

COLD APPETIZERS:

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

FISH TARTARE OF THE DAY \$24 Apple, Sesame Oil, Seaweed

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

YELLOWFIN TUNA TATAKI \$18 Black paper, Sesame Ponzu

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

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

HOT APPETIZERS:

SPICY EDAMAME (V) \$9 Japanese Pepper, Sea Salt, Sesame Oil

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

BAO BUNS \$16 Confit duck, pickles, Plum Sauce, 2 Pieces

WASABI PRAWN TEMPURA \$18 Wasabi Aioli, Pumpkin

STIR-FRY CALAMARI \$18 Garlic, Ginger, Sweet Chili Dipping

ALINA SPICY FISH TACO \$18 Tuna Ceviche, Avocado, Tobikko

BEEF CHEESE TERIYAKI \$18 Cheese, Sesame, Spring onion

SWEET CORN "RIBS" (V) \$14 Lime, Shichimi Chili, Brown Butter

LOBSTER & CHEESE SPRING ROLL \$18 Sweet Chili Sauce

CONFIT DUCK GYOZA \$14 Pan Fried Teriyaki Sauce, 4 Pieces

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

HAMACHI KAMA \$32 Grill Yellow Tail Collar, Best part of the Fish

Please let us know if you have any food allergies or intolerances,

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ALINA SUSHI ROLLS 8 Pieces each Roll

CALIFORNIA ORIGINAL \$16 Sesame, Crab meat, Avocado, Cucumber

CALIFORNIA \$10 Sesame, Crab Kanikama, Avocado, Cucumber

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 \$15 Avocado, Tobikko Fish Egg

HAMACHI SCALLION \$16 Sesame seed, Avocado

CRISPY SHRIMP TEMPURA \$18 Avocado, Crispy Outside

SEXY SALMON \$18 Crab Salad, Avocado, Touched Salmon

SPIDER MAN \$20 Soft Shell Crab, Avocado, Tobikko, 6 Pieces

HAPPY DRAGON \$20 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 \$29 Avocado and Duck Inside, confit Pineapple, Tuna Tartare and seared Foie gras on Top

SPICY LOBSTER & SALMON TARTARE \$39 Avocado, Cheese, Crab Kanikama, Salmon Tartare and Crispy Garlic Lobster on Top

WAGYU BEEF & MORELS \$39 Shrimp Tempura, Avocado, Perfect Egg

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

CHIRASHI SUSHI BOWL \$26 Salmon, Tuna, White Fish, Seaweed, Cucumber

NIGIRI 2 PIECES SASHIMI 3 PIECES PER ORDER

LOCAL YELLOWFIN TUNA \$10

LOCAL MAHIMAHI \$10

BLUEFIN TORO \$MP

KING SALMON \$10

SEARED SALMON BELLY \$12

HAMACHI \$10

HAMACHI BELLY \$12

KANPACHI \$12

LOCAL SNAPPER \$12

SCALLOPS \$12

UNI SEA URCHIN \$MP

UNAGI EEL \$12

SUSHI PLATTER / OMAKASE

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

NIGIRI SELECTION \$39 Fresh of the Day, 14 Pieces

ALICE PLATTER \$99 3x Sushi roll, 8x nigiri, 12x Sashimi

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

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

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TERIYAKI GRILL & PLATE

MEDITERRANEAN OCTOPUS & SEA SCALLOPS \$36

Crispy octopus, Pan seared Scallops, stir fry vegetables

ANGUS RIBEYE STEAK 12oz \$45

Porcini cream Sauce, Jasmine Rice, Green Salad & Vegetables

ATLANIC SALMON STEAK \$36

Green Salad, Stir fry vegetables, Jasmine Rice, Teriyaki Sauce

CHILEAN SEA BASS \$49

Lemongrass & Ginger Teriyaki Sauce, Vegetables & Jasmine rice

VEGAN STIR FRY \$26

Seasonal Veggies, Tofu, Garlic Black bean Sauce

SWEET & SOUR CHICKEN \$28

Pineapple, Crispy Chicken, Seasonal vegetable

RICE & NOODLES

SEAFOOD RAMEN \$38 *Lobster, Shrimp, Scallop, Egg, Veggies*

BEEF RAMEN \$29 *Slow-cooked Short Ribs, Egg, Bok choy*

KIMCHI RAMEN (V) \$26 *Tofu, Mushrooms, Veggies, Egg*

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

CHICKEN PAD THAI \$24 *Veggies, Mushroom, Peanut, Egg*

ALINA CHICKEN FRIED RICE \$22 *Chicken, Veggies, Egg*

ALINA SHRIMP FRIED RICE \$26 *Shrimp, Veggies, Egg*

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

TUNA POKE BOWL \$26 *Seaweed, Sesame, Avocado, Cucumber*

SALMON POKE BOWL \$26 *Seaweed, Avocado, Cucumber*

VEGAN POKE BOWL (V) \$24 *Seaweed, Avocado, Cucumber*

SALAD

WAKAME SEAWEED SALAD \$14 Sesame oil, Ponzu Sauce

BEEF BO BUN SALAD \$26 Rice Noodles, Lettuce, Avocado, Peanut

SEARED TUNA SALAD \$29 Boiled Egg, Olive, Tomato, Onion, Avocado

DESSERT

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

LYCHEE TIRAMISU \$10 With Fresh Fruits

BANANA SPRING ROLL \$12 Sesame Ice Cream

CHOCOLATE MOUSSE \$12 Home made with dark and white

HOMEMADE ICE CREAM \$10 Sesame, Green Tea, Chocolate

JAPANESE CHEESE CAKE \$12 Mocha Green Tea, strawberry

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

VEGETARIAN SPECIAL

VEGAN SPRING ROLL \$14

VEGAN DUMPLING \$14

VEGAN BAO BUNS \$14

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