

FRESH GREENS

add: *grilled salmon* 9⁵⁰ *crispy lemon chicken* 7 *teriyaki chicken* 7 *grilled shrimp* 9

HOUSE SALAD seasonal greens & fruit mix, champagne vinaigrette 8

CASHEW & KALE kale mix, parmesan, tart cherries, balsamic cherry vinaigrette 9

CHOPPED SALAD w/ romaine, edamame, bacon, tomatoes, avocado, dates, corn, croutons, bleu cheese, cucumber, champagne vinaigrette 9

BEET & KALE red beets, kale mix, parmesan, champagne vinaigrette, truffle 13

AHI TATAKI SALAD* ahi w/ seasonal greens mix, avocado, ginger-scallion demi 19

CRAB CAKE SALAD jumbo blue lump crab, grapefruit, avocado, corn, edamame, slaw 19.⁵⁰

BURGERS & SANDWICHES

includes your choice of *truffle fries*, *sweet potato & kale chips* or *small kale salad*

KOBE BURGER* 8 oz. American Kobe beef, white cheddar, LTA 18

SPICY CRISPY CHICKEN 8' hoagie, Dijon slaw, house pickles, chili aioli, pepper jack 13

HOUSE MADE VEGGIE BURGER pepper jack, spicy kale slaw, tomato, avocado 14

LOBSTER BAHN MI bacon, lemongrass rémoulade, pickled veg, jalapeño, 8" hoagie 23.⁵⁰

TUNA BURGER sushi – grade white tuna, ginger spices, spicy kale slaw, avocado, tomato 16

SALMON BURGER Atlantic salmon, kale slaw, pepper jack, cuke, avo, pineapple dijon 16

SEABASS SANDWICH grilled pineapple, LTA, teriyaki on whole wheat 22.⁵⁰

LOBSTER CLUB Maine lobster, bacon, mayo, LTA on whole wheat 21.⁵⁰

CLASSIC WOK

includes your choice of *hot & sour*, *miso soup* or *salad*, *white* or *brown rice*

add *Wor Wonton soup* for \$4 *Dine-In Only*

SHRIMP PAD THAI thin rice noodles w/egg, peanuts, scallion, tangy Thai sauce 18

CHICKEN LO MEIN egg noodles, w/ scallion, yellow onion, carrot, light brown sauce 14

SESAME CHICKEN crispy flash fried w/ fresh vegetables in a sweet sesame sauce 15

MONGOLIAN BEEF w/ scallion, yellow onion in a Mongolian brown sauce 16

THAI BASIL w/ jalapeño, broccoli, roasted black bean sauce shrimp 18 chicken 15

CRISPY HONEY flash fried, honey glaze, seasonal vegetables shrimp 18 chicken 15

KUNG PAO CHICKEN stir-fried w/ fresh vegetables, peanuts, roasted Thai chili 15

SHARED PLATES

EDAMAME choose sea salt, ginger-soy, or spicy garlic 5

FRIED CAULIFLOWER parmesan, fire roasted red bell pepper purée 8

XO SHISHITO PEPPERS blistered Japanese peppers, Chinese XO sauce, panko 8

LOBSTER MAC & CHEESE lobster, bacon, 4 fromages mix, miso beurre blanc 16.⁵⁰

GRILLED ARTICHOKE kale slaw, ginger broccoli rémoulade 12

SHANGHAI SPRING ROLLS(2) spiced quinoa, kale, cabbage, Veggie or Pork 8.⁵⁰

CRISPY CRAB RANGOONS(4) cream cheese, Osaki premium mix, chili plum 9.⁵⁰

FISH & CHIPS Chilean sea bass, sweet potato fries, spicy chili rémoulade 18

LOBSTER DIM SUM(3) pan-fried lobster dumplings, ginger beurre blanc, chili oil 18.⁵⁰

CHICKEN LETTUCE WRAPS butter lettuce, ground chicken, carrot, onion 12

AHI NAPOLEON* (3) wonton stacks of ahi tossed with mango, red bell, miso-citrus 13

KOBE BEEF SLIDERS(2) Shanghai-style bun, avocado, jalapeño, leeks, tom, aioli 12

CRISPY RICE CALAMARI petite calamari rings, hoisin plum 13

ROCK SHRIMP TEMPURA lightly fried, spiced aioli, togarashi 15

KOBE TATAKI 2 oz. seared, goat cheese, crispy shallot, xo sauce, jalapeño, basil oil 23

SIGNATURE PLATES

add *small Jing fried rice* to any entree for \$7

PEPPERCORN TENDERLOIN wok-charred w/ red bell, jalapeño, onion, shallot 27

MISO SEABASS miso-sake marinade, fresh vegetables, ginger beurre blanc 42

BABY BACK RIBS 1/2 rack - fall off the bone tender, truffle fries, cabbage & kale slaw 26

HAWAIIAN-STYLE CHICKEN herb rub, pineapple fried rice, mango glaze 26

FAMOUS PEKING DUCK slow roast duck, leek, cucumber, steamed buns 32

LEMONGRASS SALMON* yuzu balsamic, lemongrass beurre blanc, vegetables 26

KOBE ON THE ROCK* w/ ponzu-wasabi, Hawaiian sea salt, (3oz min, \$12 per ounce)

LUNCH

SUSHI & ROLLS

CLASSIC CALIFORNIA ROLL

Osaki mix, cucumber, masago, avo, roe 11

STRAWBERRY SALMON ROLL*

mango, cucumber, avo, cream cheese 12

CRISPY TUNA ROLL*

mango, avocado, cucumber 13

SHRIMP TEMPURA ROLL

asparagus, bell pepper, lettuce 13

SPICY YELLOWTAIL ROLL*

cucumber, mango, carrot 15

WAIKIKI ROLL*

tempura shrimp & eel, crab mix, avo, aioli 17

ELECTRIC DRAGON ROLL

eel, avo, tempura shrimp, pop rocks 17

RAINBOW ROLL*

yellowtail, ahi, salmon, mango chutney, ponzu 17

SOFT SHELL CRAB ROLL

cucumber, mango, masago, avocado 16

HAMACHI "DYNAMITE" ROLL*

yellowtail, spiced masago aioli, Osaki mix 18

+ add a house or kale salad to any sushi roll for \$6

NEW STYLE SASHIMI

SASHIMI TRIO*

yellowtail, salmon, ahi, ponzu

YELLOWTAIL TIRADITO*

Peruvian style, beet haystack, spiced aioli

DRUNKEN AHI*

sake, ginger-soy, serrano pepper

CITRUS SALMON*

cilantro-ginger, wasabi cream

YUZU HAMACHI*

champagne-yuzu dressing, serrano

SIDES 8

SWEET POTATO FRIES

CABBAGE & KALE SLAW

PARMESAN TRUFFLE FRIES

CRISPY TOFU SQUARES

SOOTHING CUCUMBERS

WASABI MASHED POTATOES

BUDDHA'S VEGGIE DELIGHT

SOUPS

MISO TOFU 5

WILD MUSHROOM HOT & SOUR 5

WOR WONTON 9

ADD-ON'S

SMALL JING FRIED RICE 7

SMALL POWER ZONE RICE 9

spicy Please request gluten free options

Denver Tech. Center