

APPETIZERS

CRISPY MOO SHU DUCK bean sprouts, scallions, orange, hoisin sauce	12.
TYO FRIED CHICKEN Asian vegetable salad	12.
TUNA AND AVOCADO TARTAR cucumber, radish, soy dashi	16.
GRILLED ASPARAGUS TIPS lemon sabayon, salmon roe	9.
EDAMAME steamed soy beans, sea salt	7.

SOUPS

MISO SOUP little neck clams, scallions	8.
CARROT COCONUT SOUP crispy chick peas, reduced coconut milk	9.

SUSHI BAR SPECIALS

SUSHI PIZZA 18. (spicy tuna or crab)	SUSHI & SASHIMI 28.
MoZU SUSHI 25. (11 pieces)	

SASHIMI OR NIGIRI 2 pieces

MAGURO 7.	EBI (SHRIMP) 6.
SALMON 7.	TAKO 7.
HAMACHI 7.	TORO 14.
EEL 7.	UNI 10.
IKURA 7.	TOBIKO 6.
AMAEBI 7.	TORO SPECIAL 22.
TODAY'S SPECIAL	SASHIMI APPETIZER 12.

SUSHI ROLL

CALIFORNIA STYLE ROLL Maryland crab, avocado, cucumber	13.
SPICY TUNA ROLL tuna, cucumber, special spicy sauce	12.
SALMON ROLL wild salmon, avocado	12.
RAINBOW ROLL our daily special roll	20.
HARMONY LOBSTER ROLL lobster, avocado, tobiko	20.
GARDEN ROLL asparagus, avocado, sweet squash, Romaine	12.
CRUNCHY SHRIMP ROLL shrimp, crunchy tempura batter, cucumber	13.
CHERRY BLOSSOM ROLL spicy tuna, beet rice, crunchy tempura	15.

SALADS

ORGANIC GARDEN GREENS roasted beets, goat cheese, yuzu vinaigrette pistachio	9.
TUNA SALAD mix greens, marinated tuna, ginger, onion	17.
CAESAR SALAD crispy Romaine, walnut, Caesar dressing with chicken 16. with shrimp 18.	12.

SANDWICHES (choice of greens or fries)

TONKATSU SANDWICH pork cutlet, savoy cabbage	16.
LOBSTER SALAD 'BLT' SANDWICH avocado, pancetta, arugula, wasabi, brioche	22.
GRILLED PORTOBELLO SANDWICH oven roasted tomatoes, goat cheese, basil	16.
AMERICAN WAGYU BEEF BURGER caramelized onion, lettuce, tomato	20.

BENTO BOX

CHEF'S TERIYAKI BENTO miso soup, garden mix greens, nigiri sushi, fried swordfish, sushi roll today's teriyaki accompanied by white rice	25.
CHEF'S SUSHI BENTO crunchy shrimp roll yellowtail ceviche, maguro and salmon nigiri harmony lobster roll, sushi pizza 3 pieces sashimi	35.

PASTA & RISOTTO

PASTA AL CEPPO cherry tomato sauce, parmesan cheese, lime leaf with chicken 23. with shrimp 25.	19.
LIGHT MUSHROOM RISOTTO tempura mushroom, parmesan cheese	19.

ENTREES

CORNISH GAME HEN lentil, caramelized oxtail confit	25.
BRAISED PORK BELLY sweet potato puree, baby onions	22.
BLACK SEA BASS bok choy, string beans, snow bean sprouts aromatic lemongrass broth	24.
CRISPY WILD SALMON potatoes, brussels sprouts, haricots verts	22.
BLACK COD mijiki, baby spinach, pickled young ginger	25.
AUSTRALIAN KOBE STYLE STRIP LOIN with Yukon gold potato, shitake mushrooms, and beef jus	35.
VEGETABLE FRIED BARLEY portobello mushroom, beets, baby squash, bell pepper teriyaki sauce	19.

CURRY WITH THE EMPRESS

(available Monday - Friday between 11:30 a.m. - 2:00 p.m.)  
three variations of curry, rice, breads, condiments, non alcoholic beverage, dessert 23.