



FROM THE SUSHI BAR

LOTUS composed sashimi *

GF TUNA TATAKI, orange slices, truffle oil, jalapeno vinaigrette, micro cilantro 15

GF YELLOWTAIL CARPACCIO, chili ponzu, yuzu tobiko, avocado shiso salsa 14

SNAPPER CEVICHE, peruvian chili lime vinaigrette, red onions, jalapenos, crispy rice noodles 15

CHEF'S MARKET SELECTION OF SUSHI OR SASHIMI

GF geisha selection *

4pc chef choice sashimi & 4pc chef choice nigiri 20

6pc chef choice sashimi & 6pc chef choice nigiri 32

samurai selection *

8pc chef nigiri selection & LOTUS angry dragon roll 35

GF nigiri * & GF sashimi *

TUNA 3.25

SNAPPER 4

OCTOPUS 3

SALMON 3

SALMON BELLY 3.5

SHRIMP 3

YELLOWTAIL 3

YELLOWTAIL BELLY 3.75

FRESH WATER EEL 3

WAGYU 8

SWEET SHRIMP 4

TOBIKO or MASAGO 3

SALMON EGG 3.5

QUAIL EGG 2

TORO M/P (ASK FOR AVAILABILITY)

STARTERS

dim sum

BASIL CHICKEN SPRING ROLL, peanut dipping sauce 10

STEAMED SHRIMP SHUMAI, citrus ponzu 11

CHICKEN DUMPLING, spicy szechuan sauce 11

FRIED SPINACH ARTICHOKE RANGOON sweet & sour 10

BEEF GYOZA, spicy tamarind soy sauce 11

PORK & CHIVE POT STICKER, chili soy sesame sauce 11

then sum

"TAKOYAKI" fried battered octopus ball, sweet hoisin chili 12

GF SHISHITO PEPPERS, wok fried, maldon salt, citrus zest, wasabi crème fraîche 9

STICKY WINGS, garlic, ginger, sweet chili, thai peanut sauce 12

SHRIMP TEMPURA, togarashi aioli 13

CHINESE FIVE SPICE BBQ RIBS, sweet hoisin, chili bbq sauce, cilantro 14

GF EDAMAME, yuzu, sea salt 8

LETTUCE WRAPS, sautéed diced chicken, onions, peanuts, red cabbage, shitake mushrooms 11

soup - salads

MISO SOUP miso broth, silken tofu, shitake mushrooms, wakame 8

GF MIXED GREEN SALAD

mesclun, cherry tomato, red onion, cucumbers, ginger vinaigrette 8

SHRIMP TEMPURA WEDGE SALAD

iceberg, shrimp tempura, pickled daikon, bean sprouts, kimchi ranch dressing 12

LOTUS signature rolls *

EMPEROR'S LOBSTER WAGYU

lobster, seared wagyu beef, avocado, truffle salt, eel sauce, yuzu kosho aioli 24

GF* LOTUS ANGRY DRAGON

(GF* SUB GRILLED SHRIMP NO EEL SAUCE)

spicy tuna, shrimp tempura topped with eel, avocado, eel sauce, furikake 14

GF* HUNGRY BUDDHA (GF* SUB GRILLED SHRIMP)

shrimp tempura, mango, topped with tuna, jalapeno aioli, lime pickled onions, cilantro, avocado 14

LOTUS CRUNCHY CRAB

tuna, hamachi, salmon, avocado, cucumber, masago, crunchy crab, spicy mayo, eel sauce, 15

GF* LOTUS RAINBOW (GF* NO CRUNCH)

snow crab, crunch, avocado, tuna, yellowtail, salmon, jalapeno aioli, red tobiko 14

classic maki rolls *

EEL & AVOCADO bbq eel sauce 10

GF SPICY TUNA spicy mayo, scallion 11

GF SPICY SALMON spicy mayo, chives 11

GF CALIFORNIA kanikama, cucumber, avocado 10

GF SPICY YELLOWTAIL jalapeno, scallion ponzu sauce 11

SPIDER soft shell crab, eel sauce, cucumber, asparagus, red tobiko 12

GF VEGETABLE asparagus, avocado, cucumber, pickled carrots & radish 9

MAINS & SIDES

sea

MISO GLAZED SALMON

bok choy, lemongrass scented couscous, thai basil, red curry vinaigrette 25

GINGER LOBSTER

stir fry lobster, ginger, garlic, water chestnuts, chilis, string beans, soy, shaoxing wine 36

SEARED COD

sautéed asparagus, caramelized onions, cherry tomatoes, lobster curry sauce 27

GF THAI GREEN CURRY SHRIMP

red onions, bell peppers, cilantro, scallions, green curry coconut milk broth 24

SHRIMP PAD THAI

vermicelli noodle, bean sprouts, thai chilis, egg, tamarind, peanuts, cilantro 21

land

MONGOLIAN BEEF STIR-FRY

wok vegetables, scallions, water chestnuts, enoki mushroom, garlic, ginger, chilis, hoisin sauce 26

GF PAN SEARED WAGYU NY STRIP

sautéed mushroom, truffle potatoes, red wine tamarind reduction 58

THAI RED CURRY BEEF STIR-FRY

wok bell peppers, green beans, thai chili, garlic, ginger, egg noodles, curry coconut milk broth 26

sky

GF* GINGER GARLIC GLAZED CHICKEN (GF* WITHOUT SAUCE)

oven roasted chicken breast, green beans, crispy potatoes, ginger garlic chicken reduction 23

"KUNG PAD" CHICKEN

wok chicken, bamboo shoots, ginger, green beans, peanuts, szechuan chilis 21

CHICKEN PAD THAI

vermicelli noodle, bean sprouts, thai chilis, egg, tamarind, peanuts, cilantro 19

THAI RED CURRY CHICKEN STIR-FRY

wok bell peppers, green beans, thai chili, garlic, ginger, egg noodles, curry coconut milk broth 22

side notes

GF* SHRIMP FRIED RICE, tamarind soy, scallion, egg, snow peas 11 (GF* SUB TAMARI)

GF* CHICKEN FRIED RICE, five spice, soy, edamame, egg, onions, peppers 11 (SUB TAMARI)

GF* VEG FRIED RICE, edamame, scallion, egg, snow peas, onions, peppers, tamarind 9 (SUB TAMARI)

PURPLE EGGPLANT STIR-FRY. bamboo shoots, scallions, szechuan garlic sauce 10

GF STIR-FRY VEGETABLES, asparagus, mushrooms, water chestnuts, snow peas, garlic 10

DESSERTS

chocolate lava cake

miso caramel, candied orange, hazelnut gelato 10

GF passion fruit crème brûlée

lychees 8

mango cheesecake

cashew crunch, dragon fruit, mango sauce 9



LOTUS ASIA HOUSE



LOTUSASIAHOUSE



@LOTUSASIAHOUSE

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

20% service charge will be added to parties of 6 or greater

GF = GLUTEN FREE



FROM THE BAR

SPECIALTY COCKTAILS

the copper pineapple to share

med 28 oz for 2 @ \$26

large 75 oz for 5 to 6 @ \$65

APPLETON RUM, HAVANA CLUB RUM, GINGER BEER,
PINEAPPLE JUICE, MALIBU, CANDIED GINGER

sacred lotus flower 14

ELYX VODKA, ST GERMAIN EDLEFLOWER
WHITE & RED CRANBERRY, LIME JUICE, FLOWER ICE SPHERE

asia house mule 12

ABSOLUT PEPPAR, CANTON, GINGER BEER, LIME JUICE

lychee martini 14

KETLE ONE VODKA, LYCHEE JUICE, MALIBU, LIME JUICE
CRANBERRY SPLASH, LYCHEE GARNISH

east meets west 14

JAPANESE SANTORY TOKI WHISKEY, SMOOTH AMBLER BOURBON
FIVE SPICE BITTERS, PLUM WINE, ORANGE BLOSSOM HONEY
CAMELIZED ORANGE

lychee mojito 12

HAVANA CLUB RUM, LYCHEE JUICE, LIME JUICE
MINT, SPLASH OF SODA, LYCHEE GARNISH

orange blossom 13

KETTLE ONE ORANGE BLOSSOM VODKA, ABSOLUT CITRON
MALIBU, LEMON JUICE, CRANBERRY, CANDIED ORANGE

lotus margarita 12

ALTOS BLANCO TEQUILA, PEACH FLAVORED SAKE
CITRONAGE, LIME JUICE

WINES - BEERS

bubbly

PROSECCO COL DE SALICE BRUT '17 - ITALY	12	46
CHAMPAGNE TATtinger BRUT REIMS - FRANCE		89

rosé

ROSE FLEUR DE PRAIRIE COTE de PROVENCE '16 - FRANCE	12	46
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whites

RIESLING GENTIL HUGEL ALSACE '16 - FRANCE	10	40
PINOT GRIGIO RUFFINO IL DUCAL FRIULI '17 - ITALY	10	40
SAUVIGNON BLANC WAIRAU RIVER MARLBOROUGH '17- N.Z	11	43
SAUVIGNON BLANC FROG'S LEAP NAPA '16- CA		65
CHARDONNAY MACON LYGNY BURGUNDY '16 - FRANCE	13	50
CHARDONNAY KENWOOD SIX RUSSIAN RIVER '16 - CA	14	52
CHARDONNAY CHALK HILL SONOMA COAST '17 - CA		58
CHARDONNAY GARY FARRELL RUSSIAN RIVER '16 - CA		70
CHARDONNAY CAKEBREAD NAPA '17 - CA		90
CHARDONNAY POUILLY FUISSE FERRET BURGUNDY '16 - FRANCE		95

reds

PINOT NOIR ERATH RESPLENDED WILLAMETTE '16 - OR	12	46
PINOT NOIR REX HILL WILLAMETTE '16 - OR		70
PINOT NOIR GARRY FARRELL HALLBERG RUSSIAN RIVER '15 - CA		125
MERLOT PASSO CREEK PASO ROBLES '16 - CA	12	46
MERLOT SWANSON NAPA '16 - CA		70
MALBEC TRAPICHE BROQUEL MENDOZA '16 - ARGENTINA	12	46
TEMPRANILLO CAMPO VIEJO RESERVA RIOJA '14 - SPAIN	14	54
CABERNET SAUVIGNON SIMI ALEXANDER VALLEY '16 - CA	14	54
CABERNET SAUVIGNON KULETO FROG PRINCE NAPA '15 - CA	16	60
CABERNET SAUVIGNON ROTH ALEXANDER, SONOMA '15 - CA		65
CABERNET SAUVIGNON FLORA SPRINGS NAPA '16 - CA		95
CABERNET SAUVIGNON SILVER OAK ALEXANDER VALLEY '14 - CA		165

bottle beers

BUD LIGHT - ST LOUIS	6
KIRIN LIGHT 95 CALORIES - JAPAN	7
KIRIN ICHIBAN - JAPAN	8
DEADLY SINS SIDE CHICK BLONDE ALE 16oz - ORLANDO	9
GOOSE ISLAND IPA 16oz - CHICAGO	10
SAPPORO 22oz AMERICAN LAGER STYLE - JAPAN	14
GOOSE ISLAND 312 WHEAT - CHICAGO	7
STELLA ARTOIS LAGER - BELGIUM	8

SAKE

the story of premium sake made simple

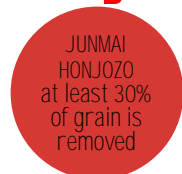
There are 3 grades of premium sake,
the 3 grades are determined by how much the rice is milled or "POLISHED"

sake grade

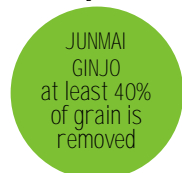
profile

pairing

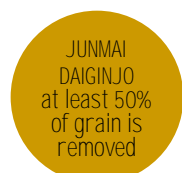
sake



[served chilled, room temperature or warm]



[served chilled or room temperature]



[served best chilled]

RICH	FRIED
EARTHY	GRILLED
VERSATILE	PICKLED
	SMOKED
LIVELY	SALADS
FRUITY	SEAFOOD
AROMATIC	NIGIRI/ROLLS
	POULTRY
ELEGANT	SASHIMI
DELICATE	OKAMASE
SMOOTH	SEAFOOD

● SAWANOTSURU JUNMAI DELUXE (HOT)	9oz	14
● SAKEMOTO JUNMAI	300ML	16
● MOMOKAWA DIAMOND JUNMAI GINJO	300ML	18
● G JOY JUNMAI GINJO GENSHU 18% abv	300ML	22
● TY KU BLACK PREMIUM JUNMAI GINJO	330ML	28
● EIKO FUJI BAN RYU JUNMAI HONJOZO	720ML	58
● HONKE MATSURA GINJO	720ML	58
● SEIKO OMACHI JUNMAI GINJO	720ML	64
● WAKATAKI ONIKOROSHI DAIGINJO	720ML	89

SPARKLING AND FLAVORED SAKE

● SPARKLING MANGO JUNMAI	200ML	18
● KAMIKOKORO PEACH JUNMAI	500ML	49