



SUSHI AND SASHIMI

FISH AND SHELLFISH

SUSHI BAR SPECIALTIES

TUNA SHISHITOU <i>Shishitou Peppers, Diced Tomatoes, Masago, Kimchee Sauce</i>	18
HIRAME SASHIMI <i>Fresh Daikon, Yuzu Vinaigrette, White Soy Pipette</i>	14
SPICY YELLOW TAIL SASHIMI <i>Jalapeno, Shiso Emulsion, Garlic Soy</i>	14
DUO OF TUNA AND SALMON TARTARE <i>Yuzu Cream, Garlic Soy, Sesame Cracker</i>	18
COBIA USUZUKURI <i>Cucumber Salad, Spicy Ponzu</i>	23
TUNA TATAKI <i>Seared Tuna, Masago, Scallion, Cucumber, Sesame Seeds, Ponzu</i>	24
SEAWEED SALAD <i>Marinated Chilled Seaweed with Soy, Sesame Seeds</i>	10
KANI KAMA AND CUCUMBER SALAD <i>Creamy Citrus Dressing, Masago and Sesame Seeds</i>	12
TUNA TEMPURA <i>Seared Tuna, Masago, Scallions, Wasabi Cream and Kolchijan Sauce</i>	24
UNAGI-SHISO <i>Freshwater BBQ Eel, Spicy Tuna, Cucumber, Tobiko on Crispy Wonton Skins, Topped with Eel Sauce and Shiso</i>	14

SUSHI AND SASHIMI

BY THE PIECE

<i>Big Eye Tuna, Salmon-All Natural, Octopus, Shrimp, Wahoo, Cobia, Sweet Egg</i>	4
<i>Eel, Hirame, Salmon Roe, Sweet Shrimp, Red Tobiko, Wasabi Tobiko</i>	5
<i>Hamachi, Alaskan King Crab, Sea Urchin</i>	6
<i>Bluefin Toro</i>	15

TRADITIONAL ROLLS

REGULAR, INSIDE OUT, OR AS A HAND ROLLS

<i>California Roll, Cucumber Roll</i>	8
<i>Tuna Roll, Salmon Roll, Eel Roll, Shrimp Roll, Spicy Tuna Roll, Salmon Skin</i>	10
<i>Hamachi and Scallion Roll</i>	11

SPECIALTY ROLLS

PALM BEACH <i>Baked Spicy Conch or Shrimp on a California Roll</i>	12
ECHO <i>Tempura Shrimp, Cucumber, Avocado, Red Tobiko in a Sesame Soy Sheet with Sriracha Sauce</i>	12
LOBSTER TEMPURA <i>Tempura Caribbean Lobster Tail, Inside Out with Masago, Lettuce, Asparagus, Japanese Mayonnaise, Wasabi Thai Chili Sauce</i>	23
SPICY SALMON <i>Spicy Salmon, Asparagus Inside-Out with White Fish on top and Wasabi Tobiko</i>	13
KATSU <i>Eel, Asparagus, Salmon, Cream Cheese, in Panko</i>	12
HURRICANE <i>Tempura Shrimp, Alaskan King Crab and Asparagus, Inside-Out with Red Tobiko and Avocado on top</i>	16
RAINBOW <i>California Roll topped with Tuna, Salmon, Wahoo and Avocado</i>	12
SPIDER <i>Panko Soft Shell Crab, Leaf Lettuce, Cucumber, Japanese Mayonnaise, Inside-Out with Masago and Sesame Seeds</i>	12
CRISPY SHRIMP <i>Tempura Tiger Shrimp, Leaf Lettuce, Avocado, Japanese Mayonnaise, Inside-Out with Sesame Seeds</i>	12
EEL DELUXE <i>Eel and Avocado on top of a California Roll</i>	12
WHITE TIGER ROLL <i>Escolar, Shrimp Tempura, Eel, Inside Out, Black Tobiko, Eel Sauce</i>	12
SPICY KANI KAMA ROLL <i>Spicy Tuna Roll Inside-Out Topped with Avocado and Spicy Kani Kama</i>	14

RICELESS ROLLS

SEAFOOD CUCUMBER <i>Tuna, Salmon, Hamachi, Kani Kama, Masago, Asparagus, Scallions, wrapped in a Soy Sheet and Cucumber</i>	18
VEGETARIAN CUCUMBER <i>Beet, Carrot, Kampyo, Asparagus, Daikon Sprouts, wrapped in a Soy Sheet and Cucumber</i>	12
EEL CUCUMBER ROLL <i>Eel, Wahoo, Red Tobiko, Asparagus, wrapped in a Soy Sheet and Cucumber with Ponzu and Eel Sauce</i>	13



WIND

SMALL PLATES TO START YOUR JOURNEY

MISO SOUP

Scallops, Fresh Tofu, Enoki Mushrooms, Wakami. 10

CHINESE HOT AND SOUR SOUP

Shredded Duck, Wood ear Mushrooms, Bamboo Shoots, Tofu, Egg Thread 8

WONTON SOUP

Wonton Dumplings, Bok Choy, BBQ Pork, Ginseng Infused Broth. 9

ECHO SALAD

Tossed Mixed Greens, Asian Herbs, Sesame Soy Ginger Vinaigrette. 10

THAI BEEF SALAD

Beef Tenderloin, Boston Lettuce Wraps, Scallion, Thai Chili, Lemon Grass, Kaffir Lime. 14

TEA SMOKED DUCK WINGS

Grilled Duck Wings, Kolchijan Glaze, Grilled Sushi Rice 11

SALT & PEPPER CALAMARI

Sliced Calamari Steak, Scallion, Thai Chili, Crushed Black Pepper. 12

LOBSTER RANGOON

Maine Lobster, Mascarpone Cheese, Chili Mango Sauce. 13

TEMPURA OYSTERS

Crispy Coldwater Oysters, Yuzu Cream, Red Tobiko. 16

CHARBROILED PORK SPARE RIBS

Tender Ribs Brushed with Sweet Lime Chili, Pickled Jicama, Bouquet of Fresh Herbs and Greens. 12

SHRIMP EGG ROLLS

Tiger Shrimp, Rainbow Shredded Vegetables, Crispy Egg Roll Skin, Chinese Mustard, Plum Sauce. 13

THAI SHRIMP AND CHICKEN ROLLS

Shrimp, Chicken, Asian Herbs, Lumpia Skin Wrap, Banana Sauce. 9

TEMPURA VEGETABLES

Sweet Potato, Asparagus, Red Pepper, Broccoli, Shiitake Mushroom, Soy-Mirin Sauce 12

CRISPY JUMBO SHRIMP

Panko Breaded, Sweet and Sour Sauce, Wasabi Cream. 13

DIM SUM SELECTIONS

Steamed Chicken Shumai. 10

Steamed Shrimp Dumplings. 11

Pan Fried Pork Potstickers. 11

DIM SUM SAMPLER FOR TWO

Steamed Shrimp Dumplings and Chicken Shumai, Pan Fried Pork Potstickers, Lobster Rangoons. 27

DRAGONFLY SAMPLER FOR TWO

Crispy Jumbo Shrimp, Pork Spare Ribs, Thai Shrimp and Chicken Rolls, Steamed Chicken Shumai. 29



EARTH

GOODNESS FROM THE LAND

THAI ROAST DUCK

Asian Vegetables, Lychee and Red Curry Sauce. 26

PEKING DUCK FOR TWO

Mandarin Pancakes, Cucumber, Scallion, Hoisin Sauce - Presented Tableside. 62

LEMON CHICKEN

Lightly Breaded, Wild Flower Honey Lemon Sauce, Stir Fried Vegetables 24

VIETNAMESE ROASTED CHICKEN

Lemongrass Glaze, Wok Seared Vegetables 24

SZECHWAN PEPPERCORN STEAK

*Filet Mignon, Szechwan Peppercorn, Red and Green Peppers, Shiitake and Enoki Mushrooms
Lychee, Garlic Soy.* 43

BRAISED SHORT RIBS

Sweet Red Pepper and Chili Fried Rice with Red Onion, Nappa Cabbage. 28

MONGOLIAN BEEF

Filet Mignon, Chinese Broccoli, Edamame-Taro Stuffed Potato. 41

KUROBUTA PORK TENDERLOIN

Wild Asian Mushrooms, Garlic Soy, Black Coconut Rice 32



SIDES

ECHO FRIED RICE

Diced Barbecue Pork, Shrimp, Egg 11

WOK FRIED GREEN BEANS

Shitake Mushrooms, Sweet Chili Sauce, Roasted Peanuts 9

BOK CHOY AND SHITAKE MUSHROOMS

Wok Sauteéd, White Wine Sauce 9

CURRY TOFU

String Beans, Straw Mushrooms, Spicy Red Curry Sauce 9

CHINESE BROCCOLI

Wok Sauteed, Garlic Sauce 9

SZECHWAN VEGETABLES

Napa Cabbage, Bok Choy, Asparagus, Red Pepper, Carrot, Chili Bean Sauce. 9



FIRE

OPEN FLAME WOK

SEARED GINGER BEEF

Diced Tenderloin, Soya, Ginger, Butter Lettuce, Stir Fried Vegetables, Crispy Sweet Potatoes. 31

BEEF WITH BROCCOLI

Sliced Tenderloin, Broccoli, Garlic Soy Sauce. 29

HUNAN CASHEW CHICKEN

Cashews, Water Chestnuts, Spicy Hunan Sauce. 23

THAI CURRY CHICKEN

Mango, Eggplant, Snow Peas, Sweet Potato, Thai Basil. 23

SESAME CHICKEN

Toasted Sesame, Sweet Garlic Honey Sauce. 23

SZECHWAN BEEF

Crispy Sliced Tenderloin, Green Beans, Toasted Sesame Seeds, Spicy Szechwan Pepper Sauce. 30

EGG FOO YUNG

Shrimp, Scallions, Shredded Cabbage, Traditional Brown Sauce. 18

SHRIMP WITH LOBSTER SAUCE

Tiger Shrimp, Ground Pork, Cantonese Lobster Sauce 28

MOO SHU OF THE DAY

Mushrooms, Scallions, Cabbage, Bamboo Shoots, Mandarin Pancakes, Hoisin Sauce. 21

VEGETARIAN HAPPY FAMILY

Stir Fried Asian Vegetables, Tofu, Mushrooms, Cantonese Sauce. 18

HONG KONG STYLE NOODLES

Crispy Chow Mein or Soft Lo Mein

Shrimp. 26

Pork. 21

Chicken. 21

Beef. 29

Combination. 28

PAD THAI

Rice Noodles, Shallots, Bean Sprouts, Chives, Tofu, Egg, Thai Basil, Roasted Peanuts

Shrimp. 26

Pork. 21

Chicken. 21

Vegetarian. 18



WATER

FRUITS OF THE SEA

CANTONESE BLACK COD

Steamed, Black Beans, Chinese Wine, Ginger, Scallion, Toasted Garlic 26

SALMON TERIYAKI

All Natural Salmon, Charbroiled, Stir Fried Vegetables, Cilantro, Ginger 25

MISO SEA BASS

Chilean Sea Bass, Miso, White Asparagus, Bonito Flakes 32

SEARED SEA SCALLOPS

Jasmine Plum Sake Glaze, Warm Thai Salad 28

CRISPY WHOLE RED SNAPPER

Black Bean Sauce, Chinese Sausage Fried Rice 38

PHUKET CURRY SHRIMP

Tiger Shrimp, Mango, Eggplant, Snap Peas, Sweet Potatoes, Thai Basil 28

SWEET AND SOUR HALIBUT

Crispy Tempura, Sweet and Sour Sauce, Vegetable Chop Suey 27

VIETNAMESE SEARED FLUKE

Lemongrass Broth, Chinese Broccoli, Enoki Mushrooms, Glass Noodles 29

CHEF'S SHARING MENU

FOR TABLES OF FOUR OR MORE - 80 PER PERSON

DRAGONFLY SAMPLER

Crispy Jumbo Shrimp, Pork Spare Ribs, Thai Shrimp and Chicken Rolls, Chicken Shumai

SPIDER ROLLS

*Panko Soft Shell Crab, Leaf Lettuce, Cucumber, Japanese Mayonnaise,
Inside-Out with Masago and Sesame Seeds*

PEKING DUCK

Mandarin Pancakes, Cucumber, Scallion, Hoisin Sauce

VIETNAMESE ROASTED CHICKEN

SEARED GINGER BEEF

SHRIMP PAD THAI

ECHO FRIED RICE AND WOK FRIED GREEN BEANS

CHEF'S DESSERT SAMPLER