



DINNER MENU

Menu Items Subject to Change

SMALL PLATES *"Starters . . . but two or three can make a meal"*

Bouquet of Baby Greens, with Asian Pear, Honey Soy Vinaigrette, Candied Walnuts and Gorgonzola	9
Baby Red and Green Romaine, with Brioche Crouton, Ricotta Salata and a Port Wine, Roasted Elephant Garlic Dressing with a Touch of Miso	9
Heirloom Tomatoes, Arugula, Enoki Mushrooms and Asian Pear with Ginger-Citrus Vinaigrette, Black Truffle	9
✦ Chili Pepper Shrimp with Crisp Cucumber and Watermelon Salad served with Vietnamese Dipping Sauce	13
Dungeness Thai Crab Cake, Lemongrass Mayonnaise, Orange-Jicama Salad	12
Crispy Calamari, Fried and Wok Seared with Champagne, Dill and Garlic, served with Chili-Soy Aioli	12
Goat Cheese Fondue with Grilled Bread, Asian Pear and Tomato Thai Basil Relish	9
Wood Oven Pizzas, Chef's Unique Creation that Changes Daily	9
Pot Stickers, Wonton Wrapped Asian Spiced Pork, drizzled with Wasabi Cream and Soy Herb Infusion	10
Hawaiian Ahi Tuna, Wok Seared and Sesame Crusted, with Spicy Soy Mustard Sauce, Orange-Jicama Slaw	14
Bento Box Sampler (Serves 2) Sashimi Tuna with Ponzu, Szechuan Scallops with Hoisin Vinaigrette, Curry Jumbo Shrimp with Cucumber-Red Pepper Slaw and Lobster Macaroni and Cheese	21

MAIN ATTRACTIONS *"Traditional Entrée Size"*

Chef's Specialties

14 oz. Buckhead Beef® Ossobuco Short Rib, Sake Seared and Braised, with Wasabi Mashed Potatoes, Slow Roasted Root Vegetables and Glazed with Oriental BBQ Sauce	29
✦ Teriyaki Charred Chicken Breast, with Tomato-Lychee Relish, served with White Soy Buttered Asparagus and Wasabi Mashed Potatoes	25
✦ Lychee Tea Crusted Hawaiian Walu, with Vine Ripened Tomato Vinaigrette, served with Bamboo Infused Rice and White Soy Buttered Asparagus	28
Pan Seared Snapper, over Lemon Pepper Fettuccini, Arugula, Fresh Mozzarella and Citrus Butter Sauce	26

Duo of Kazu Alaskan Black Cod (Butterfish Style) & Crab and Spinach Encrusted Alaskan Halibut Served with Stir-Fry Vegetables, Jasmine Lentil Rice, and Bok Choy	28
George's Bank Natural Jumbo Scallops, Pan Seared & Wasabi Pea Dusted, with Red Pepper Beurre Blanc and Wilted Spinach	28
Hawaiian Ahi Tuna Fillet, Wok Blackened with Curried Jumbo Shrimp and Mushroom Cucumber Relish	30
Seared Alaskan Halibut and Fricassee of Lobster, with Fresh Herbs and Tomatoes, Jasmine Rice	28
"Mero" (Hawaiian Sea Bass), Miso Marinated with Shrimp Rice Cakes, Bok Choy, Oriental BBQ Drizzle	30
✦ Eastern Hot Pot with Shrimp, Scallops, Manila Clams & Maine Lobster in Coconut and Kaffir-lime Bouillon	32
✦ Sweet & Spicy Tiger Shrimp, Marinated in a Thai Sake Bath, Sweet & Spicy Jerk Sauce, served with Saffron and Sweet Chili Jasmine Rice	29
Chili Glazed Wild Columbia River King Salmon, with Vegetable Sushi Roll and Tropical Fruit Salsa	27
Thai Red Curry Portobello Tower, with Grilled Vegetables, Mozzarella, Balsamic Reduction and Lemon Aioli	21
Grilled Double Silverado Rack Lamb Chops with Port Wine Rosemary Glaze and Fingerling Banana and Red Thumb Potatoes	34
Niman Ranch Organic Pork Chop, Teriyaki Marinated, Wok Vegetables, Red Thumb Potatoes, with Honey-Ginger-Chili Sauce	26

KURRENTS CHOPS

We use only the finest USDA Prime Steaks from Buckhead Beef®

10 oz. Filet (\$40)	16 oz. NY Strip (\$40)	16 oz. Bone-In Ribeye (\$36)
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Served with our Sake Sweet Onion Steak Butter, Wasabi Whipped Potatoes and finished with Tempura Maui Onions

✦ These items are on the spicy side

Our signature "Chocolate Souffle" requires significant preparation time. Please let your server know in advance if you wish to enjoy one after your meal.

20% Gratuity will be added for parties of (8) or more