Japanese Restaurant

FUSION SUSHI LONG BEACH

FUSION SUSHI
Long Beach

Tel. 562.429.8818

6415 E. Spring St. Long Beach, CA 90808

Order Online

www.toasttab.com/fusion-sushi-long-beach

We are Open for Delivery!!

GRUBHUB

UBER eats

DOOR DASH

Chef's Recommendation

美味

A3. Crispy Rice w/Spicy Tuna 13
4pcs / Creamy Spicy Tuna, Jalapeno, Avocado on Top of Buttered Crispy Rice

A5. Mixed Tempura 11
Shrimp & Vegetable Tempura with Tempura Sauce

Small Dish

A1. Yellowtail Collar (Limited) 16
Daily Limited Quantity, Grilled Yellowtail Collar with Ponzu Dressing

A2. Salmon Collar (Limited) 14
Daily Limited Quantity, Grilled Salmon Collar with Ponzu Dressing

A4. Crispy Shrimp Tempura 12
Lightly Fried Shrimp with Sauce

A6. Calamari Ring 10
Lightly Fried Calamari with Sweet Hot Sauce

A7. Soft Shell Crab 10
Whole Piece of Fried Soft Shell Crab

A8. Sesame Chicken 10
Marinated Chicken in Sesame BBQ Sauce

A9. Steamed Pork Dumpling 10
5pcs / Steamed Pork Dumplings Server with Sweet Soy Sauce

A10. Creamy Jalapeno 9
4pcs / Lightly Fried with Spicy Tuna, Cream Cheese in Jalapeno

A11. Baked Mussels 9
5pcs / Baked Mussels with Bake Mayo Sauce

A12. Shishito Pepper 9
Pan Fried Shishito Pepper with Sweet Soy Sauce

A13. Shrimp Shumai 9
5pcs / Steamed shrimp dimsum with Sweet & Sour Sauce

A14. Spicy Garlic Green Bean 9
Pan Gried Green Bean with Garlic, House Made Sweet Soy Sauce

A15. Spicy Garlic Edamame 9
Pan Fried Soy Bean with Chili Pepper with Garlic Sweet Soy Sauce

A16. Fried Corn 8
Deep Fried Corn with Spicy Mayo & Chilli Pepper

A17. Fried Beef Gyoza 8
6pcs / Beef Dumpling with Sweet & Sour Soy Sauce

A18. Tofu Nugget 8
5pcs / Deep Fried Mixed Tofu & Associated Veggies Nugget

A19. Takoyaki 8
5pcs / Lightly Fried Wheat Cakes Filled with Diced Octopus with Mayo & House Special Sauce

A20. Edamame (Salted) 6
Sauted Edamame

Crabmeat = Imitation Crabmeat
Special request(Brown Rice, Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

Actual presentation may vary from picture
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

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X10. Yellowtail Special 15
4pcs/ Fatty Yellowtail, Vegetable, Cucumber, Tobiko
Yuzu, Ponzu Sauce

Signature Menu

X1. Premium Rainbow 30
7pcs/ In : Blue Crab Roll, Avocado, Cucumber
Out: Salmon Belly, Toro, Fatty Yellowtail, Fatty Albacore and Sweet Shrimp.

X2. Sushi Blossom 17
6pcs/ Krab Wrapped Tuna, Salmon, Yellowtail
2pcs each with Soy Mustard, Masago Green Onion

X3. Salmon Blue Crab 17
4pcs/ Blue Crab and Avocado Wrapped with Fresh Salmon Sashimi with Truffle Oil, Ponzu, Seasalt

X4. Pink Lady 17
4pcs/ Shrimp Tempura, Krab, Avocado, Soy Paper in Salmon & Mango, Jalapeno on Top. Soy Mustard and Hot Sauce

X5.Crunch Onion Tuna 16
4pcs/ Tuna Sashimi with Jalapeño and Crunched Fried Onions on Top, Japanese Dresing Crunch Spicy Garlic

X6. Halibut Carpaccio 16
4pcs/ Halibut with Yuzu Olive Sauce and Lemon Squeeze

X7. Madai Carpaccio 16
4pcs/ Thinly Sliced Seabream with Yuzu Kosho, Red Radish on Top. Served with Truffle Oil, Yuzu Ponzu

X8. Jessica Albacore 16
4pcs / Spicy Tuna, Jalapeno And Avocado Wrapped with Seared Albacore Sashimi. Served with Soy Mustard dressing.

X9. Albacore Special 16
5pcs/ In: Krab Out: Seared Albacore Wrap, Served with Spicy, Mustard Sauce, Furikake

X11. Black Snapper Carpaccio 15
4pcs/ Thin Sliced Black Snapper on Top with Shiso Leaves, Yuzu, Ponzu Sauce

X12. Yellowtail Kick 15
4pcs / Yellowtail Sashimi with Jalapeno on Top with Ponzu Sauce

X13. Crunch Onion Albacore 15
4pcs/ Seared Albacore with Crunch Onion on Top with Ponzu & Soy Mustard Sauce

X14. Roly Poly 15
Spicy Albacore, Tuna, Salmon, Yellowtail, Albacore
Spicy Eel Sauce

X15. Mango Salmon Special 15
4pcs / Spicy Crabmeat, Mango Wrapped By Fresh Salmon with Yuzu Ponzu, Yuzu Kosho

X16. Salmon Carpaccio 15
4pcs/ Seared Salmon and Spring Mix with House Mix Sauce

X17. Octopus Carpaccio 13
4pcs/ Thin Sliced Octopus with Japanese Salsa

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Chef's Recommendation

Sushi | Sashimi

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SUSHI (2PCS) | SASHIMI (3 PCS)		
	Tuna 7.25 | 10.25	Fatty Tuna M.P | M.P
Salmon 7 | 10	Fatty Salmon 7.25 | 10.25	Yellowtail 7.00 | 10.25
Fatty Yellowtail 7.50 | 10.75	Mackerel 6.50 | -	
Seared Albacore 6.75 | 9.75	Sea Bream 7.50 | 10.95	Black Sea Bream 6.75 | 9.75
Halibut 8.00 | 11.50	Seared Tuna 6.50 | 9.75	
Fresh Water Eel 7.00 | -	Jumbo Scallop 7.25 | -	Sweet Shrimp 15 | -
Shrimp 6 | -	Snow Crab Leg 6.95 | -	
Octopus 6.50 | 9.50	Squid 6.25 | -	Bay Scallop 5.75 | -
Tamago 5.50 | -		
Salmon Egg 7 | -	Sea Urchin M.P | -	Smelt Egg 6 | -
Garlic Butter Albacore 8.50 10.50		

California Roll	6.75
Spicy California Roll	7.00
Crunch Spicy Tuna Roll	7.75
Spicy Tuna Roll	7.50
Spicy Albacore Roll	7.25
Tuna Roll	7.50
Salmon Roll	7.00
Spicy Salmon Roll	7.25
Cucumber Roll	5.75
Avocado Roll	6.75
Yellowtail Roll	7.00
Salmon Skin Roll	6.75
Shrimp Roll	6.25
Crab Roll	6.25
Scallop Roll	6.75
Spicy Scallop Roll	7.00
Eel & Avocado Roll	9.25
Vegi Roll	6.75

PREMIUM FUSION ROLL

Philladelphia Hand Roll	9.50
Spider Hand Roll	10.50
Yellowtail Hand Roll	11.50
Baked Bluecrab Hand Roll	12.50
Toro Hand Roll	13.50
Shrimp Tempura Crunch Roll	14.00

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Fusion Roll

Special request (Brown Rice, Soy Paper, Smelt Egg, Asparagus, Avocado, Real Crab, Snow Crab, etc.) Added for an additional charge

*Crab on the menu is imitation crab meat.

COMBINATION

SC1.Omakase Sushi* $45
12pcs Assorted Chef's Choice Premium Sushi

SC2. Chirashi Bowl* $34
Assorted Chef's Choice with rice

SC3. Downtown Sushi Combo* $36
9pcs Assorted Chef's Choice Sushi + 1 Fusion Roll

SC4. Fusion Sushi Combo* $22
5pcs Assorted Chef's Choice Sushi + 1 Fusion Roll

SASHIMI

SC5. Sashimi A* $36
12pcs Assorted Chef's Choice Sashimi

SC6. Sashimi B* $54
20pcs Assorted Chef's Choice Sashimi

SC7. Sashimi C* $75
24pcs Assorted Chef's Choice Sashimi

Poke Special $24

Choose Base : Rice/Salad

Choose Fish : Albarcore/Salmon/Yellowtail

Choose Sauce : Spicy/No Spicy

Salad

S1. Sashimi Salad	20	S3. Salmon Skin Salad	14	S5. Seaweed Salad	7
S2. Krab Salad	14	S4. House Avocado Ginger Salad	12	S6. Cucumber Salad	6

Side

Available with Main Order

Miso Soup	2.50	Sushi Rice	3.00	Steamed Rice	2.50	House Salad	6.00

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Tempura Special Rolls

T1. Hungry Roll 19.50
In: Spicy Albacore, Shrimp Tempura, Cucumber
Out: Crab Sticks, Popcorn Shrimp, Spicy Albacore, Avocado, Crunch, Eel Sauce, Spicy Mayo, White Sauce

T2. Godzilla Roll 19.50
In: Krab, Avocado
Out: Unagi Tempura, Spicy Tuna, Soy Paper, Crunch, Eel Sauce, Spicy Mayo, White Sauce

T3. Black Spider Roll 19.50
In: Soft Shell Crab, Avocado, Gobo, Krab, Cucumber
Out: Unagi, Eel Sauce

T4. Caliente Roll 19
In: Shrimp Tempura, Krab, Avocado, Spicy Tuna in Soy Paper
Out: Seared Albacore, Jalapeno, Japanese Salsa

T5. Mystery Roll 19
In : Blue Crab, Mango, Shrimp Tempura, Cucumber
Out : Salmon, Avocado, Soy Mustard

T6. Salmon Double Double Roll 18.50
In: Shrimp Tempura, Avocado, Salmon Tempura
Out: Salmon, Soy Paper, Eel Sauce, White Sauce

T7. Tornado Roll 18.50
In: Spicy Tuna, Krab, Avocado, Asparagus
Out: Crispy Shredded Potato with Soy Paper, White Sauce & Eel Sauce, Spicy Mayo

T8. Jose Roll 18
In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Seared Tuna, Jalapeno, Onion with House Spicy Sauce

T9. Energy Roll 18
In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Unagi, Avocado, Eel Sauce

T10. Monster Roll 18
In: Coconut Shrimp Tempura, Avocado,
Out: Salmon Tempura, Soft Shell Crab, Krab White Sauce, Eel Sauce

T11. Lady In Red Roll 17.50
In: Spicy Tuna, Cucumber
Out: Spicy Albacore, Avocado, Crunch Onion, Eel Sauce, Spicy Mayo

T12. Super Crunch Roll 17.50
In: Shrimp Tempura, Krab, Cucumber
Out: Shrimp, Avocado, Crunch Eel Sauce

T13. Kings Roll 17.50
In: Shrimp Tempura, Krab, Avocado
Out: Baked Salmon, Eel sauce

T14. Dancing Mango Roll 17.50
In: Shrimp Tempura, Avocado, Cream Cheese, Mango
Out: Soy Paper

T15. Cheesy Salmon Roll 17.50
In: Shrimp Tempura, Avocado, Cream Cheese
Out: Salmon, Lemon, White Sauce

T16. Long Beach Roll 17
In: Krab, Salmon Tempura
Out: Salmon, Albacore, Spicy Tuna, Eel Sauce, White Sauce

T17. Bikini Roll 17
In: Spicy Tuna, Cucumber, Shrimp Tempura
Out: Tuna, Salmon, Jalapeno, Eel Sauce, Spicy Mayo

T18. Spider Roll 17
In: Soft Shell Crab, Krab, Avocado, Gobo, Cucumber
Out: Crunch, Eel Sauce

T19. Popcorn Roll 17
In: Krab, Avocado, Cucumber
Out: Crawfish Tempura, Spicy Mayo & Eel Sauce

T20. Dragon Roll 16
In: Shrimp Tempura, Cream Cheese
Out: Avocado, Eel Sauce, White Sauce

T21. Jairon Roll 16
In: Shrimp Tempura, Sliced Lettuce, Spicy Albacore, Cucumber, Avocado
Out: Soy Paper, White Sauce, Eel Sauce, Spicy Mayo

T22. Geisha Roll 16
In: Asparagus, Krab, Avocado
Out: Tuna, Ground Black Garlic, Ponzu & Eel Sauce

T23. In & Out Roll 16
In: Salmon Tempura, Krab, Cucumber
Out: Salmon, Avocado, Eel Sauce

T24. Fantasy Roll 16
In: Spicy Tuna, Shrimp Tempura, Cucumber
Out: Avocado, Spicy Mayo

T25. Hot & Hot Roll 16
In: Jalapeno, Cream Cheese, Spicy Tuna
Out: Avocado, Eel Sauce, White Sauce, Sriracha

T26. Vegas Roll 15
In: Salmon, Krab, Avocado, Cream Cheese
Out: Whole Roll Deep Fried, Eel Sauce

T27. Spicy Tuna Tempura Roll 14
In: Spicy Tuna, Avocado
Out: Whole Roll Deep Fried, Eel Sauce, Spicy Mayo

T28. California Tempura Roll 14
In: Krab, Avocado, Cucumber
Out: Whole Roll Deep Fried, Eel Sauce & Spicy Mayo

*Special request (Brown Rice, Soy Paper, Smelt Egg, Asparagus, Avocado, Real Crab, Snow Crab, etc.) can added for an additional charge.
*Actual presentation may vary from picture. Not all ingredients may be listed on the menu for each item.

Chef Special Rolls

F7. Mexican Roll 18
In: Krab, Cilantro, Cucumber
Out: Spicy Tuna, Albacore, Jalapeno,
Spicy Soy Mustard Sauce, Sriracha

F18. Lemon Roll 17
In: Spicy Tuna, Cucumber
Out: Avocado, Tuna, Lemon Sliced
Soy Mustard Sauce

F28. Creamy Spicy Tuna 15
In: Cucumber, Avocado
Out: Chef Special Spicy Tuna

F17. Washington Roll 17
In: Krab,Avocado
Out: Salmon, Soy Mustard

F1. Salmon Belly Bombz Roll 19
In: Avocado, Shrimp Tempura
Out: Fatty salmon with Japanese dressing

F2. Ex-Girlfriend Roll 19
In: Krab spicy tuna in soy paper
Out: Tuna, salmon, yellowtail, soy mustard sauce

F3. Garlic Butter Albacore Roll 18
In: Cucumber Avocado
Out: Albacore, Green Onion, Garlic Ponzu

F4. Baja California Roll 18
In: Spicy Tuna, Avocado, Cilantro, Cucumber
Out: Yellowtail, Jalapeno, Ponzu Sauce

F5. Zen Roll 18
In: Tuna, Salmon, Yellowtail Cucumber in Soy Paper
Out: Avocado, Soy Mustard Sauce

F6 Baby Rockstar Roll 18
In: Krab, Avocado, Cucumber
Out: Baked Crawfish, Eel Sauce

F8. Deja Vu Roll 17
In: Spicy Tuna, Cilantro, Avocado, Cucumber
Out: Tuna, Jalapeno, Soy Mustard Sauce, Sriracha

F9. Volcano Roll 17
In: Spicy Tuna, Cucumber
Out: Seared Salmon, Eel Sauce, Spicy Mayo

F10. Aloha Roll 17
In: Spicy Tuna, Mango, Soy Paper
Out: Avocado, Baked Pineapple, Ponzu & White Sauce

F11. Hawaiian Roll 17
In: Tuna, Salmon, Yellowtail, Avocado, Krab
Out: Cucumber, Soy Mustard

F12. Protein Roll 17
In: Salmon, Krab, Asparagus, Unagi
Out: Cucumber, Avocado, Eel Sauce, White Sauce

F13. Red Dragon Roll 17
In: Salmon, Mango, Avocado
Out: Spicy Tuna, Shrimp

F14. Rainbow Roll 17
In: Krab, Avocado, Cucumber
Out: Tuna, Salmon, Yellowtail, Albacore, Shrimp

F15. Mango Mango Roll 17
In: Cucumber, Avocado, Spicy Tuna, Mango
Out: Shrimp, Mango, Soy Paper. Sauce: Mango Sauce

F16. Baked Salmon Roll 17
In: Krab, Avocado
Out: Baked Salmon, Eel Sauce

F19. Snow Cone Roll 17
In: Krab, Avocado,Cucumber
Out: Baked Crawfish, Spicy Albacore, Eel Sauce, Spicy Mayo, White Sauce

F20. Philadelphia Roll 16
In : Cream Cheese, Avocado
Out : Salmon

F21. Alaska Roll 16
In: Tuna, Salmon, Yellowtail, Krab, Avocado
Out: Soy Paper

F22. Sweet Sixteen Roll 16
In: Cream Cheese, Salmon, Avocado
Out: Shrimp, Avocado, White Sauce

F23. B.S.C.R 16
In: Krab, Avocado, Cucumber
Out: Baked Scallop, Eel Sauce

F24. Caterpillar Roll 16
In: Baked Fresh Water Eel, Krab,
Out: Avocado, Eel Sauce

F25. Kamikaze Roll 17
In: Spicy Tuna, Cucumber
Out: Albacore, Onion, Garlic Ponzu Sauce

F26. Hulk Roll 16
In: Cucumber, Spicy Albacore
Out: Fried Jalapeno, Spicy Mayo, Sriracha, Cilantro
Spicy Mayo, Sriracha

F27. Crunch Creamy Shrimp Roll 15
In: Cucumber, Avocado
Out: Shrimp, Crunch, Mixed White Sauce

BENTO COMBINATION

"CREATE YOUR OWN BENTO COMBINATION"

PICK ANY 2 OR 3 ITEMS

Served with House Salad, Rice and Soup | Lunch Hour 11:00am - 3:00pm (Mon - Fri) *No Duplicated Item

LUNCH OPEN~3:00PM (Mon - Fri)	18 2 ITEM	20 3 ITEMS
DINNER 3:00PM~CLOSE	21 2 ITEM	23 3 ITEMS

ITEMS

- Chicken Teriyaki
- Sesame Chicken
- Shrimp Shumai (3pcs)
- Gyoza (4pcs)
- Takoyaki (3pcs)
- Seaweed & Cucumber Salad
- California Roll
- Spicy California Roll
- Spicy Tuna Roll
- Spicy Albacore Roll
- Vegetable Roll
- Cucumber Roll
- Avocado Roll

PREMIUM ITEMS

Chicken Cutlet	$1	Salmon Roll	$1
Pork Cutlet	$1	Tuna Roll	$1
Mixed Tempura	$1	Yellowtail Roll	$1

DELUXE ITEMS

Mixed Sashimi	$3	Shrimp Crunch Roll	$2
Mixed Sushi	$3	Salmon Teriyaki	$2
Bulgogi	$3	Beef Teriyaki	$2
Spicy Pork	$3		

KID'S MEAL $14

*No Togo Dining Only * Under 9 years Old

CHOOSE ONE FROM: Chicken Teriyaki/Chicken Cutlet
- 1pc of Shrimp Tempura
- 2pcs of Fried Beef Gyoza
- Miso Soup, and Rice

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Hot Stone Special

Bulgogi Hot Stone $21
Rice, thin sliced beef, Sweet Soy Sauce on Hot Stone Pot.

Spicy Pork Hot Stone $21
Rice, thin sliced Pork, Sweet Spicy Sauce on Hot Stone Pot

Jalapeno Cheese Curry Cutlet $24
Jalapeno, Cheese Stuffed Pork Katsu Served with Rice and Curry on Hot Stone

Pork / Chicken Curry Cutlet $21
Panko Fried Pork/chicken Served with Rice and Curry on Hot Stone

Cheese Curry Cutlet $22
Cheese Stuffed Pork Katsu Served with Rice and Curry on Hot Stone

Entree
Served with Salad & Rice

E1. Chicken Teriyaki 16
Grilled Tender Chicken Served with House Teriyaki Sauce

E2. Beef Teriyaki 18
Thin strip of Tender Steak Served with House Teriyaki Sauce

E3. Salmon Teriyaki 18
Grilled Filet of Salmon Served with House Teriyaki Sauce

E4. Pork/Chicken Cutlet 17
Deep Fried Tender Juicy Pork /Chicken Covered with Bread Crumb

E5. Cheese Cutlet 20
Deep Fried Cheese Stuffed Pork with Covered with Bread Crumb

E6. Jalapeno Cheese Cutlet 22
Jalapeno, Cheese Stuffed Pork Katsu

Udon

SANSAI UDON 13
HOUSE MADE UDON SOUP WITH FRIED TOFU, GREEN ONION, FISH CAKE, BOK CHOY, SANSAI VEGETABLE MIX
**ADD CALIFORNIA OR SP. TUNA ROLL $5*
**ADD MIXED TEMPURA $8*

SPICY SEAFOOD MISO UDON 15
HOUSE MADE UDON SOUP WITH FRIED TOFU, GREEN ONION, FISH CAKE

SESAME CHICKEN CURRY UDON 17
SESAME CHICKEN & UDON NOODLE SERVED WITH CURRY ON HOT STONE

厳選 CAREFULLY SELECTED

獺祭 DASSAI 45

Smv +3.0 (Light & Dry) with Engaging Flavors and Easy Pair-Ability Its No Wonder That this Sake is Popular in Japan and The U.S

300ml 27
720ml 63

黒沢 KUROSAWA JUNMAI KIMOTO

Boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake

SMV +2.0 (Light & DRY)

300ml 22

菊水 KIKUSUI

Delicate with clean aromatics and rich sapinity smooth, rooted and articulated in elegance

300ml 21
720ml 55

日本酒 SAKE

Pineapple Cold Sake 11

Hot Sake Large 9

黒沢 KUROSAWA DAIGINJO "PREMIUM RESERVE"

The Miyama Nishiki sake rice is carefully polished to 49% of its original grain and artisan brewed using true traditional Japanese methods.

720ml 140

白鷺 HAKUTSURU SUPERIOR

Characterized by its Refined Flowerlike Aroma, Refreshing Taste And Silky Smoothness. Best Enjoyed Chilled or at Room Temperature.

300ml 19

白鷺 HAKUTSURU DRAFT

Fruity yet dry in a classic style. Aromas of sweet rice, nuts, and vibrant barely ripe pear, with green melon and light cream on the palate. Pair with seafood, hearty salad, or ramen. Enjoy Chilled.

180ml 14

北琥珀 HANA-KOHAKU PLUM SAKE

This unique sake is made with a bleend of jumai daiginjo sake and japanese plum juice elegant aroma, fresh sweet taste and crispy tartness enjoy well-chilled

300ml 18

濁酒 SHO CHIKU BAI NIGORI

Full-bodied, pleasantly sweet and complex flavor with a smooth texture

375ml 17

小百合 SAYURI NIGORI

The Creamy sake passes through a mesh and it is coarsley filtered. It has a refreshing aroma, natural sweetness and smooth aftertaste

300ml 20

濁酒 STRAWBERRY NIGORI

Sweet, Thick And Full Of Rich Strawberry Flavor, This Sake is Very Much A Low Alcohol Strawberry Smoothie.

300ml 20

濁酒 PINEAPPLE NIGORI

This sake Nigori Pineapple. The sweetness and creamy texture of Ozeki Nigori Sake combined with a light, refreshing Pineapple flavor. All-natural color and GMO free.

300ml 17

BEVERAGE NON ALCOHOLIC

Can Drink (12oz) Coke, Diet Coke, Sprite, Dr. Pepper	2.95
Drink Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea	3.25
Iced/ Hot Green Tea	3.50
Ramune (Original)	4.00
Perrier (300ml)	4.50
Thai Tea	4.75
Milk Tea	4.75

DESSERTS

Tempura Ice Cream Green Tea, Vanilla	8
Mochi Ice Cream Green Tea, Mango,Vanilla, Strawberry	6

Bottled BEER

BOTTLED BEER

Sapporo, Asahi	10
Kirin, Kirin Light	11
Orion	12

白鶴 CHIKA SAKE CUP

Breathe in the light fragrance of honey and sugarcane, and enjoy the subtle flavors of pear and grapefruit with every sip.

200ml 12

Flavored Soju 13
Strawberry, Peach, Green Apple

WINE

WHITE	Glass	Bottle
Chardonnay Simi	11	36
Pinot Grigio Ruffino IL Ducale	12	38
Sauvignon Blanc Kim Crawford	13	40
House White Wine (Chardonnay)	9	-

RED	Glass	Bottle
Pinot Noir Mondavi Prv Sel	10	29
Cab Sauv Dreaming Tree	12	36
House Red Wine (Merlot)	9	-

WINE	Glass	Bottle
Takara Plum Wine	9	-
Prosecco Ruffino Sparkling Wine	11	-