



SUSHI & SASHIMI

SUSHI BAR SPECIALTIES

SEAWEED SALAD <i>Marinated Chilled Seaweed, Soy, Sesame Seeds.</i>	10
DUO OF TUNA AND SALMON TARTARE* <i>Yuzu Cream, Garlic Soy, Sesame Cracker.</i>	18
TUNA SHISHITOU* <i>Shishitou Peppers, Diced Tomatoes, Masago, Kimchee Sauce.</i>	18
WAHOO SASHIMI* <i>Spicy Daikon Sauce, Wasabi Cream</i>	15
SPICY YELLOW TAIL SASHIMI* <i>Jalapeño, Shiso Emulsion, Garlic Soy.</i>	14
TUNA TATAKI* <i>Seared Tuna, Masago, Scallion, Cucumber, Sesame Seeds, Ponzu.</i>	24
TUNA TEMPURA* <i>Seared Tuna, Masago, Scallions, Wasabi Cream, Kolchijan Sauce.</i>	24
KANI KAMA AND CUCUMBER SALAD <i>Creamy Citrus Dressing, Masago, Sesame Seeds.</i>	12

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BY THE PIECE

<i>Tuna, All Natural Salmon, Octopus, Shrimp, Wahoo, Cobia, Sweet Egg</i>	4
<i>Eel, Salmon Roe, Sweet Shrimp, Red Tobiko, Wasabi Tobiko.</i>	5
<i>Hamachi, Sea Urchin.</i>	6

TRADITIONAL ROLLS

REGULAR, INSIDE OUT OR HAND ROLL

<i>California Roll, Cucumber Roll*</i>	9
<i>Tuna Roll, Salmon Roll, Eel Roll, Shrimp Roll, Spicy Tuna Roll, Salmon Skin*</i>	10
<i>Hamachi and Scallion Roll*</i>	12

SPECIALTY ROLLS

SPICY DRAGON ROLL* <i>Spicy Tuna with Cucumber, Inside-Out topped with Avocado, Tempura Flakes, Spicy Mayonnaise, Eel Sauce</i>	14
LOBSTER TEMPURA * <i>Tempura Caribbean Lobster Tail, Inside-Out with Masago, Lettuce, Asparagus, Japanese Mayonnaise, Wasabi Thai Chili Sauce</i>	23
ECHO * <i>Tempura Shrimp, Cucumber, Avocado, Red Tobiko in a Sesame Soy Sheet with Sriracha Sauce.</i>	13
SPICY SALMON * <i>Spicy Salmon, Asparagus, Inside-Out topped with White Fish and Wasabi Tobiko.</i>	14
KATSU * <i>Eel, Asparagus, Salmon, Cream Cheese, Panko.</i>	13
HURRICANE * <i>Tempura Shrimp, Jumbo Lump Crab, Asparagus, Inside-Out topped with Red Tobiko and Avocado.</i>	16
RAINBOW* <i>California Roll topped with Tuna, Salmon, Wahoo, Avocado.</i>	12
SPIDER * <i>Panko Soft Shell Crab, Leaf Lettuce, Cucumber, Japanese Mayonnaise, Inside-Out with Masago and Sesame Seeds.</i>	13
CRISPY SHRIMP <i>Tempura Tiger Shrimp, Leaf Lettuce, Avocado, Japanese Mayonnaise, Inside-Out with Sesame Seeds.</i>	13
EEL DELUXE * <i>California Roll topped with Eel, Avocado.</i>	12
WHITE TIGER ROLL * <i>Escolar, Shrimp Tempura, Eel, Inside-Out, Black Tobiko, Eel Sauce</i>	14
PALM BEACH <i>California Roll topped with Baked Spicy Conch or Shrimp.</i>	13

RICELESS ROLLS

SEAFOOD CUCUMBER* <i>Tuna, Salmon, Hamachi, Kani Kama, Masago, Asparagus, Scallions, wrapped in a Soy Sheet and Cucumber.</i>	18
VEGETARIAN CUCUMBER * <i>Beet, Carrot, Kampyo, Asparagus, Daikon Sprouts, wrapped in a Soy Sheet and Cucumber.</i>	12

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



WIND

SMALL PLATES TO START YOUR JOURNEY

TEMPURA VEGETABLES

Sweet Potato, Asparagus, Red Pepper, Broccoli, Shiitake Mushroom, Soy-Mirin Sauce 12

SAIGON SHRIMP

Rice Flour, Spicy Mayonnaise, Ginger Soy, Chili Sauce 13

MISO SOUP

Scallops, Fresh Tofu, Enoki Mushrooms, Wakami. 10

WONTON SOUP

Wonton Dumplings, Bok Choy, BBQ Pork, Ginseng Infused Broth. 10

ECHO SALAD

Tossed Mixed Greens, Asian Herbs, Cucumber, Carrot, Green Papaya, Cherry Tomato,
Sesame Soy Ginger Vinaigrette 10

SATAY ^{GF}

Beef Tenderloin, Chicken, Pork Tenderloin, Peanut Sauce, Sweet Soy Reduction. 11

SALT & PEPPER CALAMARI

Sliced Calamari Steak, Scallion, Thai Chili, Crushed Black Pepper. 13

KUNG PAO LETTUCE WRAPS

Diced Chicken, Red Bell Pepper, Snap Peas, Water Chestnuts, Scallions, Carrots,
Roasted Peanuts, Spicy Sherry Sauce 12

CHARBROILED PORK SPARE RIBS

Tender Ribs, Sweet Lime Chili, Pickled Jicama, Bouquet of Fresh Herbs, Greens. 13

SHRIMP EGG ROLLS

Tiger Shrimp, Rainbow Shredded Vegetables, Crispy Egg Roll Skin, Chinese Mustard,
Plum Sauce. 13

VIETNAMESE SPRING ROLLS

Shrimp, Pork, Wood ear Mushrooms, Carrots, Taro, Glass Noodles, Chili Lime Sauce. 11

CHINESE HOT & SOUR SOUP

Shredded Peking Duck, Wood ear Mushrooms, Bamboo Shoots, Tofu, Egg Thread 9

SHISHITOU PEPPERS

Wok Seared, Red Sea Salt, Toasted Sesame Seed 9



DIM SUM SELECTIONS

Steamed Chicken Shumai (3). 10

Steamed Shrimp Dumplings (3) 11

Pan Fried Pork Potstickers (4). 11

Prawn and Sea Scallop Dumplings (3) 12

Lobster Ragoon (4) 13

DIM SUM SAMPLER FOR TWO

Steamed Shrimp Dumplings, Chicken Shumai, Pan Fried Pork Potstickers, Seafood Dumplings 29

DRAGONFLY SAMPLER FOR TWO

Lobster Ragoon, Pork Spare Ribs, Beef Satays, Chicken Lettuce Wraps 29



EARTH

GOODNESS FROM THE LAND

THAI CURRY CHICKEN ^{GF}

Mango, Eggplant, Snow Peas, Sweet Potato, Thai Basil.24

VIETNAMESE ROASTED CHICKEN

Lemongrass Glaze, Wok Seared Vegetables.25

THAI ROAST DUCK

Asian Vegetables, Lychee, Red Curry Sauce.26

PEKING DUCK FOR TWO

Housemade Mandarin Pancakes, Cucumber, Scallion, Hoisin Sauce -
Presented Tableside63

SZECHWAN PEPPERCORN STEAK

Filet Mignon, Szechwan Peppercorn, Red and Green Peppers, Shiitake and Enoki Mushrooms,
Lychee, Garlic Soy.43

BRAISED SHORT RIBS

Sweet Red Pepper, Chili Fried Rice, Red Onion, Nappa Cabbage.28

MONGOLIAN BEEF

Filet Mignon, Chinese Broccoli, Edamame-Taro Stuffed Potato.42

SPICY SHREDDED BEEF

Finely Sliced Tenderloin, Red and Green Chilies, Tempura Sweet Potatoes.31

LEMON CHICKEN

Lightly Breaded, Wild Flower Honey Lemon Sauce, Stir Fried Vegetables.25



SIDES

SZECHWAN VEGETABLES

Napa Cabbage, Bok Choy, Asparagus, Red Pepper, Carrot, Chili Bean Sauce.9

WOK FRIED GREEN BEANS

Shiitake Mushrooms, Sweet Chili Sauce, Roasted Peanuts.10

ECHO FRIED RICE

Diced Barbecue Pork, Shrimp, Egg.12

WOK BLISTERED EDAMAME

Spicy Ginger Hoisin Glaze8

BOK CHOY & SHIITAKE MUSHROOMS

Wok Sauteéd, White Wine Sauce.10

CHINESE BROCCOLI

Wok Sauteéd, Garlic Sauce.9

^{GF} Available Gluten Free



FIRE

OPEN FLAME WOK

VEGETABLE HAPPY FAMILY

Stir Fried Asian Vegetables, Tofu, Mushrooms, Cantonese Sauce. 18

SESAME CHICKEN

Toasted Sesame, Sweet Garlic Honey Sauce. 24

BEEF WITH OYSTER SAUCE

Sliced Tenderloin, Scallion, Water Chestnuts, Asian Mushrooms. 31

GRAND MARNIER SHRIMP

Tiger Shrimp, Grand Marnier Sauce, Candied Walnuts, Broccoli. 29

SEARED GINGER BEEF

Diced Tenderloin, Soya, Ginger, Butter Lettuce, Stir Fried Vegetables, Crispy Sweet Potatoes. 31

BEEF WITH BROCCOLI

Sliced Tenderloin, Broccoli, Garlic Soy Sauce. 30

SZECHWAN BEEF

Crispy Sliced Tenderloin, Green Beans, Toasted Sesame Seeds, Spicy Szechwan Pepper Sauce. 30

EGG FOO YUNG

Shrimp, Scallions, Shredded Cabbage, Traditional Brown Sauce. 18

ORANGE BEEF

Beef Tenderloin, Eggplant, Green Beans, Orange Peel. 30

MOO SHU OF THE DAY

Mushrooms, Scallions, Cabbage, Bamboo Shoots, Mandarin Pancakes, Hoisin Sauce. 21

HUNAN CASHW CHICKEN

Cashews, Water Chestnuts, Spicy Hunan Sauce. 24



NOODLES

LO MEIN

Hong Kong Noodles, Bean Sprouts, Carrots, Napa Cabbage, Cantonese Sauce

<i>Shrimp. 26</i>	<i>Pork 22</i>
<i>Chicken 22</i>	<i>Beef. 29</i>
<i>Vegetable 18</i>	<i>Combination. 28</i>

PAD THAI ^{GF}

Rice Noodles, Shallots, Bean Sprouts, Chives, Tofu, Egg, Thai Basil, Roasted Peanuts

<i>Shrimp. 26</i>	<i>Pork 22</i>
<i>Chicken 22</i>	<i>Beef. 29</i>
<i>Vegetable 18</i>	<i>Combination. 28</i>



WATER

FRUITS OF THE SEA

SALMON TERIYAKI

All Natural Salmon, Charbroiled, Stir Fried Vegetables, Cilantro, Ginger 26

SWEET & SOUR HALIBUT

Crispy Tempura, Sweet and Sour Sauce, Vegetable Chop Suey 28

CANTONESE BLACK COD

Steamed, Black Beans, Chinese Wine, Ginger, Scallion, Toasted Garlic 26

MISO SEA BASS

Chilean Sea Bass, Miso, White Asparagus, Bonito Flakes 33

SEARED SEA SCALLOPS

Jasmine Plum Sake Glaze, Warm Thai Salad 28

CRISPY WHOLE RED SNAPPER

Black Bean Sauce, Chinese Sausage Fried Rice 39

PHUKET CURRY SHRIMP ^{GF}

Tiger Shrimp, Mango, Eggplant, Snap Peas, Sweet Potatoes, Thai Basil 28



CHEF'S SHARING MENU

FAMILY STYLE FOR TABLES OF FOUR OR MORE -

DRAGONFLY SAMPLER

Saigon Shrimp, Pork Spare Ribs, Chicken Satay, Lobster Rangoons

PALM BEACH ROLL

California Roll topped with Baked Spicy Conch or Shrimp

PEKING DUCK

Housemade Mandarin Pancakes, Cucumber, Scallion, Hoisin Sauce

SWEET & SOUR HALIBUT

Crispy Tempura, Sweet and Sour Sauce, Vegetable Chop Suey

SZECHWAN PEPPERCORN STEAK

*Filet Mignon, Szechwan Peppercorn, Red and Green Peppers,
Shiitake and Enoki Mushrooms, Lychee, Garlic Soy*

CHICKEN PAD THAI

Rice Noodles, Shallots, Bean Sprouts, Chives, Tofu, Egg, Thai Basil, Roasted Peanuts

ECHO FRIED RICE

Diced Barbecue Pork, Shrimp, Egg

WOK FRIED GREEN BEANS

Shiitake Mushrooms, Sweet Chili Sauce, Roasted Peanuts

CHEF'S DESSERT SAMPLER

85 PER PERSON