

SAKE

Hereafter you will find several ultra-premium sakes, produced by very small family owned breweries. Like great wines from the top estates, these Sakes are unlike any of the commercial ones that are normally offered in America and are complex, aromatic, thought-provoking, pleasure-inducing liquids.

YAEGAKI (hot sake) *Small (4 oz) \$ 5.00* *Large (8oz) \$ 9.00*

BY THE GLASS

MOONSTONE RASPBERRY 750ml *\$7.00 bottle \$20.00*
SUIGEI TOKUBETSU *\$9.00 bottle \$32.00*
KIKUMASAMUNE *\$10.00 bottle \$38.00*

PLUM WINE

CHOYA UMESHU *Glass \$6.00* *Bottle \$30.00*

NIGORI

CREME NIGORI 300ml *\$18.00*

JUNMAI

ZIPANG (sparkling sake) 300ml *\$20.00*
KAICA KAZENO ICHIRIN 500ml *\$50.00*
HATSUHANA UTATANE 500ml *\$45.00*
ICHINOKURA HIMEZEN 500ml *\$48.00*
SOGEN 720ml *\$65.00*
HATSUMAGO KIMOTO 720ml *\$49.00*
TENGUMAI YAMAHAI 720ml *\$50.00*

JUNMAI GINJYO

TAISETSU 300ml *\$25.00*
KIKUSUI 300ml *\$28.00*
GASSAN 720ml *\$82.00*
TAKI NO KOI 720ml *\$80.00*

JUNMAI TOKUBETSU AND HONJYOZO

SUIGEI TOKUBETSU 720ml *\$45.00*
KOKUSHIMSO 720ml *\$58.00*
HAGURO HONJYOZO *\$85.00*

DAIGINJYO

TAMA NO HIKARI 300ml

Made from the most rare rice called BizenOmachi. This Dai Ginjyo yields a well-balanced sake, with a distinctive body with a mild flow. The flavors glide silky smooth and fades with a crisp, refreshing end.

\$40.00

"MU" JIZAKE 720ml

"Nothingness" From the famous Hyogo District of breweries. Their generations of experience make one of the finest Sake's of the world. Fruity, dry and perfectly balanced. Winner of the Japanese "Gold Award"

\$50.00

KUROSAWA DAIGINJYO 720ml

Exquisitely rich and flavorful. Slightly dry taste, but complimenting just about any type of cuisine.

\$80.00

KANCHIKU 720ml

Brewed during the sub freezing months around minus 15 degrees Celcius, then arriving at Toji's ideal brew. Refreshing.

\$90.00

HARUSHIKA "DAIGINJO " 720ml

It's sweet fruity aroma such as pear and apple, are combined with fresh verdure and leaf buds. One of the best Sake's you'll ever taste.

\$110.00

HITORIMUSUME SHIZUKU 720ml

Very complex and elegant. It's expansive full aroma of strawberry, melon, apple and pear make it light and deliciously smooth.

\$145.00

OKUNOMATSU (sparkling sake) 720ml

Dancing nose of melon and honey, melds a flavor with slight grape like sweetness. World's first sparkling Daiginjyo.

\$250.00

KAKUNKO 720ml

Fruity-floral bouquet. It's bountiful and lingering aroma is layered with a complex flavor. Elegantly bottled.

\$350.00

SUSHI

NIGIRI "SUSHI" (2 pieces)

Toro (fatty tuna) 14.00	Maguro (tuna) 6.00	Sake (salmon) 5.00
Hamachi (yellowtail) 7.00	Albacore Tuna (seared tuna) 6.00	Amaebi (sweet shrimp) 8.00
Ebi (shrimp) 5.00	Tako (octopus) 6.00	Kani (crab) 7.00
Hotate (scallop) 7.00	Shiromi (white fish) 6.00	Unagi (fresh water eel) 6.00
Uni (sea urchin) 9.00	Assortment of Sushi(6 pieces plus a roll) 20.00	

SASHIMI (6 pieces)

Toro 36.00	Tuna 14.00	Albacore Tuna (seared) 13.00
Salmon 12.00	Yellowtail 5.00	Assortment of Sashimi 20.00

MAKI "SUSHI ROLLS" (6 pieces)

(also available as hand roll or with soy paper)

California Roll 8.00	Tuna Roll 6.00	Spicy Tuna Roll 7.00
Dynamite Spicy Tuna & Avocado Roll 9.00		Spicy Salmon & Scallop Roll 9.00
Philadelphia Roll 8.00	Spicy Albacore & Yellowtail Roll 9.00	Rainbow Roll 14.00
Caterpillar Roll 15.00	Spider Roll 12.00	Dragon Roll 18.00

LITTLE BUDDHA'S SPECIALITIES

Little Buddha Roll - shrimp tempura, spicy crab mix, fresh eel, avocado & sprouts	12.00
George's Lobster Roll - shrimp tempura, avocado topped with marinated lobster	18.00
Palm's Roll - Salmon, yellowtail, spicy tuna, snow crab wrapped in fresh cucumber (secret sauce)	18.00
King's Roll - shrimp tempura, spicy tuna and avocado on top with rice crackers	18.00
Spicy Lettuce Wraps - (spicy tuna, spicy crab, spicy salmon, spicy yellowtail sushi with fresh endive)	16.00
Tuna Tataki – Toban Yuzu Sauce	
Jalapeno Yellowtail – Tosazu Sauce	

APPETIZERS

<i>Island Ahi Poke / Cucumber Peach Guacamole</i>	12.00
<i>Tempura Kaleidoscope Roll</i>	17.00
<i>Blasted Kobe Carpaccio / Sour Apple Vinaigrette</i>	12.00
<i>Chinese Chicken Salad</i>	10.00
<i>Grilled Thai Beef Salad / Tangy Greens</i>	11.00
<i>Crispy Chicken Spring Rolls Sweet Chili Sauce</i>	10.00
<i>Hawaiian Smoked Potstickers</i>	9.00
<i>Steamed Shrimp Dumplings / Lobster Miso Sauce</i>	9.00
<i>Wok Fried Chicken Lettuce Wrap</i>	9.00
<i>Singapore Beef Satay / Thai Peanut Dip</i>	9.00
<i>Crispy Spun Tiger Shrimp / Coconut and Basil Sauce</i>	10.00
<i>Wok-Fried Calamari and Shrimp / Vietnamese Dipping Sauce</i>	10.00
<i>Buddha's Crab Cakes / Wasabi Tobiko Aioli</i>	12.00
<i>Peking Duck Crepes / Apple Hoisin Drizzle</i>	11.00

SOUPS & SIDES

<i>Buddha's Hot & Sour Soup</i>	6.00
<i>Miso Soup (tofu & wakame)</i>	5.00
<i>Vegetable Fried Rice</i>	6.00
<i>Fried Rice (Choice of Peking Duck, Beef or Shrimp)</i>	8.00
<i>House Fried Rice</i>	10.00
<i>Steamed Chinese Vegetables</i>	5.00

MAIN COURSES

<i>Chinese Orange Chicken*</i>	16.00
<i>Spinach, Shiitake & Goat Cheese Stuffed Chicken Breast</i>	21.00
<i>Shrimp Chow Mein</i>	17.00
<i>Wok Fried Lobster Glass Noodles and Thai Red Curry Sauce**</i>	26.00
<i>Mochiko Crusted Scallops Asian Pear & Sake Glaze</i>	25.00
<i>Miso Glazed Chilean Seabass</i>	28.00
<i>Sesame Crusted Ahi / Chili Soy Mushrooms & Lemongrass Sauce</i>	26.00
<i>Sweet Sake Marinated Salmon</i>	23.00
<i>Maui Onion Crusted Mahi Mahi / Thai Chili Lime Butter</i>	22.00
<i>Grilled Lobster Tail Citrus Butter Sauce</i>	45.00
<i>Imperial Ocean Stir Fry</i>	20.00
<i>Wok-Fried "Szechwan Style" Barbeque Beef**</i>	16.00
<i>Grilled Filet Mignon / Ginger Natural Sauce</i>	29.00
<i>Szechwan Pepper Crusted Rib Eye</i>	32.00
<i>Tangerine Glazed Lamb Chops / Lotus Root Scampi</i>	27.00

* Dark Meat

** Spicy