

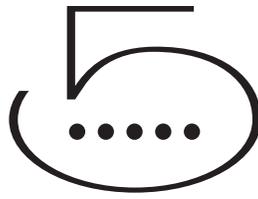
FIVE FUSION & SUSHI BAR

● ● ● ● ● STARTERS

Assorted Tempura <i>shrimp, kabocha, shitake, asparagus</i>	10
Edamame <i>with sea salt</i>	6
Spiced Edamame <i>garlic, soy, togarashi</i>	7
Crab Cakes <i>with roasted red pepper sauce</i>	10
House Made Dumplings <i>shrimp, pork, napa cabbage, scallion and soy ginger sauce</i>	12
Korean Rib-Eye <i>in crispy lettuce cup, carrots, cucumber, habanero honey</i>	9
Peking Duck <i>in mantou (steamed bun) with scallions, carrot, cucumber, hoisin</i>	12
Wagyu Beef Carpaccio <i>balsamic pearls, crispy parmesan, wasabi-goat cheese, truffle oil</i>	12
Lobster Fritters <i>with corn, scallions and cream cheese</i>	6
Stuffed Shitake Mushroom <i>fresh crab, shrimp, tempura fried</i>	8
Filet Mignon Lollipops <i>with mashed potatoes</i>	10
Crispy Calamari <i>with creamy yuzu</i>	8
Wild Mushroom Ravioli <i>sage miso butter, candied won tons</i>	8
Seared Scallops <i>edamame puree, topped with bacon & chimichurri</i>	8

● ● ● ● ● FROM THE SUSHI BAR

Negi Hama <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i>	9
Fish Bowl A choice of two sashimi served with accompaniments: <i>tuna with shiso, salmon with passionfruit and cilantro, snapper with ponzu, escolar with lime and serrano, hamachi with pear and wasabi dijon</i>	12
Tuna Tartare Tower <i>tuna, avocado, wonton, arugula, tobiko quail egg, wasabi creme fraiche</i>	13
Hamachi Kama <i>broiled hamachi collar served with ponzu sauce</i>	15
Stuffed Avocado <i>stuffed with spicy scallop and crab, tempura fried</i>	9



FIVE FUSION & SUSHI BAR

● ● ● ● ● SALADS AND SOUPS

California Salad <i>mixed greens, red crab, avocado, cucumber, crispy rice, creamy miso dressing</i>	9
Arugula Salad <i>beets, candied nuts, goat cheese, marionberry balsamic dressing</i>	7
Asian Salad <i>southeast asian vinaigrette, wontons and chinese cabbage</i>	8
French Onion Miso <i>beef miso broth, crispy tofu, gruyere cheese</i>	8
Seafood Miso <i>corn, scallops, shrimp & lobster</i>	7
Miso Soup	3

● ● ● ● ● ENTREES

Thai Airline Breast of Chicken	19
<i>ginger-lemongrass sauce, rice noodles with kaffir lime peanut sauce, snap peas</i>	
Nori-Macadamia Crusted Ono	21
<i>thai herb polenta, pineapple soy, thai basil cream</i>	
Kobe Beef Burger	15
<i>brioche bun, provolone, fresh kim chee slaw, arugula, tomato, wasabi aioli, taro root chips & korean ketchup</i>	
Lobster & Prawn Curry	21
<i>red thai curry, pineapple, bell pepper, onions, cilantro</i>	
Wagyu New York Steak	25
<i>imported NY strip with garlic wasabi butter, sautéed shitake & roasted fingerling potatoes</i>	
Pork Tenderloin & Nihon Risotto	21
<i>miso glazed, japanese rice risotto with edamame, bacon ginger and garlic</i>	
Panko Crusted Halibut	22
<i>wilted spinach, steamed rice, bell pepper, sweet and tangy sauce</i>	
NW King Salmon	22
<i>parsnip puree, asparagus, smoked vanilla foam</i>	
Nasu Eggplant Parmesan	16
<i>panko crusted eggplant, ramen in a sake tomato cream sauce</i>	
Bi Bim Bap	19
<i>korean stone pot, sizzling rice with vegetables poached egg and choice of pork or calamari</i>	
Ramen Carbonara	17
<i>fresh ramen noodles, quail egg, edamame, pork belly, parmesan, with tonkotsu broth</i>	