

# ALINA RESTAURANT MENU

## APPETIZERS

### COLD

**Szechuan Hamachi Sashimi** \$16  
*Ponzu, Jalapeno, Chili Oil*

**Tuna Tartare** \$18  
*Shallot, Lemongrass, Sesame Oil, Seaweed*

**Sea Scallop Carpaccio** \$18  
*Chili Lime, Micro Green, Sesame*

**Angus Beef Tataki** \$18  
*Spicy Miso Dressing, Scallion, Garlic*

**Seared Salmon Sashimi** \$16  
*Kimchee, Ginger, Cilantro, Citrus*

**Ceviche of the day** \$22  
*Wakame, Lime, Sesame Oil, Cilantro*

### HOT

**V Spicy Edamame** \$8  
*Japanese Pepper, Sea Salt, Sesame Oil*

**Steamed Bao Buns** \$12  
*Crispy duck, pickles, Spring Onion, Orange Duck Sauce, 2 Pieces*

**Wasabi Prawn Tempura** \$16  
*Wasabi Citrus Aioli, Kabocha Squash, Lotus Root*

**Tuna Tataki & Foie Gras** \$26  
*Fuji Apple, Balsamic Sake Glaze, Olives, Potato Noodles*

**Crispy Calamari** \$14  
*Stir-Fry with Garlic and Ginger, Sweet Sour Dipping Sauce*

**Lobster Spring Roll** \$16  
*Cream Cheese and Lobster Meats, Sweet Chili Dipping Sauce*

**Spicy Tuna Pizza** \$15  
*Homemade Rice Dough, Scallion, Cheese, Chili Sesame Seed*

**V Nasu Dengaku** \$12  
*Japanese Style Grilled Eggplant, Sweet Miso Sauce, Roasted Cashew*

**Confit Duck Gyoza** \$12  
*Crispy Pan Fried with Ginger Teriyaki Sauce, 4 Pieces*

**Spicy Tuna Crispy Rice** \$12  
*Korean Kochujang Sauce*

## ALINA SUSHI ROLLS

**V Avocado & Cucumber** \$8

**V Sundried Tomato & Avocado** \$14  
*Crispy outside of the roll*

**California** \$10  
*Sesame seed, Crab Kanikama, Cucumber, Avocado*

**Spicy Tuna** \$10  
*Sesame seed, Cucumber, Chili Mayonnaise*

**Spicy Salmon** \$10  
*Sesame seed, Cucumber, Chili Mayonnaise*

**Tuna Avocado** \$12  
*Sesame seed*

**Salmon Avocado** \$12  
*Sesame seed*

**Smoked Salmon & Cheese** \$14  
*Avocado, Tobikko Fish Egg*

**Hamachi Scallion** \$15  
*Sesame seed, Avocado*

**Shrimp Tempura** \$16  
*Avocado, Crispy Outside*

**Sexy Salmon** \$16  
*Crab Kanikama, Avocado, Touched Salmon and Crab on Top*

**Spider Man** \$18  
*Crispy Soft Shell Crab, Avocado, Tobikko, Cucumber, Scallion, 6 Pieces*

**Happy Dragon** \$18  
*Crab Kanikama, Avocado, BBQ Eel, Crispy on top*

**Rainbow Bridge** \$18  
*Salmon Tuna and Avocado on top, Shrimp Tempura and Cucumber Inside*

**Confit Duck & Foie Gras** \$26  
*Avocado and Duck Inside, Tuna Tartare and seared Foie gras on Top*

<b>Spicy Lobster &amp; Salmon Tartare</b> <i>Soy Wrap, Avocado inside, Lobster Tempura on Top</i>	<b>\$28</b>
<b>King Crab Avocado &amp; Tuna Tartare</b> <i>Grilled King Crab Legs, Soy Wrap, Tartare on Top</i>	<b>\$30</b>
<b>Jalapeno Scallop</b> <i>Shrimp Tempura Avocado Inside, Scallop and Ginger Ponzu</i>	<b>\$22</b>
<b>Chef's Special of the day</b> <i>Ask Your Server for More Information</i>	<b>\$ -</b>

### NIGIRI 2 PIECES / SHASIMI 3 PIECES

<b>Local Yellowfin Tuna</b>	<b>\$9</b>	<b>Local Big Eye Snapper</b>	<b>\$9</b>
<b>Bluefin Toro</b>	<b>\$</b>	<b>Sword Fish</b>	<b>\$9</b>
<b>King Salmon</b>	<b>\$8</b>	<b>Scallops</b>	<b>\$10</b>
<b>Seared Salmon Belly</b>	<b>\$10</b>	<b>Uni Sea Urchin</b>	<b>\$10 Per piece</b>
<b>Hamachi</b>	<b>\$9</b>	<b>Ama Ebi</b>	<b>\$12</b>
<b>Hamachi Belly</b>	<b>\$10</b>	<b>Sweet Prawn</b>	<b>\$</b>
<b>Kanpachi</b>	<b>\$10</b>	<b>Unagi Eel</b>	<b>\$10</b>

### SUSHI SPECIALS / OMAKASE

<b>Sashimi Selection</b> <i>Fresh of the Day, 16 Pieces</i>	<b>\$38</b>	<b>Chirashi Sushi</b> <i>Salmon, Tuna, White Fish, Seaweed, Cucumber</i>	<b>\$20</b>
<b>Nigri Sushi Selection</b> <i>Fresh of the Day, 12 Pieces</i>	<b>\$38</b>	<b>Omakase Chef's selection from \$65 PP</b> <i>Sashimi/Sushi</i>	

### Full Course Tasting Menu

*Please ask your server for more information*

## ENTREES

<b>Miso Black Cod</b> <i>Marinated in Saikyo Miso, Sauté Bok Choy, Spicy Tofu</i>	<b>\$42</b>
<b>Angus Short Ribs</b> <i>Slow Cook with Massaman coconut Curry, Seasonal Veggies, Roasted peanut</i>	<b>\$38</b>
<b>Water Boiled Fish (spicy)</b> <i>Sichuan Pepper, Cabbage Pickle, Tofu, Local Snapper sliced, Rice Noodles</i>	<b>\$32</b>
<b>V Vegan Japanese Curry Rice</b> <i>Seasonal Vegetables, Crispy Tofu, Cashew</i>	<b>\$22</b>
<b>Grill Salmon with Asparagus</b> <i>Balsamic Teriyaki Sauce, Kabocha Pumpkin Tempura, Mix Mushrooms</i>	<b>\$30</b>

**\*All Entrees Dishes are served with Japanese Steamed rice**

## SOUP / SALAD / NOODLES

<b>V Miso Soup</b> <i>Spring Onion, Tofu, Wakame Seaweed</i>	<b>\$9</b>
<b>Spicy Shrimp Soup</b> <i>Lemongrass, ginger, chili, ginger, Shrimps, Mushroom</i>	<b>\$14</b>
<b>V Alina Salad</b> <i>Avocado, sundried Tomato, Mix Lettuce, Apple, Ginger Dressing</i>	<b>\$16</b>
<b>Crispy Duck Salad</b> <i>Lotus Seed and Citrus Vinaigrette</i>	<b>\$18</b>
<b>Scallop &amp; Jumbo Prawn Pasta</b> <i>Olive, Garlic, White wine</i>	<b>\$28</b>