Executive Chef—Devin Hashimoto

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All menu items and prices are subject to change
ANDREA’S – DINNER

STEAKS*

FILET MIGNON 12 oz.  73
(500 calories simply charred)
NEW YORK STRIP 16 oz.  69
SNAKE RIVER FARMS AMERICAN WAGYU NEW YORK STRIP 14 oz.  135

PREPARATIONS

WASABI DEMI-GLACE
sliced and served on a sizzling platter
MITSUBA CHIMICHURRI
SUDACHI HOLLANDAISE
ORANGE-BALSAMIC TERIYAKI

ENTRÉES

PAN ROASTED ATLANTIC BASS* roasted fennel, blood orange, soy-mirin reduction 46
SAIKYO MISO BLACK COD pickled papaya & mango, micro shiso 41
SWEET AND SOUR LOBSTER TEMPURA herb salad, bibb lettuce, five spice garlic 58
DIVER SEA SCALLOPS* root vegetable ‘risotto’, scallop and truffle jus 45
SHRIMP & LOBSTER SAUCE carrots, crispy greens (395 calories) 38
BRAISED MUGIFUJI PORK BELLY Okinawan sweet potato puree, pickled pears and radishes, tocino glaze 32
JIDORI™ CHICKEN BREAST ADOBO turnips, kabocha, potatoes, jalapeños, coconut-adobo jus  38
SNAKE RIVER FARMS WAGYU SHORT RIB* “loco moco”, lap chong & pineapple fried rice, 62 degree poached organic egg, red wine jus 60

SIDES

STIR FRIED BABY BOK CHOY 13
CRISPY BRUSSELS SPROUTS toasted almonds, green onions, balsamic soy reduction 18
CHARRED ASPARAGUS preserved lemon, sea salt (90 calories) 13
WOK-FRIED BROCCOLI ponzu 15
SAUTEED MIXED MUSHROOMS garlic soy 18
XO SHRIMP FRIED RICE green onion, carrot, asparagus 22
SMOKED BACON FRIED RICE* onion, sunny side up egg 17
ADOBO CRAB FRIED RICE onion, carrot, bean sprouts 20
DUCK CONFIT AND CURRY CHOW MEIN onions, mushrooms, bean sprouts 22
PAD THAI shrimp, eggs, tofu, onions, bean sprouts, peanuts 23
CRISPY PAN FRIED NOODLES choice of: vegetable, chicken, pork belly, shrimp 23
WAGYU BEEF CHOW FUN lap chong/shrimp XO, shiitake mushrooms, bean sprouts 28

Vegan and allergen menu available upon request. Your server will coordinate any special requests with our Chef.
SPECIALTY SUSHI ROLLS

BAKED KING CRAB HAND ROLL
RAINBOW* California roll topped with tuna, salmon, yellowtail, shrimp, snapper, avocado 29
TORO & TUNA* ponzu caramelized onion, pickled ginger vinaigrette 58
SHRIMP TEMPURA & SPICY TUNA* avocado, mango, gobo fry, eel sauce, sesame dressing 25
SALMON ABURI* kalbi salmon belly, negi, cucumber, Himalayan salt, ponzu 23
YELLOWTAIL & WHITEFISH TEMPURA* cucumber, aka-jiso, tosazu, white truffle oil (380 calories) 25
KING CRAB & FLUKE* julienne beets, wasabi salt, aojiso sauce 26
SPECIAL CUCUMBER ROLL* tuna, yellowtail, salmon, king crab, avocado, eel sauce, sesame dressing 30
WAGYU BEEF & LOBSTER* gobo, takuwan, celery, asparagus, parsley purée, lobster aioli 40

CLASSIC SUSHI ROLLS

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<td>SHRIMP TEMPURA</td>
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<td>EEL CUCUMBER</td>
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<td>SOFT SHELL CRAB</td>
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<td>PHILADELPHIA*</td>
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<td>SPICY SCALLOP*</td>
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<td>SPICY YELLOWTAIL*</td>
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SUSHI & SASHIMI (Sushi—2 pieces, Sashimi—3 pieces)

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<td>SWEET EGG OMELET</td>
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<td>SWEET SHRIMP*</td>
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If, like many of us, you are watching your calories, we’ve created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree.

Look for the special on today’s menu.

— Executive Chef Devin Hashimoto

P.S. – We are really, really sure of the calories!

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VEGETARIAN/VEGAN

STARTERS
SHISHITO PEPPERS  mustard miso 10
STEAMED EDAMAME  truffled sea salt 10
CUCUMBER SUNOMONO 11
ANDREA’S HOUSE SALAD  sesame-ginger vinaigrette 14
CRISPY GINGER KABOCHA  shiitake tentsuyu, green onion 15
SHIITAKE MUSHROOM & SWEET PEPPER TEMPURA  green onion, creamy sweet chili mayo 18

ENTRÉES
GARDEIN™ CHICK’N  Thai green curry, zucchini, potatoes, green beans, basil 30
KALBI PORTABELLO MUSHROOM  sizzling kimchee fried rice, edamame, kimchee bok choy, gochujang aioli 28
VEGETABLE CRISPY PAN FRIED NOODLES  bok choy, mushrooms, carrots, bean sprouts 24
VEGETABLE CHOW FUN  bean sprouts, mushrooms, carrot, napa cabbage, broccoli 25
BASIL “BEEF”  made with Impossible Burger™, onion, peppers, mushrooms, serrano chili, Thai basil 30
IMPOSSIBLE BURGERS™  three sliders served with frisée, kimchee, pickles, kalbi sauce, gochujang aioli 27
THAI CRISPY RICE CUPS MADE WITH IMPOSSIBLE BURGER™  mint, cilantro, chili, onion, ginger, peanuts 25

SIDES
CHARRED ASPARAGUS  preserved lemon, sea salt 13
STIR FRIED BABY BOK CHOY 13
VEGAN “XO” FRIED RICE  shiitake mushrooms, black beans, edamame, asparagus, garlic, shallots, five-spice 15
WOK FRIED BROCCOLI ponzu 15

ROLLS
VEGAN SPICY TOFU  asparagus, eringii mushroom tempura, avocado, spicy mayo, sweet soy 20
SPECIAL VEGAN CUCUMBER ROLL  soy marinated tofu, avocado, kinpura carrot, beets, sesame aioli, sweet soy 20
CUCUMBER 8 6
VEGETABLE 9 7
AVOCADO & ASPARAGUS 9 7

*gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and Kamut®). gardein™ is easy to digest and free of cholesterol, trans or saturated fat. gardein™ is also animal and dairy free. gardein™ is a registered trademark of Garden Protein International, Inc.*