

DINNER

APPETIZERS

COLD

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

TARTARE OF THE DAY \$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 \$24 Yuzu, Lime, Sesame Oil, Cilantro

WAKAME SEAWEED SALAD \$14 Lettuce, Ponzu Sauce

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

HOT

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

SOUPS MISO (V) \$10 Spring Onion, Tofu, Wakame Seaweed

STEAMED BAO BUNS \$15 Confit duck, pickles, Plum Sauce, 2 Pieces

WASABI PRAWN TEMPURA \$18 Wasabi Aioli, Pumpkin

STIR-FRY CALAMARI \$16 Garlic, Ginger, Sweet Chili Dipping Sauce

ALINA FISH TACO \$14 Seared Tuna, Lemongrass with coconut Sauce

BEEF TERIYAKI \$16 Cheese, Sesame, Spring onion

NASU DENGAKU (V) \$14 Grilled Eggplant With Sweet Miso

SWEET CORN "RIBS" (V) \$14 Lime, Shichimi Chili, Beurre Noisette

LOBSTER & CHEESE SPRING ROLL \$16 Sweet Chili Sauce

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

CRISPY RICE & SPICY TUNA \$16 With Japanese Chili Sauce, 8 Pieces

HAMACHI KAMA \$29 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 \$16 Sesame seed, Avocado

SHRIMP TEMPURA \$16 Avocado, Crispy Outside

SEXY SALMON \$18 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 \$22 Shrimp Tempura Avocado Inside, Scallop and Ginger Ponzu

CONFIT DUCK & FOIE GRAS \$28 Avocado and Duck Inside, confit Pineapple, Tuna Tartare and seared Foie gras on Top

LOBSTER TEMPURA & SALMON TARTARE \$34 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 \$24 Salmon, Tuna, White Fish, Seaweed, Cucumber

NIGIRI 2 PIECES PER ORDER, SASHIMI 3 PIECES PER ORDER

LOCAL YELLOWFIN TUNA \$10

BLUEFIN TORO \$

KING SALMON \$10

SEARED SALMON BELLY \$12

HAMACHI \$10

HAMACHI BELLY \$12

KANPACHI \$12

LOCAL SNAPPER \$12

SCALLOPS \$12

UNI SEA URCHIN \$

AMA EBI (JAPANESE SWEET PRAWN) \$12

UNAGI EEL \$12

SPECIAL FROM SUSHI BAR / OMAKASE

SASHIMI SELECTION \$39 Fresh of the Day, 16 Pieces

NIGIRI SELECTION \$39 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 \$32

Crispy octopus, Jasmine Rice, stir fry vegetables

ANGUS RIBEYE STEAK 12oz \$39

Porcini cream Sauce, Jasmine Rice, Green Salad & Vegetables

SALMON STEAK \$32

Green Salad, Stir fry vegetables, Jasmine Rice

MISO BLACK COD \$48

Charcoal grill, pickles, Jasmine rice

VEGAN STIR FRY \$24

Seasonal Veggies, Tofu, Garlic Black bean Sauce

RICE & NOODLES

BEEF BO BUN SALAD \$24 *Lime, Rice Noodles, Lettuce, Spring roll*

SHRIMP PAD THAI \$26 *Shrimp, Veggies, Mushroom*

CHICKEN PAD THAI \$22 *Seasonal Veggies, Chicken, Mushroom*

SEAFOOD RAMEN \$32 *Lobster, Shrimp, Scallop*

BEEF RAMEN \$28 *Slow-cooked Short Ribs, Eggs, Bok choy*

KIMCHI RAMEN (V) \$26 *Tofu, Mushrooms, Seaweed, Eggs*

ALINA CHICKEN FRIED RICE \$20 *Chicken, Veggies, Eggs*

ALINA SHRIMP FRIED RICE \$24 *Shrimp, Veggies, Eggs*

ALINA BUDDHA FRIED RICE \$20 *Veggies, Eggs*

TUNA POKE RICE BOWL \$24 *Seaweed, Sesame, Avocado, Cucumber*

SALMON POKE RICE BOWL \$24 *Seaweed, Sesame, Avocado, Cucumber*

DESSERT

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

LYCHEE TIRAMISU \$10 With Fresh Mangoo and Pineapple

CHOCOLATE CAKE \$12 Banana Spring roll, Sesame Ice Cream

MOCHI ICE CREAM \$12 Green tea and Strawberry flavor

HOMEMADE ICE CREAM \$4 Sesame, Green Tea

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

VEGETARIAN SPECIAL

VEGAN SPRING ROLL \$14

VEGAN GYOZA \$14

VEGAN BAO BUNS \$14

