



DON'T FORGET TO VOTE IN OUR COCKTAIL CONTEST!

Every vote gets one chance at winning a \$100 gift card to a DTSB restaurant of your choice! Winners will be announced via social media February 9.



4-COURSE DINNER

\$39.99 (BASIC PLAN*) OR \$54.99 (PREMIUM PLAN*)

BASIC PLAN: CHOOSE ANY DISH WITHOUT A "PP" SYMBOL

PREMIUM PLAN: CHOOSE ANY DISH ON THE MENU, INCLUDING THOSE WITH A "PP" SYMBOL - SAVE UP TO \$15

STARTERS (CHOOSE ONE)

VEGETABLE TEMPURA 🌱

Mixed vegetables battered & deep-fried, served with ginger tempura sauce.

GYOZA

Six pieces of potstickers with the choice of pork, shrimp, or vegetables, pan-seared, served with a dumpling dipping sauce.

SHU MAI

Traditional Asian dim-sum. Six steamed dumplings boast a tender, thin skin with shrimp and pork filling, plum sauce, and sriracha on the side.

PP CALAMARI KATSU 🔥

Fresh calamari, battered and deep-fried, served with Thai sweet-chili sauce and Japanese spicy mayo.

PP JALAPEÑO LOVER NEW 🌶️🔥

Jalapeño peppers are stuffed with spicy tuna and cream cheese, deep-fried, and garnished with Japanese spicy mayo and unagi sauce.

PP NIGIRI APPETIZER 🍣

Chef's selection of five pieces of nigiri. No substitution.

PP SASHIMI APPETIZER 🍣

Chef's selection of 6 pieces of sashimi. No substitution

FUTOMAKI (CHOOSE ONE)

LADY GAR-GAR ROLL 🍣

Shrimp tempura, spicy tuna & avocado, wrapped with soy paper, topped with kani-kama, garnished with Japanese mayo, unagi sauce & seaweed flakes. The most popular roll.

VOLCANO ROLL 🍣🔥

Wild-caught Norwegian salmon, cream cheese, kani-kama & fresh avocado, wrapped in rice and seaweed, deep-fried, garnished with unagi sauce, Japanese spicy mayo & honey wasabi, served with a flaming sauce on the side.

PP SUPER CRUNCH ROLL NEW 🔥

Shrimp tempura, cucumber, real crab meat wrapped in seaweed and rice, topped with kani-kama salad, garnished with crunch, crispy fried onion, and Japanese spicy mayo.

PP WOACHI ROLL NEW 🍣

Shrimp tempura, cream cheese, fresh mango, and cucumber, topped with fresh Norwegian salmon and avocado, garnished with crispy fried onion, honey wasabi, and homemade mango sauce.

PP YELLOW MOUNTAIN ROLL 🔥

Real crab meat & fresh avocado, topped with cream cheese, battered & deep-fried, garnished with fresh mango chunks, Japanese spicy mayo & unagi sauce.

MAINS (CHOOSE ONE)

COCONUT SHRIMP DINNER

Lightly battered jumbo shrimp, deep-fried till golden brown, served with a homemade creamy coconut sauce.

GLAZED ORANGE CHICKEN 🍗

Breaded chunks of white meat chicken & orange peels stir-fried with a homemade General Tso sauce, served with your choice of rice.

MONGOLIAN BEEF

Sliced beef, scallion & onion, stir-fried with hoisin sauce, served on fried rice noodles and with your choice of rice.

MALAYSIAN PINEAPPLE FRIED RICE

Shrimp, chicken, beef, ham, fresh pineapple chunks, peas, diced carrots, onion & egg, wok-fried with rice & served in a fresh pineapple.

PP TEPPANYAKI SHRIMP & SEA SCALLOPS

Fresh white shrimp and giant-size scallops, grilled with homemade teriyaki sauce, served with a sautéed mix of vegetables, signature yum-yum sauce, and your choice of rice on the side.

PP HIBACHI STEAK & CHICKEN

Cubed steak, cubed white meat chicken breast, grilled with homemade teriyaki sauce, served with a sautéed mix of vegetables, signature yum-yum sauce, and your choice of rice on the side.

🌱 Vegetarian dishes

🍣 Undercooked meat, poultry, eggs, or seafood

🔥 Spicy dishes

SWEETS (CHOOSE ONE)

OLD-FASHIONED TRIPLE CHOCOLATE CAKE

Two layers of chocolate cake, frosted with rich, old-fashioned bittersweet chocolate icing and finished with chocolate sprinkles.

WHITE CHOCOLATE RASPBERRY CAKE

This white chocolate raspberry cake features sweet white chocolate cake layers, a tart raspberry filling, and plenty of white chocolate buttercream.

JAPANESE MOCHI

A traditional Japanese dessert for New Year, mochi is a rice cake with an ice cream center in a soft, slightly chewy, sweet rice dough, served with two pieces of your choice of red bean, green tea, strawberry, or mango flavors.

PP CRÈME BRÛLÉE CHEESECAKE

This crème brûlée cheesecake is creamy, thick, custardy, made with a graham cracker crust, and topped with a burnt caramel shell.

DRINK SPECIALS

VINO

VOGA PINOT GRIGIO

\$6 / GLASS, \$26 / BOTTLE (MSRP \$38 / BOTTLE)

KUNG FU GIRL RIESLING

\$8 / GLASS, \$32 / BOTTLE (MSRP \$36 / BOTTLE)

BUTTER CHARDONNAY

\$10 / GLASS, \$36 / BOTTLE (MSRP \$46 / BOTTLE)

PLUNGERHEAD ZINFANDEL

\$9 / GLASS, \$34 / BOTTLE (MSRP \$38 / BOTTLE)

JOSH MERLOT

\$11 / GLASS, \$38 / BOTTLE (MSRP \$42 / BOTTLE)

DECOY CABERNET SAUVIGNON

\$13 / GLASS, \$50 / BOTTLE (MSRP \$68 / BOTTLE)

MESS-UP DRINKS

“SKREWED-UP”

Skrewball Original Peanut Butter Whiskey, Crème de Cocoa, Godiva Dark Chocolate, hazelnut nectar.

\$12

“HORNI” SUNRISE

Hornitos 100% pure agave tequila, fresh orange juice, and grenadine syrup.

\$8

THAI “SOCO” TEA

Southern Comfort (often abbreviated “SoCo”) is naturally fruit-flavored whisky liqueur, Amaretto, Peachtree schnapps, and a splash of Coca-Cola.

\$9

**COCKTAIL
CONTEST
* ENTRY ***