sushi thursday

every third thursday of the month

appetizers

miso soup | 3

edamame | 5

seaweed salad | 5

gyoza | 7

ginger shrimp & pork egg rolls | 9

hoisin ginger duck tacos | 10

calamari fritto | 12
marinara and garlic aioli

maki

california | 7
crab and avocado with cucumber

spicy tuna | 9
tuna tossed in sriracha and sesame oil, avocado, cucumber and spicy mayo

tempura shrimp | 10
crunchy shrimp tempura, cucumber, avocado and wasabi tobiko

negi hamachi | 8
yellowtail and green onion

alaska | 8
salmon and avocado

dragon | 14
shrimp tempura, cucumber and masago wrapped with broiled eel and avocado

boston | 8
tuna and avocado

spider | 11
soft shell crab, cucumber, avocado and masago

tuna dragon | 16
tuna tossed in sriracha and sesame oil, cucumber and masago wrapped with tuna and avocado

bison | 19
shrimp tempura, cucumber, crabmeat, eel, tempura crunch, avocado, masago and kabayaki

temptation | 14
shrimp, avocado, cucumber and asparagus, topped with flame broiled shrimp and crab salad

nigiri

maguro | 6
red tuna

nama sake | 6
salmon

hamachi | 7
yellowtail

sashimi

hamachi crudo | 16
thin sliced yellowtail with radish salad, wasabi honey and orange sake sauce

hachi | 22
8 piece selection of red tuna, yellowtail, salmon and eel

juuni | 29
12 piece selection of red tuna, yellowtail, salmon and eel

no sushi for me

baked asiago and goat cheese with flat bread | 8
served warm on tomato coulis

beef tenderloin | 34
red wine shallot glaze, mashed potatoes and seasonal vegetable

angus strip steak | 38
14oz certified angus beef strip steak with a boursin twice baked potato and grilled asparagus

bangkok chicken | 18
jenny's signature spicy asian chicken with steamed rice and cucumber salad

crispy brick chicken | 21
half otto's natural chicken, deboned and pan-roasted, polenta cake and seasonal vegetable

hoisin glazed salmon | 26
grilled skuna bay salmon filet with mashed yams and seasonal vegetable (also available poached or simple grill)

pasta of the day | market price

english fish and chips | 17
handcut french fries and coleslaw

grilled all natural angus burger | 10
add cheese, mushrooms, caramelized onions or bacon – .50 each

hand pulled noodle bowls

beef and pork | 18
bok choy, ginger, bean sprouts, peanuts and cabbage in oxtail broth

seafood | 22
shrimp, squid, mussels, napa cabbage, bok choy, mushroom, carrot, green onion and shallot in ginger broth

drinks

dragon fruit | 12
junmai sake, strawberry purée, sriracha, orange zest and a dash of soy sauce

cherry blossom | 12
cherry infused rye, green tea and a dash of honey

rising sun bloody | 9
housemade bloody mary mix with soy, siracha and a dash of orange zest, rimmed with wasabi salt

sake-tini | 12
ketel one and sake with wasabi stuffed olives

karai | 12
ketel one, mango nectar, fresh lime and a hint of jalapeño

oriental garden | 12
hendricks gin, st. germain and muddled cucumber

sake

ichishima 'silk deluxe' junmai | 36
500 ml bottle

ichishima honjozo | 42
750 ml bottle

manabito 'kimoto' junmai ginjo | 28
300 ml bottle

beer

kirin light | 4
12oz. bottle

sapporo | 7
20.4oz. bottle

notice: consuming raw or undercooked foods may increase the risk of food-borne illness. • an18% gratuity will be applied to parties of 6 or more.

whites

Fattori "Gregoris" Pinot Grigio Veneto, Italy | **7** / 28
Chehalem "Reserve" Pinot Gris Willamette Valley, Oregon | 41
Etude Pinot Gris Carneros, California | 48
Leth "Steinagrund" Grüner Veltliner Wagram, Austria | 44
Couly-Dutheil "Les Chanteaux" Chenin Blanc
Chinon, France | 44
Casa di Rocco Moscato d'Asti Piedmont, Italy | **8** / 32
Cameron Hughes "Lot 217" Sauvignon Blanc
Russian River Valley, California | **7** / 28
Kim Crawford Sauvignon Blanc
Marlborough, New Zealand | **10.5** / 42
Guilbuad Frères "Les Chenes Vieux" Sauvignon Blanc
Sancerre, France | 48
Cakebread Cellars Sauvignon Blanc Napa Valley, California | 52
San Michele Müller-Thurgau Trentino, Italy | 42
Don Olegario Albariño Rias Baixas, Spain | 42
Cuvée Anne-Laure Gewürztraminer Alsace, France | 37
Terredora di Paolo Falanghina Irpinia DOC, Campania, Italy | 33
Treana Marsanne/Viognier Central Coast, California | 50
Bodega Tamari "Reserva" Torrontés La Rioja, Argentina | 28
Pacific Rim Organic Riesling
Columbia Valley, Washington | **8.5** / 34
The Paring by Jonata Sauvignon Blanc/
Semillon/Viognier California | 43
Rosenblum Cellars "Kathy's Cuvée" Viognier
California | 39
Airfield Estates Unoaked Chardonnay
Yakima Valley, Washington | **8** / 32
Round Barn Winery Chardonnay
Lake Michigan Shore, Michigan | 42
Miner Family Winery Chardonnay
Napa Valley, California | **13.5** / 54
Hartford Court "Four Hearts Vineyards" Chardonnay
Russian River Valley, California | 65
Wyncroft "Avonlea Vineyard" Chardonnay
Lake Michigan Shore, Michigan | 76
Kistler "Les Noisetiers" Chardonnay
Sonoma Coast, California | 90

sparkling

Moët & Chandon "Imperial Rosé" Champagne, France (187ml) | 20
Krug Grand Cuvée Brut Champagne, France (375ml) | 85
Segura Viudas Reserva Brut Cava, Spain | **6** / 24
Torresella Prosecco Veneto, Italy | 38
Langlois-Chateau Crémant de Rosé Loire, France | 51
J Winery Cuvée 20 Brut Russian River Valley, California | 63
Duval-Leroy Brut Champagne, France | 72
Veuve Clicquot Yellow Label Brut Reims, France | 86
Bollinger Special Cuvée Brut Champagne, France | 120

bottled

Miller Lite | 3
Miller Genuine Draft | 3
Michelob Ultra | 3
Budweiser | 3
Bud Light | 3
Coors Light | 3
Stella Artois | 4
Blue Moon | 4
Amstel Light | 4
Heineken | 4
Corona | 4
Corona Light | 4
Guiness Extra Stout | 4
Buckler Non Alcoholic | 4
Scrumpy's Cider, 22 oz. | 7

reds

Hahn Estates Pinot Noir California | **7.5** / 30
Joseph Drouhin "La Forêt" Pinot Noir Bourgogne, France | 37
Anne Amie Vineyards "Cuvée A" Pinot Noir Oregon | **12** / 48
Sequana "Sarmento Vineyard" Pinot Noir
Santa Lucia Highlands, California | 59
Belle Glos "Clark and Telephone Vineyard" Pinot Noir
Santa Maria Valley, California | 70
Koyle Carmenere Colchagua Valley, Chile | 39
H3 by Columbia Crest Merlot
Horse Heaven Hills, Washington | **8** / 32
Duckhorn Vineyards Merlot Napa Valley, California | 75
Sirius Merlot/Cab Bordeaux, France | 27
Domaine Bois de Boursan Grenache/Mourvedre/Syrah
Chateauneuf du Pape, Rhone, France | 64
Ánima Negra "ÁN/2" Callet/Mantonegre/Fogoneu/Syrah
Mallorca, Spain | 47
Wyncroft "Bouchet" Cabernet Franc
Lake Michigan Shore, Michigan | 56
Guild Winemakers Grenache/Syrah/Mourvedre/Cinsault
Columbia Valley, Washington | 34
Arizona Stronghold "Mangus" Sangiovese/Cab/Merlot
Cochise County, Arizona | 46
Punto Final "Clásico" Malbec Mendoza, Argentina | **8** / 32
Massaya Classic Cinsault/Cabernet/Syrah
Bekaa Valley, Lebanon | 33
Argiano "Non Confunditor" Cab/Sangiovese/Merlot/Syrah
Toscana IGT, Italy | 46
Wirra Wirra "Catapult" Shiraz McLaren Vale, Australia | 42
JanKris Zinfandel Paso Robles, California | **8** / 32
Trentadue "La Storia" Zinfandel Alexander Valley, California | 44
San Silvestro "Magno" Nebbiolo
Barbaresco DOCG, Piedmont, Italy | 59
Burgess Syrah Napa Valley, California | 48
Bodegas El Nido "Clio" Monestral/Cabernet Jumilla, Spain | 81
Desert Wind Cabernet Sauvignon
Columbia Valley, Washington | **9.5** / 38
Justin Cabernet Sauvignon Paso Robles, California | **12** / 48
Molly Dooker "The Maitre D" Cabernet Sauvignon
McLaren Vale, Australia | 51
Darioush "Caravan" Cabernet Sauvignon Napa Valley, California | 73
Shafer Vineyards "One Point Five" Cabernet Sauvignon
Stag's Leap District, California | 96
Groth Vineyard and Winery "Reserve" Cabernet Sauvignon
Oakville, California | 140

rosé

M. Chapoutier "Cuvée Belleruche" Grenache/Cinsault/Syrah
Côtes du Rhône, France | 32
Bonny Doon "Vin Gris de Cigare" Blend
Central Coast, California | **8.5** / 34
Old Shore Vineyards "Sofia" Pinot Noir
Lake Michigan Shore, Michigan | 40

on tap

Round Barn Brewery, Bentwood Kölsch Baroda, Michigan | 5
Odd Side Ales, Jackelope Amber Ale Grand Haven, Michigan | 6
Greenbush Brewing Company, Jadis Winter White Ale
Sawyer, Michigan | 6
Founders Brewing Company, Centennial IPA
Grand Rapids, Michigan | 6
Greenbush Brewing Company, Anger Black IPA Sawyer, Michigan | 6
Bell's Brewery, Kalamazoo Stout Kalamazoo, Michigan | 6
New Holland Brewing Company,
Dragon's Milk Ale Aged in Bourbon Barrels Holland, Michigan | 6.5
Seasonal Selection | ask us what's new!