

DINNER

APPETIZERS

COLD

**SZECHUAN HAMACHI SASHIMI** \$18 Ponzu, Jalapeno, Chili Oil,

**TUNA & TARTARE** \$18 Apple, Lemongrass, Sesame Oil, Seaweed

**SEA SCALLOP CARPACCIO** \$18 Yuzu Miso, Micro Green, Sesame

**YELLOWFIN TUNA TATAKI** \$18 Black paper, Sesame Ponzu Sauce

**CEVICHE OF THE DAY** \$22 Yuzu, Lime, Sesame Oil, Cilantro

**SEARED SALMON SASHIMI** \$18 Ginger, Cilantro, Citrus Soy

HOT

**SPICY EDAMAME (V)** \$8 Japanese Pepper, Sea Salt, Sesame Oil

**STEAMED BAO BUNS** \$12 Confit duck, pickles, Plum Sauce, 2 Pieces

**WASABI PRAWN TEMPURA** \$16 Wasabi Aioli, Pumpkin

**STIR-FRY CALAMARI** \$14 Garlic, Ginger, Sweet Chili Dipping Sauce

**BEEF TERIYAKI** \$14 Cheese, Sesame, Spring onion

**NASU DENGAKU (V)** \$12 Grilled Eggplant With Sweet Miso

**LOBSTER & CHEESE SPRING ROLL** \$16 Sweet Chili Sauce

**CONFIT DUCK GYOZA** \$12 Pan Fried with Teriyaki Sauce, 4 Pieces

**CRISPY RICE & SPICY TUNA** \$14 With Japanese Chili Sauce, 8 Pieces

**HAMACHI KAMA** \$26 Grill Yellow tail Collar, Best part of the Fish

**Please let us know if you have any food allergies or intolerances,  
15% of service charge fee will add in your final bill.**

*ALINA SUSHI ROLLS 8 Pieces each 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 Salad, Avocado, Touched Salmon

**SPIDER MAN** \$18 Soft Shell Crab, Avocado, Tobikko, 6 Pieces

**HAPPY DRAGON** \$18 Spicy Crab, Avocado, BBQ Eel, Crispy on top

**RAINBOW BRIDGE** \$18 Salmon Tuna and Avocado on top, Shrimp Tempura and Cucumber Inside

**JALAPENO SCALLOP** \$20 Shrimp Tempura Avocado Inside, Scallop and Ginger Ponzu

**CONFIT DUCK & FOIE GRAS** \$26 Avocado and Duck Inside, confit Pineapple, Tuna Tartare and seared Foie gras on Top

**LOBSTER TEMPURA & SALMON TARTARE** \$32 Avocado, Cheese, Cucumber inside, Salmon Tartare and Crispy Garlic Lobster on Top

**CHEF'S SPECIAL OF THE DAY** \$ Ask Your Server for More Information

**CHIRASHI SUSHI BOWL** \$20 Salmon, Tuna, White Fish, Seaweed, Cucumber

***NIGIRI (FISH WITH RICE) 2 PIECES PER ORDER***

***SASHIMI (FISH ONLY) 3 PIECES PER ORDER***

*LOCAL YELLOWFIN TUNA \$9*

*BLUEFIN TORO \$ Seasonal Price*

*KING SALMON \$9*

*SEARED SALMON BELLY \$10*

*HAMACHI \$9*

*HAMACHI BELLY \$10*

*KANPACHI \$10*

*SWORD FISH \$10*

*SCALLOPS \$10*

*UNI SEA URCHIN \$10 Per Pieces*

*AMA EBI (JAPANESE SWEET PRAWN) \$12*

*UNAGI EEL \$10*

***SPECIAL FROM SUSHI BAR / OMAKASE***

***SASHIMI SELECTION \$38 Fresh of the Day, 18 Pieces***

***NIGIRI SELECTION \$38 Fresh of the Day, 14 Pieces***

***ALICE PLATTER \$98 3 Sushi roll, 8 pieces nigiri, 12 pieces Sashimi***

***NINA PLATTER \$45 1 Sushi roll, 6 pieces nigiri, 6 pieces Sashimi***

***OMAKASE \$ Chef choose the best of the day, available at sushi Bar***

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*TERIYAKI GRILL*

**MEDITERRANEAN OCTOPUS & SEA SCALLOPS** \$29

*Stir fry vegetables, Jasmine Rice*

**RIBEYE STEAK** \$36 with Pan fried Foie Gras and Jasmine Rice

**TERIYAKI SALMON STEAK** \$29 Stir fry vegetables, Jasmine Rice

**VEGAN STIR FRY** \$22 Seasonal Veggies, Tofu, Garlic Black bean Sauce

*SOUP/SALADS/NOODLES/RICE*

**SOUPS MISO (V)** \$9 Spring Onion, Tofu, Wakame Seaweed

**SEAWEED SALAD** \$14 Lettuce, Ponzu Sauce

**BEEF BO BUN SALAD** \$20 Lime, Rice Noodles, Lettuce, Spring roll

**SHRIMP RICE NOODLES** \$20 Shrimp, Veggies, Mushroom

**CHICKEN RICE NOODLES** \$19 Seasonal Veggies, Chicken, Mushroom

**SEAFOOD RAMEN NOODLES** \$28 Lobster, Shrimp, Scallop, Sesame

**BEEF RAMEN NOODLES** \$26 Slow-cooked Short Ribs, Eggs. Bok choy

**ALINA CHICKEN FRIED RICE** \$18 Chicken, Veggies, Eggs

**ALINA SHRIMP FRIED RICE** \$20 Shrimp, Veggies, Eggs

**ALINA BUDDHA FRIED RICE** \$18 Veggies, Eggs

**TUNA POKE RICE** \$20 Ginger, Seaweed, Sesame, Avocado, Cucumber

**SALMON POKE RICE** \$20 Ginger, Seaweed, Sesame, Avocado, Cucumber

*DESSERT*

***MOCHI RICE CAKE*** \$10 Filled Azuki red beans, Chocolate Caramel

***LYCHEE TIRAMISU*** \$10 With Fresh Mangoo and Pineapple

***CHOCOLATE BROWNIE*** \$10 Banana Spring roll, Sesame Ice Cream

***HOMEMADE ICE CREAM*** \$4 Sesame, Green Tea, Soy Miso

***EXPRESSO MARTINI*** \$12 Grey Goose, espresso, Shaken into a cold  
after dinner cocktail

*VEGETARIAN SPECIAL*

***VEGAN SPRING ROLL*** \$12

***VEGAN GYOZA*** \$12

***VEGAN BAO BUNS*** \$12