



## SUSHI

KYURI MAKI ROLL #1 ahi tuna and rice wrapped in cucumber paper <sup>†</sup> .....	22
NIGIRI PLATE pristine fillets of salmon, tuna & hiramasa on seasoned rice <sup>†</sup> .....	22
CRUNCHY AVOCADO ROLL with macadamia nuts and jalapeño.....	18
RAINBOW ROLL California roll topped with salmon, tuna, shrimp, hiramasa, avocado <sup>†</sup> .....	22
VEG ROLL WITH SPICY PONZU avocado, carrots, cucumber & macadamia nuts.....	18
SPICY TUNA ROLL #1 ahi tuna, avocado, jalapeño & jicama <sup>†</sup> .....	21
COCONUT SHRIMP ROLL toasted coconut, shrimp & avocado wrapped in white soy paper.....	21
TUNA MANGO ROLL ahi tuna, mango and avocado in white soy paper <sup>†</sup> .....	22
CUCUMBER & AVOCADO ROLL avocado and rice wrapped in cucumber paper.....	18
THAI TUNA ROLL tuna, avocado, macadamia nuts & jalapeño wrapped in white soy paper <sup>†</sup> .....	22
SHRIMP & MACADAMIA ROLL jumbo white shrimp, rémoulade, macadamia nuts <sup>†</sup> .....	21
HIRAMASA ROLL spicy tuna and avocado roll, wrapped with hiramasa sashimi, topped with roe <sup>†</sup> .....	22
'OSAKA STYLE' PRESSED SUSHI sashimi tuna stacked with avocado, cucumber and rice (limited) <sup>†</sup> .....	21

## STARTERS

CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces.....	25
SPINACH & ARTICHOKE DIP with salsa, sour cream and hand-cut tortilla chips.....	21
SOUTHERN STYLE SPROUTS with lemon aioli and Reggiano.....	14
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish.....	7
CASHEW & KALE SALAD with fresh mint and sesame miso vinaigrette.....	12
WARM BREAD PLATE rosemary focaccia, marinated olives, toasted almonds.....	7

## SALADS

CAESAR SALAD baby gem lettuce, Reggiano, croutons, classic dressing <sup>†</sup> (add rotisserie chicken +8).....	16
EMERALD KALE & ROTISSERIE CHICKEN SALAD with cashews, mint, sesame miso vinaigrette.....	23
TUNA NIÇOISE SALAD seared ahi tuna, warm yukon gold potatoes, haricot verts <sup>†</sup> .....	26
YELLOWTAIL SASHIMI SALAD emerald kale, chopped cashews, fresh mint, sesame miso vinaigrette <sup>†</sup> .....	26
SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing*.....	28

## HOUSE SPECIALTIES

AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette <sup>†</sup> .....	28
CHEESEBURGER freshly ground chuck, arugula, pickled onion on a fully dressed bun <sup>†</sup> .....	24
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack.....	24
DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw.....	24
FRENCH DIP AU JUS thinly sliced roasted prime rib on a house-made French roll <sup>†</sup> .....	27
CLASSIC OMELETTE goat & white cheddar cheeses, fresh herbs, served with roasted tomatoes <sup>†</sup> .....	18
CEDAR PLANK SALMON hand-filleted in house daily, served with creole mustard butter and coleslaw <sup>†</sup> .....	36
PAN FRIED FISH served with coleslaw and classic tartar sauce (available Tuesday–Saturday) <sup>†</sup> .....	38
RUSTIC ROAST CHICKEN a small bird served with jus over creamy polenta.....	28
CAROLINA-STYLE BEEF RIBS slow cooked with mustard barbecue sauce, served with coleslaw.....	39
USDA PRIME FILET hand-selected beef tenderloin, served with broccoli (limited) <sup>†</sup> .....	62

*We do not guarantee steaks ordered 'medium well' or above*

## VEGETABLES & SIDES

Wild Rice with Champagne Vinaigrette and Almonds 9 • Broccoli with Reggiano 9 • Coleslaw 8  
Creamed Corn 9 • Roasted Peppers with French Feta 9 • Creamy Polenta 5 • French Fries 8

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! <sup>†</sup>Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. \*Our Café Vinaigrette is lightly seasoned with bacon. Bon Appétit!*