

# Signature Cocktails

## Ruby Red Lemon Drop - 8

Absolut Ruby Red, Sour Mix, & Fresh Lemon

## Caribbean Kiss - 8

Malibu coconut Rum, Peach schnapps, OJ, Cranberry & Pina Colada

## Wolfberry Martini - 9

Ciroc Red Berry, Brut Champagne Splash, Cranberry & Wolfberries

## Green Dragon - 8

Absolut Vanilla, Lime Juice, Midori & Pineapple Juice

## Sex in the City - 6

Verdi Sparkling & Chambord

## Red Lotus - 8

Southern Comfort, Captain Morgan, Peach Schnapps, Splash of Grenadine & OJ

## Grotto Cosmo - 9

Level Vodka, Cointreau, & Cranberry

## LycheeTini - 8

Soju, Lychee Liqueur, & Cranberry Juice

## East West Sangria - 6

Red Wine, Soju, OJ, & Star Anise

## Blue Mojito - 8

Bacardi Silver & Blue Curacao

# Dessert

## Banana Tempura

fried banana with vanilla ice cream

6

## Fondue for two

seasonal fruit & marshmallows

9

## Fried Green Tea Ice Cream 5

served ala mode with caramel sauce

## Molten Chocolate Cake 7

orange blossom sauce & vanilla ice cream

## Mochi JP Rice Cake

6

## Green Tea Crème Brulee

4

# Wine List

## White

	<i>Glass</i>	<i>Bottle</i>		<i>Glass</i>	<i>Bottle</i>
<b>Beringer White Zinfandel</b> crisp and clean with full fruit	<b>6</b>	<b>23</b>	<b>Penfolds Rawsons Retreat Chardonnay</b> creamy and peachy	<b>6</b>	<b>23</b>
<b>Saint M Riesling, Germany</b> medium-dry with pure, crisp, ripe fruit	<b>8</b>	<b>30</b>	<b>Clos du Bois Chardonnay</b> lemon blossom, pear & vanilla	<b>8</b>	<b>30</b>
<b>Nobilo Sauvignon Blanc</b> bright grapefruit and melon	<b>8</b>	<b>30</b>	<b>Kendall-Jackson Chardonnay</b> mango & pineapple flavors with pear aroma	<b>9</b>	<b>34</b>
<b>Gabbiano Pinot Grigio</b> hints of tropical fruit	<b>6</b>	<b>23</b>	<b>Carmel Road Chardonnay</b> Monterey wine with good fruit & soft oak	<b>10</b>	<b>38</b>
<b>House Pinot Grigio</b>	<b>5</b>		<b>House Chardonnay</b>	<b>5</b>	

## Red

<b>Smoking Loon Pinot Noir</b> soft and smooth	<b>7</b>	<b>26</b>	<b>Penfolds Rawsons Retreat Shiraz</b> berries & spice	<b>7</b>	<b>26</b>
<b>Matua Valley Pinot Noir</b> A delicate wine with tasty plum & cherry	<b>9</b>	<b>34</b>	<b>Faustino Rioja VII</b> medium body & elegant finish	<b>8</b>	<b>30</b>
<b>14 Hands Merlot</b> cherry, spice, caramel & mocha	<b>7</b>	<b>26</b>	<b>Blackstone Cabernet Sauvignon</b> ripe fruit & cocoa	<b>8</b>	<b>30</b>
<b>Joel Gott Zinfandel</b> spicy with dark berries		<b>37</b>	<b>Napa Cellars Cabernet Sauvignon</b> full bodied with complex dark berries, cassis and big oak on the nose		<b>55</b>
<b>House Cabernet</b>	<b>5</b>		<b>House Pinot Noir</b>	<b>5</b>	

## Sake & Sparkling

	small	large		small	large
<b>Ozeki Hot Sake</b> fresh & well balanced	<b>5</b>	<b>9</b>	<b>Verdi Sparkling</b> fresh & fruity	<b>6</b>	<b>23</b>
<b>Ginjo Flower Bottle</b> silky smooth & dry		<b>15</b>	<b>Mumm Napa Cuvee</b> ripe peaches & creamy vanilla	<b>11</b>	
<b>Nigori Unfiltered</b> milky white with fruity sweetness		<b>14</b>	<b>Mumm Napa Cuvee</b> ripe peaches & creamy vanilla		<b>40</b>
<b>Zipang Sparkling Sake</b> sweet & light		<b>13</b>	<b>Domaine Ste. Michelle</b> bright bubbles & crisp finish		<b>26</b>
<b>Hildon Sparkling Water</b>	<b>2.5</b>		<b>Hildon Still Water</b>	<b>2.5</b>	

## Beer

			12 ounce	Large
<b>Domestic</b>		<b>Imported</b>		
<b>Bud Light</b>	<b>4</b>	<b>Asahi</b>	<b>5</b>	<b>9</b>
<b>Budweiser</b>	<b>4</b>	<b>Sapporo</b>	<b>5</b>	<b>9</b>
<b>Coors Light</b>	<b>4</b>	<b>Kirin Light</b>	<b>5</b>	
<b>Michelob Ultra</b>	<b>4</b>	<b>Amstel Light</b>	<b>5</b>	
<b>Blue Moon</b>	<b>5</b>	<b>Modelo Especial</b>	<b>5</b>	
<b>Sweetwater 420</b>	<b>5</b>	<b>Negro Modelo</b>	<b>5</b>	
<b>Miller Lite</b>	<b>4</b>	<b>New Castle</b>	<b>5</b>	
		<b>Stella Artois</b>	<b>5</b>	

# Tapas

## **Blue Grotto Salad 5**

Organic Spinach, Goat Cheese, Tempura Crunch, Wolf Berries, & Vinaigrette

## **Adzuki Bean Hummus 5**

Dark Sesame Oil & Scallions

## **Tempura Tofu 6**

Vegetable Braise, Tempura Sauce, Crispy Spinach, & Lemon Zest

## **Seasonal Vegetable Grill 6**

Balsamic Soy Glaze & Thai Basil

## **Chicken Satay 6**

Cucumber Salad & Peanut Sauce

## **Hondashi Chicken Quesadilla 7**

Shiitake, Greens, Goat Cheese & Sesame Salsa

## **Mama Mei's Gyoza Pot 7**

Handmade Shrimp & Chicken Dumplings in Curried Coconut Jus

## **Crystal Shrimp Dumpling 6**

Pesto & Soy Tomatoes

## **Crispy Calamari 7**

Sriracha Aioli & Ponzu Ketchup

## **Crab Claw Spring Rolls 7**

Chile Cane Syrup

## **Crispy Seared Tilapia 7**

Spinach Mushroom Sauté & Lemon Honey Mustard

## **Coconut Curry Mussels 8**

Vegetable Stew & Rice

## **Seared Crab Cakes 9**

Shanghai Salsa, Herb Oil, Sweet Spiced Mustard

## **Rosemary Grilled Shrimp 9**

Ginger Glaze & Root Vegetables

## **Pistachio Shrimp 9**

Cucumber Salad & Sweet Chile Sauce

## **Tuna Avocado Stack 13**

Spicy Tuna, Wasabi Guacamole Salad, & Sushi Rice

## **Chicken Breast Teriyaki 7**

Steamed Rice, Sesame Seeds, & Green Onions

Substitute Beef Tenderloin 9

## **Grilled Lamb Kebob 8**

Goat Cheese & Red Bean Stew

## **Five Spice Beef Braise 9**

Filet Mignon, Leek Frites, Shiitakes, & Barberries

# Appetizers

<b>Miso Soup</b>	2	<b>Ginger Salad</b>	4
Tofu, Seaweed, & Scallions		Traditional dressing	
<b>9 Piece Sashimi</b>	14	<b>Hiyashi Wakame</b>	5
Tuna, Salmon & Yellowtail		Chilled Seaweed & Sesame Seeds	
<b>6 Piece Sushi</b>	9	<b>Cucumber Crab Salad</b>	7
Chef's Choice		Rice Vinegar Dressing	
<b>Gyoza</b>	5	<b>Crab Rangoon</b>	5
pork filled in rice pastry shells		Seasoned crab meat wrapped in wonton shells	
<b>Edamame</b>	4	<b>Grotto Fried Rice</b>	4
Salt-boiled soybeans		Shiitake Mushrooms & Bacon	
<b>Tempura Bento Box</b>	12		
4 jumbo shrimp & assorted vegetables			

## Sushi Nigiri

2pc per order

<b>Tuna (maguro)</b>	6	<b>Salmon (sake)</b>	5	<b>Smelt roe (masago)</b>	4
<b>Yellowtail (hamachi)</b>	6	<b>Albacore</b>	5	<b>*Inari (tofu)</b>	3
<b>White Tuna (escolar)</b>	5	<b>*Eel (unagi)</b>	6	<b>*Ebi (shrimp)</b>	4
<b>*Crab Stick</b>	3	<b>*Smoked Salmon</b>	5	<b>*Tamago (sweet egg )</b>	3

## Sushi Rolls

6-8 pieces

<b>*Cucumber Roll</b>	3	<b>Tuna roll</b>	6
<b>*Avocado Roll</b>	4	<b>*Eel and Avocado Roll</b>	7
<b>Salmon Roll</b>	5	<b>Spicy Tuna Roll</b>	7
<b>*California Roll</b>	6	<b>*Japanese Bagel Roll</b>	6
crab, cucumber, and avocado		smoked salmon, cream cheese, and avocado	
<b>*Shrimp Tempura Roll</b>	9	<b>*Spider Roll</b>	12
shrimp tempura, avocado, masago, cucumber with eel sauce		soft shell crab, avocado, lettuce, cucumber, & masago with eel sauce	
<b>Rainbow Roll</b>	11		
California roll topped with tuna, salmon, white fish, and avocado			

## Special Rolls

6-8 pieces

<b>*Dragon Roll</b>	11	<b>Fantasy Roll</b>	12
shrimp tempura and cucumber, top with eel, avocado, and eel sauce		shrimp tempura, cucumber, topped with salmon, tuna, & avocado	
<b>*Volcano Roll</b>	9	<b>Ocean Roll</b>	12
spicy baked seafood on top of California Roll		spicy yellowtail, cucumber, scallion inside topped with tuna, salmon, & avocado	
<b>Spicy Tuna Crunch Roll</b>	8	<b>*Grotto Roll</b>	15
spicy tuna and avocado then battered and fried		Soft shell crab & cucumber rolled with soy paper topped with avocado, spicy snow crab & tobiko	
<b>*Super Crunch Roll</b>	10	<b>Alaskan Roll</b>	12
tempura flakes, masago & mayo topped with smoked salmon & avocado		snow crab, cucumber inside topped with salmon, yellowtail & avocado	
<b>Tuna Lovers Roll</b>	12	<b>*Fuji Roll</b>	9
spicy tuna & tempura flakes inside topped with tuna, white tuna, & avocado		shrimp tempura, avocado, & cream cheese topped with crab & spicy yummy sauce	
<b>Santa Fe Roll</b>	11	<b>Orange Roll</b>	11
shrimp tempura and cucumber topped with tuna, seaweed salad and avocado		crab, shrimp, cucumber, cream cheese with salmon, avocado, & masago	
<b>Sexy Snow White Roll</b>	12		
snow crab and avocado topped with white tuna and red tobiko			
<b>Sexy Roll</b>	12		
seven spices marinated tuna, topped with albacore tuna, avocado & salsa			
<b>Pacific Roll</b>	9		
salmon, white tuna, albacore tuna & crab wrapped in cucumber			

## Sushi Platters

<b>Sushi Mori</b>	12	<b>Ichi</b>	20
5 pc of assorted sushi and a California roll		spicy tuna roll, 5pc nigiri, & 4pc sashimi	
<b>Sashimi Mori</b>	20		
15 pc of assorted sashimi			

\* Fully Cooked

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELL FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS