

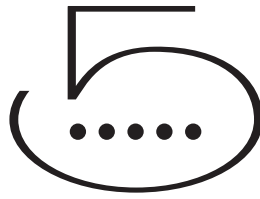
## FIVE FUSION & SUSHI BAR

### ● ● ● ● ● STARTERS

<b>Assorted Tempura</b> <i>shrimp, kabocha, shitake, asparagus</i>	10
<b>Edamame</b> <i>with sea salt</i>	6
<b>Spiced Edamame</b> <i>garlic, soy, togarashi</i>	7
<b>Crab Cakes</b> <i>with roasted red pepper sauce</i>	10
<b>House Made Dumplings</b> <i>shrimp, pork, napa cabbage, scallion and soy ginger sauce</i>	12
<b>Korean Rib-Eye</b> <i>in crispy lettuce cup, carrots, cucumber, habanero honey</i>	9
<b>Peking Duck</b> <i>in mantou (steamed bun) with scallions, carrot, cucumber, hoisin</i>	12
<b>Wagyu Beef Carpaccio</b> <i>balsamic pearls, crispy parmesan, wasabi-goat cheese, truffle oil</i>	12
<b>Lobster Fritters</b> <i>with corn, scallions and cream cheese</i>	6
<b>Stuffed Shitake Mushroom</b> <i>fresh crab, shrimp, tempura fried</i>	8
<b>Filet Mignon Lollipops</b> <i>with mashed potatoes</i>	10
<b>Crispy Calamari</b> <i>with creamy yuzu</i>	8
<b>Wild Mushroom Ravioli</b> <i>sage miso butter, candied won tons</i>	8
<b>Seared Scallops</b> <i>edamame puree, topped with bacon &amp; chimichurri</i>	8

### ● ● ● ● ● FROM THE SUSHI BAR

<b>Negi Hama</b> <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i>	9
<b>Fish Bowl</b> A choice of two sashimi served with accompaniments: <i>tuna with shiso, salmon with passionfruit and cilantro, snapper with ponzu, escolar with lime and serrano, hamachi with pear and wasabi dijon</i>	12
<b>Tuna Tartare Tower</b> <i>tuna, avocado, wonton, arugula, tobiko quail egg, wasabi creme fraiche</i>	13
<b>Hamachi Kama</b> <i>broiled hamachi collar served with ponzu sauce</i>	15
<b>Stuffed Avocado</b> <i>stuffed with spicy scallop and crab, tempura fried</i>	9



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### ● ● ● ● ● SALADS AND SOUPS

<b>California Salad</b> <i>mixed greens, red crab, avocado, cucumber, crispy rice, creamy miso dressing</i>	9
<b>Arugula Salad</b> <i>beets, candied nuts, goat cheese, marionberry balsamic dressing</i>	7
<b>Asian Salad</b> <i>southeast asian vinaigrette, wontons and chinese cabbage</i>	8
<b>French Onion Miso</b> <i>beef miso broth, crispy tofu, gruyere cheese</i>	8
<b>Seafood Miso</b> <i>corn, scallops, shrimp &amp; lobster</i>	7
<b>Miso Soup</b>	3

### ● ● ● ● ● ENTREES

<b>Thai Airline Breast of Chicken</b>	19
<i>ginger-lemongrass sauce, rice noodles with kaffir lime peanut sauce, snap peas</i>	
<b>Nori-Macadamia Crusted Ono</b>	21
<i>thai herb polenta, pineapple soy, thai basil cream</i>	
<b>Kobe Beef Burger</b>	15
<i>brioche bun, provolone, fresh kim chee slaw, arugula, tomato, wasabi aioli, taro root chips &amp; korean ketchup</i>	
<b>Lobster &amp; Prawn Curry</b>	21
<i>red thai curry, pineapple, bell pepper, onions, cilantro</i>	
<b>Wagyu New York Steak</b>	25
<i>imported NY strip with garlic wasabi butter, sautéed shitake &amp; roasted fingerling potatoes</i>	
<b>Pork Tenderloin &amp; Nihon Risotto</b>	21
<i>miso glazed, japanese rice risotto with edamame, bacon ginger and garlic</i>	
<b>Panko Crusted Halibut</b>	22
<i>wilted spinach, steamed rice, bell pepper, sweet and tangy sauce</i>	
<b>NW King Salmon</b>	22
<i>parsnip puree, asparagus, smoked vanilla foam</i>	
<b>Nasu Eggplant Parmesan</b>	16
<i>panko crusted eggplant, ramen in a sake tomato cream sauce</i>	
<b>Bi Bim Bap</b>	19
<i>korean stone pot, sizzling rice with vegetables poached egg and choice of pork or calamari</i>	
<b>Ramen Carbonara</b>	17
<i>fresh ramen noodles, quail egg, edamame, pork belly, parmesan, with tonkotsu broth</i>	