

ANDREA'S

TABLE SHARES

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|--|----|
| STEAMED EDAMAME truffled sea salt | 10 |
| SHISHITO PEPPERS mustard miso | 10 |
| KUMAMOTO OYSTERS* smoky ponzu gelée, sambal, spring onion | MP |
| ROCK SHRIMP TEMPURA sweet chili aioli with lime and green onion or truffled ponzu with baby arugula | 19 |
| SCOTTISH SALMON TARTARE* avocado, crispy shallots, Thai curry mayo | 18 |
| BIGEYE TUNA AND CRISPY RICE* pickled jalapeño, spicy mayo, kecap manis | 24 |
| CRISPY SOFTSHELL CRAB kimchee, radish, black garlic | MP |
| IMPERIAL LETTUCE CUPS chicken, toasted rice, cilantro, mint | 16 |
| WAGYU BEEF SLIDERS King's Hawaiian roll, aged cheddar, shoestring potatoes | 24 |
| "SMOKED" SALMON crème fraîche, crispy capers, green onion, calamansi soy | 21 |
| HAMACHI* crispy garlic, pickled cherry pepper, cilantro, sudachi soy | 20 |
| SCALLOP SASHIMI parsley salsa verde | 20 |
| WAGYU BEEF TATAKI* smoky ponzu, ginger, green onion | 26 |

SEAFOOD ON ICE

55/95

OYSTERS FROM BOTH COASTS*
BIGEYE TUNA "POKE"*
SLOW POACHED PRAWNS*

KING CRAB LEGS*
MARINATED BAY SCALLOPS*
MAINE LOBSTER*

DIM SUM

(4 Pieces)

| | |
|---|----|
| PAN FRIED SCALLION PANCAKES | 12 |
| CHICKEN POTSTICKERS steamed or pan-fried | 12 |
| SHRIMP AND PORK SHUMAI DUMPLINGS | 13 |
| HAR GOW SHRIMP DUMPLINGS | 13 |
| CRISPY PORK POTSTICKERS | 12 |
| WHITE LOTUS | 12 |
| GARDEIN™ CHICK'N SHUMAI | 12 |

Executive Chef—Joseph Elevado

*consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness. gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and Kamut®). gardein™ is easy to digest and free of cholesterol, trans or saturated fat. gardein™ is also animal and dairy free. gardein™ is a registered trademark of Garden Protein International, Inc.

All menu items and prices are subject to change

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ANDREA'S

DINNER

SOUPS

| | |
|---|------|
| TOM KHA GAI chicken, coconut, ginger | 12 |
| MISO SOUP tofu, green onion / with clams | 9/13 |

SALADS

| | |
|--|----|
| CUCUMBER SUNOMONO sesame seeds | 11 |
| ANDREA'S HOUSE mixed greens, sesame-ginger vinaigrette | 13 |
| ROOT VEGETABLES beet, carrot, radish, turnip, walnuts, red wine vinaigrette** | 15 |
| LOBSTER SALAD bibb lettuce, red onion, nori lavosh, parsley emulsion | 30 |
| TUNA TATAKI* baby greens, crispy shallots, sesame-ginger vinaigrette | 22 |
| CHILI MINT DUCK CONFIT frisée, arugula, orange, arare | 22 |
| FIVE SPICE SQUID baby greens, garlic-lemon vinaigrette | 19 |

FISH + MEAT

| | |
|---|----|
| PRIME RIB EYE CHOP* 20 oz. | 58 |
| FILET MIGNON* 9 oz. | 54 |
| WAGYU RIB CAP* 6 oz. | 89 |
| SLICED PRIME NEW YORK STRIP* 16 oz. wasabi demi-glace | 58 |
| JIDORI™ CHICKEN BREAST horseradish spaetzel, pickled shimeji mushrooms, lemon chicken jus | 35 |
| SAIKYO MISO BLACK COD crispy eggplant, mitsuba | 36 |
| WHOLE CRISPY FISH braised tomato, egg | 42 |
| PAN SEARED SCOTTISH SALMON* sunchokes, tomato cream | 38 |
| FIVE SPICE GARLIC LOBSTER long beans, jalapeño | 58 |
| DIVER SEA SCALLOPS pepper fricassee, smoked bacon, fingerling chips | 38 |

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Jidori™ or Jidori Chicken™ are trademarks of Mao Foods, Inc.

** Contains nuts.

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WOK, RICE + NOODLES

| | |
|--|----|
| LEMONGRASS BEEF TENDERLOIN green onion, shiitake mushrooms | 32 |
| SPICY WOK-FRIED CHICKEN brown-butter miso | 26 |
| SAUTEED GULF SHRIMP asparagus, shiitake mushrooms, garlic soy | 28 |
| KIMCHEE, EDAMAME + TOFU FRIED RICE | 23 |
| VEGETABLE + EGG FRIED RICE | 22 |
| CHINESE SAUSAGE + PINEAPPLE FRIED RICE sunny-side up egg | 23 |
| CRAB FRIED RICE green onion, peas | 26 |
| CRISPY PAN FRIED NOODLES chicken, shimeji, carrot, gai lan | 23 |
| SEARED SEA SCALLOPS garlic noodles | 28 |
| DUCK CONFIT LO MEIN pickled shallots, shiitake mushrooms | 24 |
| SHRIMP PAD THAI bean sprouts, toasted peanuts, egg | 26 |

EXTRAS

| | |
|--|----|
| SNAP PEAS crispy garlic | 12 |
| CHARRED ASPARAGUS preserved lemon, sea salt | 12 |
| BABY EGGPLANT AND TOFU lemongrass, Thai basil | 12 |
| TWICE COOKED LONG BEANS minced dry shrimp, aged soy | 12 |
| SEARED GAI LAN ginger, chili flakes, lemon-soy | 12 |
| WOK-FRIED BROCCOLI ponzu | 13 |
| FRIED SMASHED POTATOES Thai curry aioli | 12 |
| CRISPY SHOESTRING POTATOES | 12 |

SPECIALTY SUSHI ROLLS

| | |
|---|----|
| SHRIMP TEMPURA + SPICY TUNA* avocado, mango, gobo fry, eel sauce | 21 |
| SALMON ABURI* kalbi style marinated seared salmon belly, negi, cucumber, himalayan salt, ponzu | 21 |
| YELLOWTAIL YUZU TOBIKO + ALBACORE MISO* negi, cucumber, benitade, toszu sauce | 24 |
| KING CRAB + FLUKE* julienne beets, wasabi salt, aojiso sauce | 26 |
| SPECIAL CUCUMBER ROLL* tuna, yellowtail, salmon, king crab, avocado, eel sauce, spicy sesame dressing | 30 |
| WAGYU BEEF + LOBSTER * asparagus, parsley purée, lobster aioli | 40 |

CLASSIC SUSHI ROLLS

| | CUT ROLL | HAND ROLL |
|--------------------------|----------|-----------|
| CALIFORNIA ROLL | 13 | 9 |
| CUCUMBER | 8 | 6 |
| EEL CUCUMBER | 13 | 9 |
| FUTOMAKI | 10 | |
| KANPYO | 8 | 6 |
| PHILADELPHIA* | 12 | 8 |
| SALMON* | 13 | 9 |
| SCALLOP* | 10 | 8 |
| SHRIMP TEMPURA | 14 | 8 |
| SOFT SHELL CRAB | 16 | 14 |
| SPICY SCALLOP* | 10 | 8 |
| SPICY TUNA* | 14 | 9 |
| SPICY YELLOWTAIL* | 12 | 8 |
| VEGETABLE | 9 | 7 |

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SUSHI + SASHIMI

| | SUSHI (2 pc) | SASHIMI (3 pc) |
|------------------|--------------|----------------|
| ABALONE* | 20 | 30 |
| ALBACORE* | 9 | 12 |
| FLUKE* | 12 | 18 |
| FRESHWATER EEL | 11 | 18 |
| JUMBO CLAM* | 22 | 30 |
| KING CRAB | 15 | 22 |
| OCTOPUS | 9 | 13 |
| OH TORO* | 30 | 46 |
| SALMON* | 11 | 16 |
| SEA URCHIN* | 16 | 24 |
| SHRIMP | 10 | 15 |
| SNAPPER* | 11 | 16 |
| SNOW CRAB | 13 | 20 |
| SQUID* | 8 | 12 |
| SWEET EGG OMELET | 8 | 11 |
| SWEET SHRIMP* | 15 | 21 |
| TUNA* | 14 | 20 |
| YELLOWTAIL* | 13 | 20 |

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ANDREA'S

LATE NIGHT

SEAFOOD ON ICE

55/95

OYSTERS FROM BOTH COASTS*
BIGEYE TUNA*
SLOW POACHED PRAWNS*

KING CRAB LEGS*
MARINATED BAY SCALLOPS*
MAINE LOBSTER*

DIM SUM (4 Pieces)

| | |
|--|----|
| PAN FRIED SCALLION PANCAKES | 12 |
| CHICKEN POTSTICKERS (steamed or pan-fried) | 12 |
| SHRIMP AND PORK SHUMAI DUMPLINGS | 13 |
| HAR GOW SHRIMP DUMPLING | 13 |
| CRISPY PORK POTSTICKERS | 12 |
| WHITE LOTUS | 12 |
| GARDEIN™ CHICK'N SHUMAI | 12 |

SPECIALTY ROLLS

| | |
|--|----|
| SHRIMP TEMPURA + SPICY TUNA* | 21 |
| spicy tuna, avocado, mango and gobo fry, spicy sesame dressing | |
| SALMON ABURI* | 21 |
| kalbi style marinated seared salmon belly, negi, fresh salmon cucumber, himalayan salt, ponzu | |
| YELLOWTAIL YUZU TOBIKO + ALBACORE MISO* | 24 |
| yellowtail, albacore mixed with miso and negi cucumber, yuzu, tobiko, benitade, tozazu sauce | |
| KING CRAB + FLUKE* | 26 |
| king crab, fluke, julienne beets, wasabi salt, aojiso sauce | |
| SPECIAL CUCUMBER ROLL* | 30 |
| tuna, yellowtail, salmon, king crab, avocado, eel sauce, spicy sesame dressing | |
| WAGYU BEEF + LOBSTER* | 40 |
| lobster tail, asparagus, seared wagyu beef, parsley purée, balsamic reduction | |

CLASSIC ROLLS

| | CUT ROLL | HAND ROLL |
|-----------------|----------|-----------|
| CALIFORNIA ROLL | 13 | 9 |
| CUCUMBER | 8 | 6 |
| SOFT SHELL CRAB | 16 | 14 |
| SPICY TUNA* | 14 | 9 |
| VEGETABLE | 9 | 7 |

SUSHI + SASHIMI

| | SUSHI (2 pc) | SASHIMI (3 pc) |
|----------------|--------------|----------------|
| ALBACORE* | 9 | 12 |
| FLUKE* | 12 | 18 |
| FRESHWATER EEL | 11 | 18 |
| OCTOPUS | 9 | 13 |
| SALMON* | 11 | 16 |
| SEA URCHIN* | 16 | 24 |
| YELLOWTAIL* | 13 | 20 |
| SNOW CRAB | 13 | 20 |
| TUNA* | 14 | 20 |
| SHRIMP | 10 | 15 |

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Nevada state sales tax is applicable to all sales. 18% gratuity will be added to parties of 7 or more.
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