

Lunch & Dinner

appetizers

Edamame \$5
lightly blanched pea pods seasoned with roasted sesame seed salt

Potstickers \$8
chicken, cabbage, ponzu and chili oil

Calamari \$9
lightly breaded and fried, sambal aioli and mao ploy

Beef Carpaccio* \$13
grass-fed beef, olives, capers, spinach, egg yolk, grilled bread and cider vinaigrette

House-Made Guacamole \$8
freshly fried corn tortillas

Angel Wings \$12
char buffed, sweet and spicy angel sauce

Avocado Egg Rolls \$10
cilantro sauce

Flatbread of the Day market price
ask your server for chef's flatbread choice today

soups

Miso Soup \$5
served with tofu, scallions & wakame

Pepper Steak and Veggie Soup \$6

Seasonal Soup market price

salads

add grilled steak, salmon or chicken \$5

Rare Seaweed Half \$7 Full \$12
6 kinds of seaweed, red pepper, sesame oil, soy sauce and honey

Eden
mixed greens, carrot, cucumber, red onion, radish sprouts, feta and red wine vinaigrette

Humboldt
mixed greens, bleu cheese, bacon, carrot, avocado, candied nuts and red wine vinaigrette

Spinach and Berry
spinach, red onion, seasonal berries, blue cheese, candied nuts and balsamic vinaigrette

sandwiches

served with your choice of side salad, house-cut fries or raw veggies and dip. upgrade to soup or another side for \$3

House Burger * \$14
grass-fed ground beef with cilantro and onion, bleu cheese, caramelized onion, cheddar and bacon on a grilled egg-washed bun

Beef Burger * \$12
grass-fed ground beef with cilantro and onion, mixed greens and tomato on a grilled egg-washed bun

Brisket \$14
slow-roasted grass-fed beef, sautéed mushrooms, onion, swiss cheese and horseradish aioli on ciabatta hoagie

Pesto Chicken \$10
grilled chicken breast, mixed greens, tomato, goat cheese, homemade pesto on ciabatta hoagie

Turkey Burger * \$12
all-natural ground turkey, pesto aioli, swiss cheese, lettuce, tomato and pickled red onion

Toasted Ham and Cheese \$10
smoked ham, melted swiss and béchamel on challah

The Veg \$10
grilled asparagus, pepper, onion, squash, carrot, tomato, cilantro, ciabatta hoagie and balsamic vinaigrette

entrées

served with herb-roasted potatoes (except salmon) and choice of additional side.

we serve only 100% grass-fed, hormone- and antibiotic-free beef from local farmers

Filet Mignon 8 oz * \$40

Boneless New York Strip 14 oz * \$41

Ribeye 16 oz * \$45

Roasted Chicken \$26
1/2 free-range chicken, bacon, jalapeño, pickled onion and garlic pepper aioli

Salmon Filet 8 oz * \$26
ginger-mustard glaze and brown rice

Chef's Feature * market price

sides

House-Cut Garlic Parmesan and Herb Fries all sides \$7

Grilled Vegetables
asparagus, pepper, zucchini, red onion and squash

Herb-Roasted Potatoes

Sautéed Spinach and Mushrooms

Roasted Beets
lightly seasoned with house-made maple salt

Tri-color Carrots
blanched then sautéed with butter and garlic

Steamed Broccoli
steamed and unseasoned

Roasted Cauliflower
butter, salt and pepper

Brown Rice
steamed and lightly seasoned

desserts

NY-Style Cheesecake all desserts \$7
seasonal topping

Crème Brulee

Flourless Chocolate Torte

Chef's Feature Dessert market price

beverages

san pellegrino sparkling water \$3.50

san pellegrino sparkling water (liter) \$6

ice mountain water \$1.50

red bull energy drink \$3

mighty leaf hot tea, assorted varieties \$3

mighty leaf fresh-brewed unsweetened iced tea \$2.50

soda \$2.50

lavazza coffee \$3

lavazza cappuccino \$4

lavazza latte \$4

lavazza espresso \$3

lavazza espresso double shot \$4

flavor shot (vanilla, almond, chocolate) add \$1

any espresso drink to go \$5.50

hot chocolate \$3

milk \$2.50

juice \$2.50

(apple, pineapple, grapefruit, orange, cranberry)

ginger beer \$3

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

rare

STEAK & SUSHI

Sushi*

Sushi Chef: Chano Bustamante

sushi rolls*

Tempura-dise Roll (6 pieces) \$11
asparagus, red onion, jalapeño, carrot, spicy tuna, green onion and teriyaki sauce

Spicy Tempura Roll (8 pieces) \$15
tempura shrimp, vegetables, spicy crabmeat and smelt roe

Mexican Roll (6 pieces) \$11
salmon, yellow tail, tuna, cilantro, cucumber, jalapeño, avocado, lime juice, chili oil and spicy mayo

Crunchy Unagi Roll (8 pieces) \$14
unagi, cucumber, avocado, tempura flakes and unagi sauce

Crunchy Spicy Salmon (8 pieces) \$16
salmon, pickled carrot, garlic-chili sauce, mayo, avocado, radish sprouts and tempura flakes

Crunchy Spicy Tuna (8 pieces) \$16
tuna, pickled carrot, garlic-chili sauce, mayo, avocado, radish sprouts and tempura flakes

Spicy Tuna (5 pieces) \$8
tuna, chili mayo, leaf lettuce, radish sprouts, pickled carrot and avocado

Dynamite (5 pieces) \$8
whitefish, homemade sriracha, scallions, leaf lettuce, radish sprouts and cucumber

Mojo Roll (8 pieces) \$15
tuna, salmon, cream cheese, tempura asparagus, unagi sauce and homemade sriracha

Caterpillar (8 pieces) \$14
unagi, cucumber, avocado and unagi sauce

Spider (6 pieces) \$14
soft-shell crab, radish sprouts, cucumber and pickled carrot

9½ Roll (8 pieces) \$17
tempura shrimp, cucumber, spicy mayo, salmon, avocado, unagi, unagi sauce and sesame seeds

Tuna Roll – Tekka Maki (6 pieces) \$6
tuna, rice and seaweed

Salmon Roll – Sake Maki (6 pieces) \$6
salmon, rice and seaweed

California Roll (6 pieces) \$9
snow crab, avocado, cucumber, sesame seeds and masago

Chef's Daily Feature market price

vegetarian rolls

Asparado Roll (6 pieces) \$5
asparagus and avocado maki

Seaweed Salad Roll (8 pieces) \$10
vegetables, seaweed salad, lemon and japanese vinegar

Vegetarian Roll (6 pieces) \$10
pickled carrot, cucumber, avocado, asparagus and roasted sesame sauce

Roasted Veggie Roll (8 pieces) \$10
citrus-glazed carrot and asparagus, garlic and basil-roasted roma tomato

sushi and sashimi combos*

Sushi Combo Queen \$17
assorted nigiri and chef's choice roll King \$27
served with miso soup and seaweed salad

Sashimi Combo Queen \$17
assorted sashimi and rice served with miso soup King \$27
and seaweed salad

sashimi and nigiri* (2 pieces)

Flying Fish Roe – tobiko \$6.50

Freshwater Eel – unagi \$7.50

Snow Crab – kani \$6.50

Octopus – tako \$6.50

Salmon – sake \$6.50

Shrimp – ebi \$6.50

Escolar \$6.50

Tuna – maguro \$7.50

Yellow Tail – hamachi \$7.50

sashimi favorites*

Tataki Combo (8 pieces) \$16
lightly grilled red tuna, escolar, ponzu and chili oil

Jalapeño Hamachi (6 pieces) \$16
green onion, ginger, herbs, garlic, ponzu and chili oil

Jalapeño Tako (6 pieces) \$12
green onion, ginger, herbs, garlic, ponzu and chili oil

Tuna Tataki (8 pieces) \$16
lightly grilled red tuna, green onion, ginger, herbs, garlic, ponzu and chili oil

Escolar Tataki (8 pieces) \$12
lightly grilled escolar, green onion, ginger, herbs, garlic, ponzu and chili oil

chano's own*

Beef Tataki Roll (8 pieces) \$14
cucumber, citrus-glazed carrot, seared beef tenderloin, avocado, herb mix, ponzu and chili oil

Poke Roll \$16
seasoned tuna, garlic, onion, chili oil, sesame oil, chili flakes, cucumber, radish sprouts and avocado

Spring Roll \$12
shrimp, cilantro, basil, onion, cucumber, sesame sauce, rice paper and teriyaki sauce

Poke Tuna \$13
served over a bed of rice

Tuna Togarashi \$14
seared red tuna, togarashi spice, nori, avocado, radish sprouts, ginger, carrot and lemon-soy dressing

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rare

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