

## By the Vine

\*Ask our staff about the VIP list of Wines and Sakes

### Red Wine

	6oz	9oz	Btl
<b>Black Ink Red Blend</b> <i>Napa Valley, CA</i>	8	11	28
<b>Cline Red Zinfandel</b> <i>Lodi, CA</i>	8	11	28
<b>Alex Valley Merlot</b> <i>Sonoma County, CA</i>	11	15	35
<b>Colombia Crest Merlot</b> <i>Heaven Hills, WA</i>	8	11	28
<b>Deloach Pinot Noir</b> <i>Russian River, CA</i>	8	11	28
<b>J Vineyards Pinot Noir</b> <i>Russian River Valley, CA</i>	12	16	43
<b>Raymond Cabernet</b> <i>Napa Valley CA</i>	8	11	28
<b>Plungerhead Cabernet</b> <i>Lodi, CA</i>	11	15	35
<b>Trevento Malbec</b> <i>Mendoza, Argentina</i>	8	11	28
<b>McGuigan Shiraz</b> <i>South East, Australia</i>	8	11	28
<b>Two Hands Shiraz</b> <i>Western Cape, South Africa</i>			60

### White Wine

	6oz	9oz	Btl
<b>A-Z Pinot Gris</b> <i>Newberg, OR</i>	11	15	35
<b>Ca Donini Pinot Grigio</b> <i>Delle Venezie, Italy</i>	7	10	25
<b>Louis Latour Unoaked Chard</b> <i>Burgany France</i>	8	11	28
<b>Wente Estate Chardonnay</b> <i>Livermore Valley, CA</i>	9	12	30
<b>Sea Pearl Sauv Blanc</b> <i>Marlborough, New Zealand</i>	8	11	28
<b>Oyster Bay Sauv Blanc</b>	8	11	28
<b>Kung Fu Girl Riesling</b> <i>Columbia Valley, WA</i>	9	12	30
<b>Vino Moscato</b> <i>Columbia Valley, WA</i>	11	15	35
<b>Maison #9 Rose</b> <i>Provence, France</i>	10	13	32
<b>Plum Wine</b> <i>Japan</i>	7	10	25
<b>Lamarca Prosecco</b> <i>Veneto, Italy (187ml)</i>			14
<b>Prosecco</b> <i>Italy</i>			30

## Japanese Sake

Try our house Infused Pineapple Sake! Sm 6 / Lg 12

<b>Hot Sake</b> 18% abv (small or large) <i>Savory, custard, cocoa, banana bread, toasted nuts</i>	5	10		<b>Hana Awaka</b> 7% abv (300ml) <i>Sparkling, floral fruity, sweet, tang, refreshing and light</i>		24
<b>Creme de Sake</b> 15% abv (300ml) <i>Rich, dry, smooth, caramel, maple, sweet rice, velvety</i>			15	<b>Yuki Lycee Nigori</b> 10% abv (300ml) <i>Lychee fruit and rose petals creamy silky, lightly tart, sweet</i>		24
<b>Ozeki Nigori-Cloudy</b> 15% abv (375ml) <i>Unfiltered, cloudy, smooth creamy rich and tropical</i>			16	<b>Pure Dawn or Pure Dusk</b> 15.5% abv (300ml) <i>Fresh, pear and Fuji apple, hints of orange, sweet, dry</i>		29
<b>Premium Ginjo</b> 15% abv (300ml) <i>Light, fruity, and complex, dry silky-smooth, and rich finish and fruity flavor</i>			17	<b>Rai Junmai</b> 15% abv (750ml) <i>Light bodied and sweet with subtle earthiness and caramel</i>		36
<b>Nama Organic</b> 15% abv (300ml) <i>Rich, savory, banana bread and nutty, mild spice, dry</i>			21	<b>Chobei Daiginjo</b> 15% abv (300ml) <i>Delicate, Light bodied, lychee fruit, melon, Sweet and dry</i>		38
<b>Karatamba</b> 15% abv (300ml) <i>Rich, dry, smooth, caramel, maple, sweet rice, velvety</i>			23	<b>Black and Gold</b> 15% abv (750ml) <i>Full-bodied, honeydew, papaya and roasted nuts and smooth finish</i> <b>**Staff Favorite**</b>		43
<b>Yamadanishiki</b> 14% abv (300ml) <i>Melon, fruit, floral, dry finish clean refreshing and dry</i>			23	<b>Takehara Junmai</b> 15% abv (720ml) <i>Mild, mellow, light and silky, some sweetness, crisp dry finish</i>		58
<b>Ozeki Classic Junmai</b> 16% abv (750ml) <i>Traditional sake is full-bodied with a light melon flavor</i>			23	<b>Gekkeikan Horin</b> 16.6% abv (720ml) <i>Green apple, melon, pear medium creamy body</i>		93



## Signature Cocktails

<b>Sky Cosmo</b> 10	<b>Sky Tai</b> 12
Citrus vodka, orange liqueur, squeeze of lime and orange, cranberry juice	Bacardi Silver, Malibu, grenadine, pineapple and orange juice, and Meyer's Dark Rum float
<b>Summer Love</b> 10	<b>Purple Rain</b> 12
Infused Pineapple Sake, Svedka vanilla vodka, guava nectar, topped with champagne and fresh strawberry	Bacardi Silver, Chambord, and fresh lime juice (Staff Favorite)
<b>Yuzu Sakitini</b> 10	<b>Cucumber Cooler</b> 12
Vodka, Yuzu citrus sake, triple sec, and a slice of lemon	Svedka cucumber lime vodka, Ste Germaine, fresh cucumber puree, pineapple juice and fresh
<b>Lychee Martini</b> 10	<b>Bulleit Sour</b> 12
Vodka, lychee liqueur, lychee puree, and a lychee fruit	Bulleit Bourbon, Fresh sour, amaretto and luxardo cherry juice with a luxardo cherry
<b>Blood Orange Margarita</b> 10	<b>New York Sour</b> 15
Tequila, blood orange liqueur, lime juice, orange juice, and a salt rim	Burning Chair bourbon, fresh lemon juice, simple syrup, layered with Raymond Cabernet on top
<b>Mojito</b> 10	<b>Bloody Mary</b> 15
Bacardi Silver, ginger beer, fresh mint, fresh lemon and lime, topped with soda Try a flavored Mojito for an extra \$0.75 <i>Flavors:</i> <i>Peach, Strawberry, Blueberry, Raspberry</i>	Choice of vodka, Rad's Bloody Mary mix garnished with a lime, olives, Jumbo Shrimp
<b>Spring Breeze</b> 12	<b>Old Saint</b> 15
Bombay Sapphire Gin, Calpico Milk, Blue Curacao, Nigori Sake, fresh lime juice with a Champagne float	Bulleit Rye, and St. Germain over muddled Luxardo cherries and oranges and a dash of bitters
<b>We'll Always Have Paris</b> 12	
Vodka, Chambord, lychee puree and garnished with an orange and lychee fruit	



## Bottled & Draft Beer

Limited Availability • Rotating Drafts Starting at: \$7 (14oz) / \$9 (20oz)

### Domestic

Bud Light  
Miller Light  
Budweiser  
Blue Moon  
Blue Moon Lt Sky  
Coor Light  
Two Robbers Seltzers

Crabbie's  
Mich Ultra  
Yuengling  
Rotating Stout  
White Claw:  
*Lime, Raspberry, Black Cherry*

### Imports

Sapporo 12oz  
Sapporo 20oz  
Lucky Buddha  
Kirin Ichiban  
Corona  
Heineken  
Tsing Tao  
Ashai



## Soup & Salad

Miso Soup	3	Kani Salad	8.5
Pork Wonton Soup	4	Imitation crab sticks, flying fish roe, cucumber, mixed with mayonnaise, crunchy on top	
Hot & Sour Soup	4	Avocado Salad	7.5
Lemon Grass Seafood Soup	7	Green salad, sliced avocado on top, with creamy ginger dressing on the side	
Shrimp, scallop, cellophane noodle in Tom Yum broth		Crispy Duck Salad	17
Coconut Seafood Chowder	8	Green salad, fresh mango, crispy duck breast with duck sauce and hoisin sauce	
Shrimp, scallop in creamy coconut milk broth		🐟 Tuna Avocado Salad	13
Green Salad	5	Fresh diced tuna, sliced avocado, mixed salad with yuzu spicy mayo	
Romaine lettuce, iceberg lettuce, cucumber, red cabbage with creamy ginger dressing		Grilled Chicken Salad	12
Crispy Salmon Skin Salad	8.5	Green salad, fresh mango, grilled chicken breast with creamy ginger dressing	
Crispy salmon skin with shredded cucumber sesame seed, w. ponzu dressing		Grilled Shrimp Salad	13
Seaweed Salad	6	Green salad, fresh mango, grilled shrimp with creamy ginger dressing	
Japanese green seaweed salad			

## Kitchen Appetizer

Indian Pancake	6	Rock Shrimp Tempura	11
w. potato dipping		Chicken Lettuce Wrap	11
Edamame	6	Tempura	10
Spicy Edamame	8.5	Choice of Shrimp or Chicken or Veggie	
Pork Gyoza (6)	7.5	Crispy Calamari	11
Shrimp Shumai (6)	6	w. sweet chili sauce	
Veggie Mini Rolls (4)	7	Crab Rangoon (6)	7
w. Thai sweet chili sauce		Fried Chicken Wings (4)	8
Duck Roll	17	Chicken Negimaki	10
Roast duck and vegetable wrapped in tortilla with hoisin honey mustard sauce		Deep fried thin sliced chicken wrapped with scallion, crabmeat and asparagus with mango sweet chili sauce	
Beef Negimaki (6)	12	Chicken Satay	7
Prime beef wrapped scallion with teriyaki sauce		Grilled chicken served with lemongrass reeint sauce	



🐟 contains raw or uncooked fish





## Sushi Bar Appetizer

🐟 Seared Pepper Tuna	15	🐟 Truffle White Tuna	16
🐟 Tuna or Salmon Tartare	16	Seared white tuna with yuzu citrus and truffle oil	
🐟 Yellowtail w. Jalapeno	15	🐟 Tuna Pizza	15
🐟 Sunomono	14	Tuna, guacamole jalapeno with spicy aioli and balsamic	
🐟 Tuna Carpaccio	16	🐟 Kumamoto Oysters (3pcs)	SP
Seared tuna wrapped with kani microgreen with yuzu sweet chili sauce		Champagne mango salsa, ponzu sauce	
🐟 Red Snapper	22	Filet Mignon Tataki	18.5
5 pieces with a savory soy sauce with 24 karat gold flakes			


















## Sushi / Sashimi A La Carte

Served by piece

Blue Fin Otoro	SP	Yellowtail	4
Tuna	4	Fluke	4
White Tuna	4	Striped Bass	4
Spicy Tuna	4	Red Snapper	6
Seared Tuna	4	Mackerel	3
Salmon	4	Scallop	4
Wild King Salmon	5	Squid	4
Smoked Salmon	4	Red Clam	3.5
Caviar Alaska	5	Sweet Shrimp (Botan Ebi)	6
Flying Fish Roe	4	Jumbo Shrimp (Ebi)	4
Salmon Roe (Ikura)	6	Eel	5
Golden Tobiko	5	Octopus	4
Yuzu Tobiko	5	King Crab	SP
Orange Tobiko	4	Crab Stick	3
Uni	SP	Egg (Tamago)	3
		Inati (Tofu)	3



## Sushi Roll or Handroll

 Tuna	7	California	6.5
 Tuna Avocado	7.5	Boston	7.5
 Tuna Cucumber	7.5	Philadelphia	7.5
 Salmon	6.5	Salmon Skin	7
 Seared Tuna	7.5	Spicy Crab	7.5
 Salmon	7.5	Eel Avocado	10
 Salmon Avocado	7.5	Eel Cucumber	10
 Salmon Cucumber	7.5	Chicken Tempura	7.5
 Yellowtail Scallion	7.5	Shrimp Tempura	9.5
 Spicy Crunchy Tuna	7.5	Tokyo	7.5
 Spicy Crunchy Salmon	7.5	Spider (Soft Shell Crab)	13
 Spicy Crunchy Yellowtail	7.5	Dancing Dragon	17
 Alaska	7.5	Futomaki	11
 Garden Rainbow	15	Peanut Avocado	5.5
 King Crab Avocado	SP	Sweet Potato Tempura	5.5
		A.A.C.	5.5
		Vegetable Roll	7

## Sushi Bar Entrees

\*\*No Substitutions Please

 Maki A	19.5	 Tri Color Three Way	31
Tuna roll, salmon roll & California roll		3pcs tuna, salmon & yellowtail sashimi, 3pcs sushi & Tri color roll w. Cajun spicy sauce	
 Maki B	20	 Sushi Sashimi Platter	31
Spicy tuna roll, spicy crunchy salmon roll & spicy crabmeat roll		9pcs of sashimi, 5pcs of sushi, tuna avocado roll	
Maki C (All Cooked)	28	 Sushi Sashimi Platter For Two	60
American Dream, shrimp tempura roll and California roll		15pcs of sashimi, 10pcs of sushi with one American dream special roll	
 House Sushi	28	Unagi Don	30
10 pcs assorted sushi with spicy crunchy salmon roll		Sliced eel over seasoned sushi rice	
 House Sashimi	31	 Omakase	80
18 pcs assorted sashimi		Chef's daily inspiration.	
 Chirashi	30		
Assorted sashimi over seasoned sushi rice			

These menu items consist or contains meat, shellfish, poultry, seafood, and/or egg that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





Sky's signature rolls are creatively designed by our well-trained chefs, combining the best pairing ingredient to form a flavor feast. Explore the list and find your favorite roll!



# Sky Signature Rolls

<p><b>American Dream</b> 17</p> <p>Rock Shrimp tempura inside, topped w. spicy lobster &amp; spicy crabmeat served w. spicy creamy sauce</p>	<p><b>Paradise</b> 18.5</p> <p>Shrimp tempura, spicy lobster &amp; fried banana wrapped w. soybean nori topped w. yuzu mango sauce</p>
<p> <b>5th Ave</b> 18</p> <p>Salmon, tuna, yellowtail, white asparagus, tobiko &amp; dried seaweed wrapped w. soybean nori w. olive wasabi sauce</p>	<p> <b>Kettering</b> 21</p> <p>Shrimp tempura, avocado inside topped w. seared filet mignon &amp; spicy tuna served w. fresh wasabi &amp; spicy eel sauce</p>
<p> <b>Mango Madness</b> 18</p> <p>Salmon avocado wrapped w. soybean nori topped w. fresh lobster, mango, shrimp &amp; tuna served w. chili mayo sauce</p>	<p><b>Snowflake</b> 20</p> <p>Grilled sea bass, spicy lobster &amp; avocado, wrapped in soy bean nori, served w. orange mayo &amp; eel sauce</p>
<p> <b>Pacific</b> 19.5</p> <p>Yellowtail jalapeno and lobster salad inside, wrapped w. soybean nori, topped w. tuna, salmon, black tobiko, served w. spicy creamy sauce</p>	<p><b>Demon</b> 19</p> <p>Shrimp tempura and avo inside topped w. wasabi lobster salad &amp; seared pepper tuna served w. eel sauce &amp; spicy mayonnaise</p>
<p> <b>Magic</b> 18</p> <p>Spicy tuna topped w. salmon, yellowtail, eel, avocado, crunch &amp; tobiko w. eel sauce</p>	<p> <b>Valentine</b> 19</p> <p>A beautiful roll w. crunchy spicy tuna inside soy nori, fresh tuna layer outside</p>
<p> <b>Twister</b> 18</p> <p>Red snapper tempura, spicy lobster inside, wrapped w. soybean nori, topped w. spicy tuna &amp; avocado, served w. olive wasabi sauce</p>	<p> <b>Sky King</b> 19.5</p> <p>Crab, avocado &amp; shrimp in a roll, deep-fried, topped w. spicy tuna &amp; spicy yellowtail, served with chef special sauce</p>
<p> <b>Sex on the Beach</b> 19.5</p> <p>Shrimp tempura inside, topped with tuna avocado strawberry with chef's special mango sauce</p>	<p> <b>North Castle</b> 17.5</p> <p>Ahi tuna &amp; avocado inside &amp; spicy crunchy salmon topped w. spicy miso sauce</p>
<p> <b>Dobbs Ferry</b> 20</p> <p>Lobster, shrimp &amp; mango wrapped in soy bean Nori topped with seared king salmon, avocado, black caviar served w. truffle kimchi sauce</p>	<p> <b>Christmas</b> 22</p> <p>Lobster tempura and mango inside, wrapped in soy paper, topped w. spicy crunchy tuna, avocado and tobiko w. spicy mango sauce</p>

## Naruto Style

12

Wrapped with cucumber and avocado inside, choose fish below:  
 Tuna / Salmon / Yellowtail / Spicy Tuna  
 Spicy Salmon / Spicy Yellowtail







# Sky's Chef Selections

Our Recommendations to You







## Kitchen Entrees

<p><b>Filet Mignon</b> 32 8oz with red plum special black pepper sauce, served over asparagus, sweet peas, yellow squash and carrots</p>	<p> <b>General Tso's Chicken</b> 18</p> <p><b>Sesame Chicken</b> 18</p> <p><b>Pepper &amp; Onion Steak</b> 20</p> <p><b>Crispy Chicken Breast</b> 18</p> <p><b>Chicken with Broccoli</b> 15</p> <p><b>Beef with Broccoli</b> 20</p> <p><b>Shrimp with Broccoli</b> 21</p>
<p><b>Char Grilled Chilean Seabass</b> 33 Sauteed asparagus, sweet peas, zucchini, squash, bell pepper with black bean seafood</p>	<p> <b>Thai Basil</b> Sauteed with eggplant, onion, asparagus, long hot pepper and bell pepper Chicken 19   Beef 21   Shrimp 21</p>
<p><b>Surf &amp; Turf</b> 35 4oz filet mignon, lobster tail and shrimp with truffle mushroom sauce</p>	<p> <b>Red Curry</b> eggplant, asparagus, bell pepper, long hot pepper, and onion Tofu &amp; Veggies 18   Chicken 19 Beef 21   Shrimp 21   Duck 21</p>
<p><b>King of the Sea</b> 35 shrimp, scallop, lobster tail with basil, pepper, asparagus, sweet peas and onion in lemon butter sauce</p>	<p> <b>Kung Pao Style</b> Red and green bell peppers, jalapeno peppers with dried chili, peanuts, and sweet brown sauce Chicken 17   Beef 20   Shrimp 20</p>
<p><b>Buddhist Delight</b> 16 sauteed and seasonal mixed vegetables and tofu</p>	<p> <i>Indicates Spicy &amp; Hot</i></p>
<p> <b>Chicken Negimaki</b> 19 deep fried med thin sliced chicken wrapped with crab meat, scallion, and asparagus with mango sweet chili sauce</p>	
<p><b>Beef Negimaki</b> 22 Prime beef wrapped scallion with teriyaki sauce</p>	







## Hibachi Entrees

Served with soup or salad, white, brown or fried rice

Vegetables	16	Shrimp	25
Chicken	21	Salmon	24
Steak	25		

## Teriyaki Entrees

Served with soup or salad, white, brown or fried rice

Chicken	19.5	Shrimp	23
Angus Beef	24	Shrimp & Scallop	30
Salmon	23		

## Tempura Entrees

Served with soup or salad, white, brown or fried rice

Chicken & Vegetables	17	Seafood	23
Shrimp & Vegetables	20	Vegetable	15







## Pan Fried Noodles

Served with soup or salad

### Pad Thai

with crushed peanut and bean sprout

Chicken 15 | Vegetable 15

Shrimp 17 | Beef 17

### Yaki Udon / Lo Mein / Soba

Choose any kind of noodle with protein

Chicken 15 | Vegetable 15

Shrimp 17 | Beef 17

## Big Bowl Noodle Soup

Served with salad

### Japanese Udon or Soba

Choose your noodle type

Chicken 15 | Vegetable 15 | Shrimp 17

Shrimp Tempura 17 | Seafood 18

### Nabeyaki Udon

18

Famous Japanese noodle soup called nabeyaki udon is a casserole with vegetables, egg, chicken, tofu and shrimp tempura on the side (2 pcs)

## Fried Rice

Served with soup or salad

Chicken & Vegetable Fried Rice 12

Beef & Vegetable Fried Rice 14

Shrimp & Vegetable Fried Rice 14

### Thai Basial Fried Rice

Chicken 15 | Vegetable 15

Shrimp 16 | Beef 16

Vegetable Fried Rice 11

### Pineapple Fried Rice

with cashew nuts

Chicken 15 | Vegetable 15

Shrimp 16 | Beef 16

