Lotus

SUSHI, SHABU-SHABU, & HOOKAH LOUNGE

STARTERS

ORGANIC EDAMAME w/ garlic butter	3
ORGANIC SHIRO MISO w/ tofu and konbu	3
SEAWEED SALAD w/ house mustard and soy dressing	5
FRIED VEGETABLE SPRING ROLLS (4)	6
FRIED KARA-AGE CHICKEN w/ yuzu wasabi aioli	7
CRISPY GYOZAS (6) w/ ponzu sauce NEW	7
SHRIMP & VEGETABLE TEMPURA (6 shrimp only add $1)	7

SPECIALTIES

please allow some extra time

TUNA FLATBREAD 6
tuna, kiwi, and wasabi tobiko on crispy flatbread

LOBSTER TACOS 6
two tacos with avocado, wasabi aioli, lobster ceviche, and cherry tomatoes (add a third for $2 more)

LOBSTER BISQUE NEW 8
japanese homestyle bisque with togarashi pepper

CRISPY ROCK SHRIMP 8
tempura battered rock shrimp in spicy mayo glaze, with side of pea and bean sprouts dressed in yuzu juice

DUNGENESS CRAB SALAD NEW 10
two ounces of dungeness crab on spring mix, tossed in a balsamic cilantro vinaigrette

SPICY YAKISOBA NEW 14
bowl of yakisoba noodles and mixed vegetables in spicy sauce, served with choice of beef or chicken (for shrimp add $2)

LEMONGRASS CHICKEN TERIYAKI 15
seared chicken breast on bed of seasoned snow peas, glazed with our lemongrass teriyaki sauce (served w/ side of steamed rice)

UNI-BUTTER RIBEYE 25
flagship eight-ounce choice ribeye sliced on bed of mixed mushrooms and asparagus sautéed in a yuzu soy dressing

SHABU-SHABU

includes seasonal vegetables, udon noodles, tofu, rice, ponzu, goma, and choice of flavor (beef, chicken, vegan)

AURORA ANGUS RIBEYE (10pc) 16
(15pc) 19

SEAFOOD MEDLEY (8pc) 21
PICK 2 OF 3: BLACK TIGER SHRIMP, KING SCALLOPS, or WILD SALMON

VEGETARIAN 12

SUSHI

	nigiri (2 PC ON RICE)	sashimi (6 PC)
ALBACORE	4	8
SALMON	4	8
YELLOWTAIL	5	9
TUNA	5	9
FRESHWATER EEL	5	9
SHRIMP	3	7
SUSHI OR SASHIMI SAMPLER (12 PC.)		15

CLASSIC SUSHI ROLLS

eight piece cut, served with avocado

CUCUMBER	6
CALIFORNIA	8
PHILADELPHIA	8
SPICY TUNA	9
SPICY SALMON	9
VEGETABLE ROLL NEW	9
SHRIMP TEMPURA	10
RAINBOW ROLL	14
DUNGENESS CALIFORNIA NEW	14

SOY PAPER, CREAM CHEESE, AVOCADO, OR TEMPURA ADD $1.50
we use organic, locally sourced produce whenever possible

SPECIALTY SUSHI ROLLS

BAKED SCALLOP 15
in: aquamar crab, cucumber, avocado; out: scallops, avocado, masago, and dynamite sauce (15 minute baking time)

CATERPILLAR 14
in: baked eel, cucumber; out: avocado, eel sauce, alfalfa sprouts

FUEGO 12
in: spicy tuna, cucumber, avo; out: yellowtail, jalapeno, sriracha

TROJAN 12
in: spicy tuna, cucumber; out: salmon, avocado, spicy mayo

HAPPY 12
in: shrimp tempura roll; out: spicy tuna, eel sauce, spicy mayo

DJ SPIDER NEW 13
in: soft shell crab, aquamar crab, avocado, yamagobo, sprouts; out: masago, dj sauce (on side)

CAJUN ALBACORE NEW 12
in: spicy tuna, cucumber; out: albacore, topped with crispy onion, and garlic ponzu aioli

LOTUS ON FIRE NEW 13
in: aquamar crab, cucumber, avocado; out: tempura coated, with spicy tuna, avocado, and crunchy lotus root on top

BUFFALO CRAB NEW 13
in: aquamar crab, shrimp tempura, cream cheese, avocado, buffalo sauce; out: masago, panko crunch, buffalo drizzle

HAWAIIAN NEW 13
in: aquamar crab, avocado; out: tuna, avocado, pineapple, mango, and creamy tropical sauce

DESSERT

MOCHI green tea, mango, strawberry, or chocolate	3
BANANA TEMPURA w/ vanilla ice cream	7
GREEN TEA CRÈME brûlée NEW	7

ORGANIC HOT TEA

	Type:	
MANDARIN SILK, vanilla and citrus	(oolong)	3
ALGHAZALEEN NEW traditional earl grey	(black, non-org.)	3
HONEY PU-ERH, coconut, hazelnut	(pu-erh)	5
TALI'S MASALA CHAI, cinnamon	(black)	6
SENCHA, traditional Japanese green tea	(green)	7
WHITE TIP JASMINE	(green)	7
MOROCCAN MINT	(green)	7
LOTUS ON FLOWER™ signature tea	(white)	9

BY THE BOTTLE

SAYURI NIGORI – unfiltered, sweeter, creamy finish 14
(12.5%, 300ML, JAPAN)

HAKUTSURU – semi-dry, light finish 8
(13.5%, 180ML, JAPAN)

OZEKI SAKE DRY – classic dry and smooth 12
(14.5%, 375ML, USA)

KIKUSUI JUNMAI NEW – refreshing and dry 16
(15.5%, 300ML, JAPAN)

IICHIKO – japan's best selling soju from barley 20
(20%, 200ML, JAPAN)

HAKUTAKE SHIRO – soju from rice, very potent 22
(24%, 200ML, JAPAN)

DRINKS

HOUSE SAKE 5 SM / 7 LG
(13.5%, USA, served warm)

BEER 5 SM / 7 LG
asahi, asahi black, sapporo, singha, kirin, kirin light, hite, orion (+$2), ginga kogen NEW ($9, 300ml only)

WINE 5/GLASS 20/BOTTLE
takara plum, rode cellars chardonnay, cabernet, merlot

LA MARCA PROSECCO 29/BOTTLE
sparkling wine of italy

SOFT DRINKS coke (diet, cherry) sprite, fanta, and lemonade	3
RED BULL regular, sugar-free, total zero	4
FIJI WATER	4
PERRIER	4

*18% GRATUITY ON FOOD & BEVERAGE FOR PARTIES OF 5 OR MORE

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