

Authentic
Chinese Cuisine

SAKE

	Size	Bottle
House Hot Sake	250ml	9
Sho Chiku Bai Nigori	375ml	12
Sho Chiku Bai Rei Junmai Daiginjo	300ml	17
Yuki Nigori (Mango)	375ml	14
Hana (Lychee, Pineapple, White Peach)	375ml	13

WINE

HOUSE

	Glass	Bottle
Proverb Pinot Grigio	7	20
Proverb Chardonnay	7	20
Proverb Merlot	7	20
Proverb Cabernet Sauvignon	7	20
Cupcake Moscato	7	20
Champagne	4	13
Mimosa/Bellini	7	25

SPECIALTY

	Glass	Bottle
Franciscan Cabernet Sauvignon	12	36
Franciscan Chardonnay	12	28
Oyster Bay Sauvignon Blanc	7	23
Storypoint Cabernet Sauvignon		28
Josh Cellars Red Blend		28
Josh Cab	10	30
Josh Pinot Grigio	10	

BEER

Dos Equis	5.25
Blue Moon	6.00
Samuel Adams	5.80
Tsingtao	6.50
Kirin	5.50
Sapporo	5.50
Kirin Light	5.50
Asahi	5.50

FROZEN DRINKS

Pina Colada	9
Margarita	9

Original, Peach, Mango, Strawberry, Pineapple, Passion Fruit, Lavender, Rose, Dragonfruit, Lychee, Honeydew, Red Guava, Watermelon, Raspberry, Grapefruit.

ON THE ROCKS

10

Bloody Mary

Sabe vodka, bloody mary mix, sriracha, cucumber and jalapeno garnish.

Mai Tai

Sabe gold rum, pineapple juice, hurricane mix, lime juice, Sabe dark rum floater.

Margarita

Sabe tequila, triple sec, margarita mix (flavor upon request).

Cuba Libre

Sabe gold rum & Coke.

Screwdriver

Sabe vodka & orange juice.

Tequila Sunrise

Sabe tequila, orange juice, grenadine.

Serrano Rita

Sabe tequila, serrano juice, margarita mix.

MARTINI

11

Lycheetini

Sabe vodka, lychee juice, lychee fruit garnish.

Gingertini

Sabe vodka, ginger juice, ginger garnish.

Geishatini

Sabe vodka, ginger juice, hypnotic, cherry garnish.

Saketini

House sake, dry gin, lime juice, cucumber garnish.

Pomtini

Sabe vodka, pomegranate juice, cherry garnish.

Frenchtini

Sabe vodka, Chambord raspberry, pineapple juice.

Bee Buzzini

Sabe vodka, honey, pineapple juice.

Chocolatini

Chocolate infused vodka, with chocolate drizzle.

Tequilatini

Sabe tequila, butterfly pea flower tea, lime juice.

DAILY DRINK SPECIALS

Monday - \$8 On The Rocks

Tuesday - \$8 Martinis

Wednesday - 1/2 Price Selected Bottle of Wine

Thursday - \$7.5 House Hot Sake

Friday - \$6 Frozen Drinks

Saturday - \$2 Off Sake Bottles

Sunday - \$18 Carafe Mimosa/Bellini

BEVERAGES 飲料

Soft Drinks 汽水

Mexican Coke, Diet Coke, Coke Zero, Sprite, Dr.Pepper, Lemonade, Sweet/Unsweet Tea.

Japanese Soda 日式汽水

Lychee, Melon, Peach, Strawberry.

Milk Tea 奶茶 / Fruit Tea 水果茶

6.5

Tea Smoothie 冰沙奶昔

7

Flavors:

Original, Peach, Mango, Strawberry, Pineapple, Passionfruit, Lavender, Rose, Dragon Fruit, Lychee, Honeydew, Red Guava, Taro.

Toppings .70¢:

Rainbow jelly, Coconut jelly, Lychee jelly, Crystal boba, Brown sugar boba, Taro boba, herbal jelly, chia seed, Rainbow boba, strawberry bursting, Tapioca.

Matcha Green Tea 經典宇治抹茶

6.5

Brown Sugar Milk Tea 黑糖脏脏奶

7

Thai Tea 泰式奶茶

5.5

Passion Cooler 百香果四季春

6.5

Honey Green 蜂蜜綠茶

5.5

Add a Sabe floater to your favorite tea/smoothie for \$4

PREMIUM HOT TEA POT 熱茶

Award Winning Premium Jasmine

7.75

Dragon Pearls Green Tea 茉莉龍珠

Lovely quality of leaves. A peachy pink infusion with beautiful clarity. There is delicate, bright jasmine here, with a very pleasing sweetness. *Minimal Caffeine*

Premium Dragon Well Green Tea 龍井綠茶

7.75

A subtle, rich, orchid-like taste and aroma with no hint of bitterness. *Low Caffeine*

Taiwan Jin Xuan Milk Oolong Tea 奶香烏龍

6.75

Natural unique milk and osmanthus aroma. The first three infusions of this tea will have a slight milky scent. Whereas the scent will gradually reduce for the next cups. *Low Caffeine*

Iron Goddess Oolong Tea 鐵觀音

6.75

Delightfully fresh floral taste and aroma. *Low Caffeine*

Dried Chrysanthemum Buds Herbal Tea 菊花茶

6.75

Fresh and sweet. *Caffeine-Free*

Sweet Peach Fruit Tea 水果茶

6.75

Roselle - Apple - Peach - Orange Peel - Chrysanthemum - Flavorings a sweet nectarine.

SIDES 小菜

Edamame 水煮毛豆 (Spicy +\$1)

5.5

Wok Fried Green Beans 干煸四季豆

6

Spicy Chicken Liang Pi** 口水鸡丝凉

9

Green bean noodle, chicken, spicy szechuan peanut sauce, bean sprout, cilantro, cucumber, and crushed peanuts.

Spicy Sesame Cucumber** 蒜泥黃瓜

5

Green Salad** 生菜色拉

5

Iceberg lettuce, carrots, cucumber, cherry tomatoes, ginger dressing.

Add avocado \$2, Add smoked salmon \$4

Seaweed Salad** 海藻色拉

7.5

Marinated seaweed salad and sesame seeds.

Spicy Kani Salad**

8

Kanikama, cucumber, crunchy & roe mixed in spicy mayo.

Miso Soup 味噌湯

3.75

Seaweed, tofu & scallion.

Side Wonton Soup 小份混沌湯

6

Hot Sour Soup 酸辣湯

Small 3.5 Large 6

Egg Drop Soup 蛋花湯

Small 3 Large 5.5

Side of Rice

White 3 / Brown 4 / Sushi 5

SWEETS 甜点

Sesame Ball (3) ** 芝麻球

6

Fried sweet rice cake with sesame seed coating and red bean filling.

Egg Custard Bao 奶黃包

7

Chinese egg custard steamed bun.

Tempura Ice Cream 油炸冰淇淋

8

Fried ice cream, choose strawberry, vanilla, or cookies and cream.

Oreo Mousse Cheesecake 奧利奧芝士

6

Tempura deep fry 冰淇淋慕斯 +\$2

Tiramisu 提拉米蘇

7

Mochi Ice Cream (2) 雪糕糯米糍

6

Vanilla, Mango, Green Tea, Red Bean, Strawberry.

Let us Host Your Next Event



Vegan (Upon Request)

Vegetarian

Gluten-Free (Upon Request)

Spicy

Contains Pork

Contains Raw Fish

Contains Shellfish

Contains Seafood

Halal (Upon Request)

(**) Contains Sesame

Contains Peanuts

Contains Dairy Products

A raw or uncooked item may increase risk of foodborne illness.

Please advise your server if you have certain medical conditions or any food allergies.
An 18% Gratuity is suggested for parties of 6 or more people and unclosed dine in online order.

SUSHI APPETIZERS

- Spicy Lobster Dumpling****   11.5
Avocado topped w. fried lobster dumpling, sweet spicy sauce, jalapeno & masago.
- Pepper Tuna****   13.5
Cucumber and spicy kani wrapped in pepper-seared ahi tuna, finished with masago and wasabi dressing.
- Yellowtail Jalapeno**   13.5
Yellowtail sashimi with jalapeno peppers finished with ponzu sauce.
- Crispy Rice Cake** 9.5
Crispy sushi rice topped with Spicy tuna or Spicy kani, eel sauce and jalapeno.
- Tako Su** 12.5
Octopus sashimi finished w/ ponzu sauce.
- Treasure Island****   13.5
Spicy tuna, yellowtail, salmon and escolar on a bed of avocado and ponzu sauce.
- Tri Color Nigiri**  15.5
2 tuna, 2 salmon, 2 yellowtail.
- Tri Color Sashimi**  17
3 tuna, 3 salmon, 3 yellowtail.

FRIED 煎炸




- BBQ Pork Puff (3)****   7.5
Rocky Shrimp**   10.5
Tempura fried-shrimp medallions tossed in sweet & spicy sauce, topped w/ sesame seeds. Served on top of crispy noodles.
- Seafood Rangoon (4)**    7.5
Shrimp, crabstick, cheese and scallion served with yum2 sauce.
- Chicken Wings w/BBQ Sc.(4)**   9.5
Harumaki (4)  6.5
Shrimp Chive Pancake (3)   7.5
Salt-Peppered Tofu    7.5
Jalapeno, onion, and szechuan seasoned salt.
- Gyoza (4)**  7
Pork & veggie / Edamame  / Chicken lemongrass. 
- Chicken Karaage**   9.5
Japanese fried chicken w/ sweet & spicy mayo sauce.
- Takoyaki (5)**   8.5
Cake ball filled with octopus, topped with mayo, okonomi sauce, bonito flakes and scallion.
- Shrimp & Veggie Tempura**
Appetizer 招牌天妇罗    10.5
3 Japanese battered deep fried shrimp & assorted vegetables served w/ dashi sauce.





STEAMED 心蒸




- Soup Dumpling (4)**  8.5
Ground pork with chicken broth inside.
- Shumai (4)**  13.5
Pork and shrimp dumpling.
- Har Gow (4)**   7.5
Shrimp dumpling in translucent paper.
- Sticky Rice in Lotus Leaf (1)**  8.5
Chicken, sausage, roasted pork, mushrooms and rice wrapped in lotus leaf.
- Veggie Dumpling (3)**    6.5
Carrot, celery, napa cabbage, mushroom, bamboo shoot, sweet corn, scallion, cilantro wrapped in translucent paper.
- Braised Chicken Feet**   6.5
Char Siu Bao (3)**   8.5
Steamed chinese bun filled with BBQ Pork.
- Gua Bao (2)****    8.5
Taiwanese buns with cilantro, cucumber, crushed peanuts, hoisin sauce w/ Pork belly or Organic tofu.
- Spicy Chili Wontons (6)****   9.5
Pork & shrimp wontons in sichuan chili oil, crushed peanuts and cilantro.


POKE BOWLS 波奇飯

- Base of: White rice, Brown rice, Sushi rice, or Mixed salad greens.**
- Sake**  14.5
Salmon, avocado, edamame bean, cucumber, masago, mixed greens, fried shallot, OG sauce, sriracha aioli.
- Tekka**  15.5
Marinated tuna, sweet onion, seaweed salad, masago, green onion, mixed greens, fried shallot, OG sauce, ponzu.
- The Duke**   16.5
Tuna, salmon, shrimp, seaweed salad, jalapeño, sweet onion, edamame, cucumber, mixed greens, fried shallot, ponzu, OG sauce, gochujang.
- Land And Sea**   15.5
Chicken, shrimp, edamame, carrot, pineapple, green onion, avocado, corn, cucumber, mixed greens, fried shallot, sriracha aioli, sweet soy, OG sauce.

-  Vegan (Upon Request)
-  Vegetarian
-  Gluten-Free (Upon Request)
-  Spicy

-  Contains Pork
-  Contains Raw Fish
-  Contains Shellfish
-  Contains Seafood

-  Halal (Upon Request)
- (**)** Contains Sesame
-  Contains Peanuts
-  Contains Dairy Products

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HAND PULLED NOODLES 自制拉麵


Our noodles are made with selected high quality wheat flour, and hand-pulled to order. Fresh strands can be made in various shapes and widths.


Choice of Noodle:


- Vermicelli 細毛 - Spaghetti 細 - Thick Spaghetti 二細
- Fettuccine 韭葉 - Pappardelle 寬
- Triangle 蕎麥 - Gluten Free (flat / round) **+\$1.5**

Choice of Protein:

- Tofu - Green Bean - Chicken - Beef \$1.5 - Shrimp \$1.5 - Pork Belly \$1.5 - Roasted Pork \$1.5 - Wonton \$1.5


Beef Noodle Soup 清湯牛肉/馄鈍拉麵  **13.5**
Clear beef broth, white radish, bean sprouts, cilantro. (Choice of Protein)


Shoyu Ramen Soup 滷肉拉麵  **14**
Soy sauce & beef broth, bok choy, soy sauce egg, bean sprouts, cilantro. (Choice of Protein)

Vegan Tonkotsu Noodle Soup 素菜拉麵  **14.5**
Soybean broth, wood ear, bean sprouts, enoki mushroom, cilantro, chili oil. (Choice of Protein)


Tom Yum Noodle Soup 冬明雞湯拉麵  **13.5**
Coconut milk chicken broth, red peppers, bean sprout, onion, enoki mushroom, cilantro. (Choice of Protein)

Red Braised Beef Noodle Soup 紅燒牛肉拉麵 **14.5**
Rich flavorful beef broth, chunks of braised beef, bok choy, potato, carrot, pickled vegetable, cilantro.

Dan Dan Noodle 担担麵  **14.5**
Red hot chili oil, black vinegar, bok choy, pickled veggie, bean sprout, cilantro. (Choice of Protein)

Stir-Fried Noodle 炒麵  **13.5**
Sweet soy sauce, bok choy, red pepper, onion, leek, eggs. (Choice of Protein)

Cold Sesame Noodle 麻醬涼麵  **13.5**
Chilled noodles, cucumber, red pepper, carrot, cilantro, crushed peanuts, w/ sesame peanut sc. (Choice of Protein)

Xian Noodle 炸醬面  **13.5**
Sweet & savory bean sauce, pork belly, cucumber, edamame bean, carrot, bean sprout, cilantro.

Add-Ons: - Extra Noodle \$4.5 - Tofu \$3.5 - Green Bean \$3.5
- Chicken \$3.5 - Beef \$4.5 - Shrimp \$4.5 - Pork Belly \$4.5
- Roasted Pork \$4.5 - Wonton \$4.5 - Veggies (Prices may vary)


OVER RICE **

Served with house salad. Sub Brown rice \$1.5 Fried Rice \$2.5

Tempura Dinner 天婦羅晚餐  **17.5**
5 Shrimp & assorted veggies tempura over white rice.

Tonkatsu / Tori Katsu Don 雞排/豬排飯  **17.5**
Pork or Chicken cutlet, panko fried on a bed of cabbage w/ savory katsu sauce and served w/ white rice.



Teriyaki Chicken / Tofu 板燒雞/豆腐** **17.5**
Served over a bed of broccoli and a side of white rice.

Chirashi Don 刺身丼**  **30.5**
15 Pieces assorted fish, kani, ebi, tamago over sushi rice.

Don Buri **22.5**
Choice of: Tekka (tuna)  , Sake (salmon) 
Hamachi (Yellowtail)  , Unagi (eel) **+\$2.5**
8 pieces of fish over sushi rice.

HOT DISHES 廚品



Served w/ white rice except noodle and fried rice dishes
Brown rice +\$1.5 - Fried rice +\$2.5


Crispy Sweet & Sour 糖醋魚/雞/豆腐  
Bell pepper, onion, and pineapple.



Asian Bass 17.5 Chicken or Tofu  **14.5**

Mapo Tofu 麻婆豆腐   **13.5**
Minced pork, bok choy, soft tofu in brown bean sauce and szechuan peppercorn. (Vegan without pork)

General Tso 左宗  **/ Sesame 芝麻** / Orange 陳皮** 
Crispy protein tossed in sweet chili / sesame / orange sc.
Asian Bass 17.5 Chicken 雞 or Tofu  **14.5**

Cumin Beef 孜然牛肉   **15.5**
Leeks, onion, stir-fried beef and cumin chili powder.



Pineapple Fried Rice 菠蘿炒飯   **13.5**
Egg, onion, pea and carrot, curry powder, bell pepper, pineapple. (Choice of Protein)



Fried Rice 炒飯   **12.5**
Egg, onion, pea and carrot. (Choice of Protein)

Sichuan Boiled 四川水煮魚·牛·雞  
Bean sprout, minced dried chili, sichuan pepper, and veggie oil.
Chicken or Tofu 14.5 / Beef 15.5 / Asian Bass 17.5

Ginger Broccoli 姜汁/魚香芥蘭雞·牛·豆腐
Sauteed broccoli, onion, & carrot
w/ ginger brown or garlic sauce.

Chicken or Tofu  **14.5 / Beef or Shrimp 15.5**

Mongolian Beef 蔥爆牛   **15.5**
Sliced beef, onion, & leeks tossed in savory brown sauce on a bed of crispy rice noodles.



Jalapeno Beef 尖椒牛   **15.5**
Sliced beef, onion, jalapeno tossed in savory brown sauce.


Pad Thai 泰式炒粉**   **14.5**
Rice noodle tossed in tamarind sauce, cabbage, carrot, bean sprout, onion, w/ lemon & peanuts. (Choice of Protein)
Protein Choices: - Tofu - Green Bean - Chicken - Beef \$1.5 - Shrimp \$1.5
- Pork Belly \$1.5 - Roasted Pork \$1.5 - Wonton \$1.5


SUSHI ENTREES** 壽司主食


Served with house salad


Nigiri Platter  **23.5**
8 Pieces of assorted sushi & spicy tuna roll.

Sashimi Platter   **29.5**
15 Pieces of assorted fresh sashimi.

Royal Platter  **36.5**
6 Pieces nigiri, 8 pieces sashimi & spicy tuna roll.

Royal Platter for 2  **65.5**
10 Pieces nigiri, 12 pieces sashimi, California & Aki roll.

Tuna Lover  **26.5**
5 Pieces nigiri w/ spicy tuna & tuna roll.

Salmon Lover  **25.5**
5 Pieces nigiri w/ spicy salmon & salmon roll.

NIGIRI & SASHIMI 寿司

	N	S		N	S		N	S
Tuna (Maguro)	9.5	11.5	Squid (Ika)	8	9.5	Masago	7.5	9.5
Salmon (Sake)	8.5	10.5	Scallop (Hototekai)	8.5	10.5	Tobiko	8.5	10.5
Yellowtail (Hamachi)	9.5	11.5	Surf Clam (Hokkigai)	7.5	9.5	Sweet Shrimp (Botan Ebi)	9.5	11.5
Eel (Unagi)	11.5	13.5	Octopus (Tako)	8.5	11.5	Smoked Salmon	8	9
Escolar (Shiro Maguro)	8.5	10.5	Shrimp (Ama Ebi)	8.5	11.5	Crabstick (Kanikama)	7.5	8.5
Red Snapper (Madai)	8.5	10.5	Salmon Roe (Ikura)	9.5	11.5	Egg Omelet (Tamago)	6.5	8.5
Mackerel (Sime Saba)	7.25	8.25						

SIGNATURE ROLLS** 特色寿司卷

8 Pieces \$16 - 5 Pieces \$13 Sub soy paper +\$3

Sunset In Cape May

Crunchy spicy tuna, avocado, spicy kani, wrapped in soy paper, topped w/ tuna, salmon, avocado, tobiko & tangy jalapeno sc.

Tuna Amazing

White tuna tempura, spicy tuna, avocado, topped with ahi pepper tuna, eel sauce and mango salsa.

Red Dragon

Spicy tuna, soft shell crab, topped with avocado, tuna, eel sauce, mango salsa and tobiko.

Angry Crab

Shrimp tempura, spicy tuna, & mango wrapped in soy paper, topped with spicy kani, eel sauce, spicy miso and seaweed shavings.

Spicy Suzy

Spicy crab, cream cheese, jalapeno topped with spicy salmon, eel sauce, spicy mayo & crunchy flakes.

Longhorn

Salmon tempura, jalapeno, cucumber topped with seared spicy escolar, avocado, sweet chili sauce & tobiko.

Sumo

Salmon, tuna, yellowtail, cucumber and avocado with seaweed outside.

Shaggy

Shrimp tempura, cream cheese, avocado, topped with spicy kani, spicy mayo, eel sauce and crunchy flakes.

Cilantro Yellowtail

Pepper crusted tuna and avocado wrapped in delicate soy paper, topped with yellowtail, cilantro, torched spicy mayo.

SPECIALTY & MAKI ROLLS (MAKI, TEMAKI)** 寿司卷

Sub Soy Paper \$1.5 Deep fry whole roll \$2

Tuna / Salmon / Yellowtail	8.5	Super Spider	13.5
Eel Cucumber	10	Soft shell crab, avocado, cucumber, drizzled w/ eel sauce.	
Spicy Tuna / Salmon / Yellowtail	8.5	Rainbow	13.5
Vegetable	6.5	California topped w/ salmon, tuna white fish & avocado.	
Choice : Cucumber / Avocado / Asparagus / Kampyo / Oshinko.		Caterpillar	15.5
Philadelphia	8.5	Eel cucumber topped w/ avocado and eel sauce.	
Smoked salmon, cream cheese, cucumber.		Crunchy	8.5
Shrimp Tempura	10	Spicy crab & cucumber topped w/ eel sauce and crunchy flakes.	
Shrimp tempura, avocado, cucumber drizzled w/ eel sauce.		Boston	9.5
Romantic	14.5	Shrimp, avocado, cucumber, lettuce w/ kewpie mayo.	
Crunchy spicy crab topped w/ delectable mango and ruta sauce.		Vegas	13.5
Atlantic	15.5	Salmon, cream cheese & avocado, deep fried and drizzled w/ eel sc.	
Shrimp tempura topped w/ spicy tuna, eel sauce and crunchy flakes.		Aki	14.5
California / Alaska	7.5/8.5	Shrimp tempura topped w/ spicy crab and eel sauce.	
Kani / salmon, cucumber and avocado.		Black Dragon	15.5
New York	9.5	Spicy tuna and avocado topped w/grilled eel and eel sauce.	
Shrimp, Kanikama and cream cheese.			

Rock n' Roll

Kani, cream cheese, avocado, whitefish topped with eel sauce, spicy mayo, wasabi mayo and crunchy flakes. Deep fried roll.

Coconut Shrimp

Coconut tempura shrimp & spicy lobster topped with avocado, eel sauce, wasabi mayo and coconut flakes.

Alligator

Shrimp tempura & cucumber topped with spicy kani, spicy mayo and crunchy flakes.

Out of Control

Tuna, salmon, yellowtail, asparagus, and avocado topped with seared salmon & tuna, kewpie mayo, spicy miso, eel sauce, rice cracker & masago.

Golden Trio

Salmon tempura, spicy salmon, avocado topped with fresh salmon, spicy miso, spicy mayo & tobiko.

Crazy

Spicy lobster, avocado, cucumber, deep fried, topped with eel sauce, wasabi mayo, rice cracker and tobiko.

Hardee

Spicy tuna, spicy salmon, spicy yellowtail, avocado wrapped in soy paper topped with sweet plum sauce.

Dynamite

Spicy tuna, spicy yellowtail, topped with spicy blue crab, spicy mayo and crunchy flakes.

Mobster Lobster

Lobster tempura, avocado, cucumber, topped with spicy blue crab, eel sauce, spicy miso, jalapenos & sriracha.

18