

ELIE'S POKÉ HUT

TERRANEA SUMMER ROLLS

\$9

carrot, avocado, rice noodles, mango, cucumber,
daikon sprouts, lettuce, ponzu dipping sauce

YAKITORI

\$13

Served with rice and sunamono and tara sauce

Beef Short Rib 

Chicken Skewer 

SIGNATURE POKE BOWLS

\$16

Choice Of Base: rice, greens, quinoa

Sweet & Spicy Bowl

spicy tuna, edamame,
avocado, scallions,
pineapple, jalapeno
slices, crispy wontons,
eel sauce

Garlic Bowl

garlic ponzu albacore,
cucumber, carrot,
scallion, pickled ginger,
fried garlic


Mean Green

tofu, edamame,
cucumber, avocado,
scallions, jalapeno,
cilantro, seaweed salad,
wasabi mayo

Additional Protein \$4 | Additional Toppings \$1.50

Toppings:

edamame, cucumber, carrot, avocado, scallions, pineapple,
mango, jalapeno slices, cilantro, pickled ginger, shredded nori,
sesame seeds, furikake, wasabi peas, crispy wontons

 Gluten Free  Vegetarian  Vegan  Raw

COCKTAILS

\$19

Shiso Mojito

Mount Gay Silver Rum, Midori melon liqueur, Yuzu Luxe Sour, mint, shiso, Fever-Tree Lime Yuzu

Kawaii Blossom

Tito's Handmade Vodka, sakura, coconut, Yuzu Luxe Sour, micro flowers

Mandarin Margarita

Tanteo Blanco Tequila, mandarin, Yuzu Luxe Sour, agave

SAKE BOTTLES 300ML

\$18

Mio Sparkling Sake

flavors of peach, persimmon, and subtle notes of lychee with lightly sweet finish

Kikusui Junmai Ginjo

flavors of mandarin orange and pear, clean and crisp finish

Kikusui Perfect Snow Nigori

sweet, lightly floral, and creamy, full bodied yet mild finish

JAPANESE BOTTLED BEERS 12oz

\$11

Lucky Cat White Ale

brewed with yuzu and sansho pepper, fruity with a hint of spice

Rydeen IPA

mild hops with floral and citrus aromatics, crisp & bitter finish