

# the sky terrace sake selections

## sake polishing ratios

**junmai daiginjo / ultra premium** *elegant & refined, light body*

**junmai ginjo / premium** *aromatic, medium body*

**junmai / pure rice** *full body*

**genshu / roughly filtered** *cloudy, milky, & full body*

**nigori genshu / cask strength** *cloudy, milky, undiluted*

## sparkling sake

**gekkeikan "zipang"** junmai

Bottle (250 ml) 12

**okunomatsu** junmai daiginjo

Bottle (290 ml) 30

**gekkeikan "flavored"** junmai

*ginger, green apple, green tea,  
kyoho grape, white peach or yuzu*

Bottle (250 ml) 15

## traditional sake

**momokawa "organic"** junmai ginjo

6 oz. 7 • Bottle (300ml) 15

**momokawa "diamond"** junmai ginjo

6 oz. 6 • 10 oz. 9 • Bottle (750ml) 23

**momokawa "g" joy** junmai ginjo genshu

Bottle (300ml) 20

**rock sake "cloud"** nigori

6 oz. 14 • Bottle (300ml) 30

## flavored sake

**hana**

*apple, raspberry or lychee*

6 oz. 5.50 • 10 oz. 9

**moonstone**

*coconut lemongrass*

Bottle (300ml) 15

Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child.

# signature cocktails

9.00

## "ring of fire" mule

Don Q Añejo rum, Ancho Reyes chili liqueur, muddled basil, fresh lime juice, simple syrup, topped with ginger beer

## flowering lichi-li fizz

Tyku Soju, Tanqueray gin, Lichi-Li lychee liqueur, fresh lemon

## mandarin confusion

Hanson mandarin vodka, St. Germain elderflower liqueur, Cynar amaro, lemon juice, orange bitters

## thai mojito

Bacardi light rum, muddled mint, fresh lime, Ancho Reyes chili liqueur, Grand Marnier float

## royal tahitian

Don Q coconut rum, Domaine de Canton ginger liqueur, Kay lemongrass and ginger Soju, lime juice, grapefruit bitters

## bloody dragon

Ketel One citroen, house bloody mary mix, wasabi, sriracha, muddled ginger, fresh lemon

## long island ginger snap

Domaine de Canton ginger liqueur, premium spirits, house sour mix, splash of cola

## the seven virtues

Suntory Hibiki "Harmony" whisky, Benedictine liqueur, China China Amer, lemon juice, rhubarb bitters, filthy cherries

# beer

## draft beers

20 oz. 6.00

Sapporo, Pilsner Urquell, Lagunitas IPA, Samuel Adams Seasonal, Fat Tire, Great Basin "Icky" IPA

## imported & micro beers

12 oz. 6.00

Corona, Modelo Especial, Stella Artois, Heineken, Samuel Adams, Kirin, Asahi

12 oz. 6.50

Fat Tire, Blue Moon, Guinness, Newcastle, Sierra Nevada Pale Ale

22 oz. 8.00

Kirin Ichiban, Asahi Super Dry

## domestic beers

5.50

Budweiser, Bud Light, Coors, Coors Light, M.G.D., Miller Lite, Michelob Ultra

# plum wine

4.25

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## featured winery

frank family vineyards *napa valley*

Chardonnay	15	58
Pinot Noir	17.25	68
Zinfandel	16.5	65
Cabernet Sauvignon	19.75	78

## sparkling wines

Chandon, Brut 187ml • 750ml	14	42
Bocelli, Prosecco 187ml	9	–

## white wines

Tamber Bey, Chardonnay	12	44
La Crema, Chardonnay	11	42
Rombauer, Chardonnay	15	50
Brancott, Sauvignon Blanc	9	34
Cakebread, Sauvignon Blanc	14.75	55
St. Supery, Sauvignon Blanc	8	30
Chateau Ste. Michelle, Riesling	7.5	28
Jekel, Riesling	7.5	28
Chateau Ste. Michelle, Gewürztraminer	7.5	28
Fetzer, Gewürztraminer	5.5	21
Willakenzie, Pinot Gris	9.25	36
Miner, Viognier	14	53
Laurenz V, Gruner Veltliner	7.5	35
Allegro, Moscato	8	30
Vriniotis Winery, lama White	14	53

## blush/rose wines

Beringer, White Zinfandel	5.75	20
Row 11, Rose of Pinot Noir	9	35

## red wines

Geyser Peak, Cabernet Sauvignon	10	35
Justin, Cabernet Sauvignon	12	47
Rombauer, Merlot	13.5	50
Duckhorn, Merlot	15.25	60
Clos du Bois, Pinot Noir	8	32
Meiomi, Pinot Noir	13	50
Bocelli, Sangiovese	13	50
Felino, Malbec	14	55
Renwood "Sierra Series," Zinfandel	8	30

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## vodka

Absolut	7.5
Belvedere	9
Chopin	9
Grey Goose	9
Ketel One	8
Ketel One Citroen	8
Stolichnaya	7.5
Stoli Flavors – Blueberi, Razberi, Vanil, Ohranj	7.5
Three Olives – Bubblegum, Cherry, Grape, S'mores	7.5
Tito's Handmade	7.5

## gin

Beefeater	7.5
Bombay	7.5
Bombay Sapphire	9
Tanqueray	7.5

## rum

Bacardi Light	6.5
Captain Morgan Spiced	7.5
Malibu Coconut	6.5
Myers's Original Dark	8

## tequila

1800 Silver	9
Cazadores Reposado	9
Don Julio Anejo	11
Patron Silver	9

## whiskey

### american

Gentleman Jack	9
Jack Daniel's	7.5
Jack Daniel's Single Barrel	9
Knob Creek 9 yr	9
Maker's Mark	8
Wild Turkey 101	8

### canadian

Black Velvet	6.5
Canadian Club	7.5
Crown Royal	7.5
Crown Royal Special Reserve	11
Seagram's VO	7.5

### single malt

The Glenlivet 12 yr	9
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### blended scotch

Chivas Regal	7.5
Cutty Sark	6.5
Dewar's White Label	7
Johnnie Walker Black	9
Johnnie Walker Red	7.5

### irish

Jameson	7.5
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# Oyster Bar Crab Pot Specials

\$29.95

## San Francisco Crab Pot

*Dungeness Crab, Prawns, and Green Lip Mussels steamed in Anchor Steam beer and seafood broth with fresh Corn on the Cob and Potatoes*

## Spicy Gulf Port Crab Pot

*Dungeness Crab, Prawns, and Green Lip Mussels steamed in white wine and seafood broth with Cajun seasonings and fresh Corn on the Cob and Potatoes*

## Pattaya Beach Crab Pot

*Dungeness Crab, Prawns, and Green Lip Mussels steamed in Yellow Curry and Coconut Milk with fresh Corn on the Cob and Potatoes*

## starters

- crab cakes** 15.99  
Mesclun greens with a citrus aioli.
- bloody mary shooter** 5.59  
A fresh oyster with Absolut Vodka, tomato juice, celery and cocktail sauce.
- tequila shooter** 5.59  
A fresh oyster with Sauza Gold Tequila and cocktail sauce.
- vodka shooter** 5.59  
A fresh oyster with Absolut Citron or Peppar Vodka and cocktail sauce.
- virgin shooter** 4.59  
A fresh oyster served straight up with tomato juice, celery and cocktail sauce.
- the six shooter** 24.99  
A selection of Vodka, Tequila and Bloody Mary oyster shooters—two of each.
- jalapeno poppers** 6.99  
Tempura jalapeno halves with spicy surimi crab, cream cheese, sushi rice and avocado.
- oysters on the half shell**
- Half dozen 14.99
  - One dozen 24.99
- garlic fries** 3.99  
Premium golden fried potatoes tossed with an infused herb garlic olive oil.
- calamari** 9.99  
Fried calamari strips with cocktail & tartar sauces for dipping.
- tempura asparagus** 9.99  
Fresh asparagus in a light batter with a citrus aioli.

## seafood cocktails

*Served with our Chef's special cocktail sauce and lemon wedge*

- bay shrimp cocktail** 9.59
- jumbo shrimp cocktail** 15.99
- crab cocktail** 16.99
- colossal mazatlan cocktail** 16.99  
This festive, south of the border selection blends shrimp and scallops with tomato, avocado, onions and lemon.

## chowder and bisque

- clam chowder**
- single cup serving 3.99
  - in our sourdough bread bowl 6.99
- lobster bisque**
- single cup serving 4.99
  - bowl 8.99

## pan roast & stews

*Seafood simmered with wine and tomato cream in our unique exhibition-style stew kettles. Served with fresh breads from our award-winning bakery.*

- classic oyster pan roast** 18.99
- crab pan roast** 21.99
- shrimp pan roast** 18.99
- shrimp & scallops pan roast** 19.99
- combo pan roast** 22.99  
Oysters, shrimp, scallops and mussels.
- lobster pan roast** 24.99
- classic oyster stew** 16.99  
A traditional sky terrace favorite!

## seafood salads

*All salads are served with fresh breads from our award-winning bakery.*

- house salad** 4.99  
A fresh medley of greens, tomato and your choice of dressing.
- With bay shrimp 6.99
  - With jumbo shrimp 9.99
- caesar salad**
- Crisp California romaine lettuce tossed with our classic Caesar dressing.
- Classic 7.99
  - With bay shrimp 11.99
  - With jumbo shrimp 16.99
  - With fried calamari 9.99

## classic seafood louis

Served in the traditional San Francisco style with hard-boiled egg, asparagus, black olives, pickles and tomato. Our Chef's select Louis dressing is a wonderful accompaniment.

- With shrimp 17.99
- With crab 21.99
- Combo 22.99  
Shrimp and crab

*Dennis Houge, Executive Chef | Oliver Ortiz, Sushi Bar Chef de Cuisine | John Baida, Oyster Bar Chef de Cuisine*

*Mansoor Haghighi, Room Manager | Christian O'kuinghtons, Sommelier*

Menu Advisory: The Washoe County District Health Department advises that eating raw, undercooked animal food, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

# nigiri sushi

(Two pieces per order)

Tuna/Maguro	4.29	Squid/Ika	4.59
Seared Tuna/Tataki	4.59	Albacore/White Tuna	4.59
Yellow Tail/Hamachi	4.99	Egg/Tamago	3.79
Salmon/Sake	4.59	Red Snapper/Tai	3.99
Quail Egg Shooters (2)	4.99	Shrimp/Ebi	4.79
Freshwater Eel/Unagi	5.29	Surimi Crab	4.59
Mackerel/Saba	4.59	Octopus/Tako	4.59
Flying Fish Roe/Tobiko	4.59	Smoked Salmon	3.99
Scallop/Hotategai	4.29	Fried Tofu/Inari	3.99
Quail Egg & Tobiko (2)	4.79	Surf Clam/Hokigai	4.99
Salmon Roe/Ikura	4.59	Upside Down Shrimp	5.99

# maki sushi

hand rolls

<b>spicy scallops</b>		5.99
Scallops, spicy sauce, tobiko and green onion.		
<b>fire and ice</b>		5.49
Spicy scallops and salmon.		
<b>jason</b>		5.99
Spicy grilled scallop, green onion, unagi sauce and tobiko.		
<b>neptune</b>		6.99
Salmon skin, octopus, unagi sauce and tobiko.		

long and hand rolls

<b>spicy tuna</b>	7.99	5.99
Tuna, spicy sauce, green onion and tobiko.		
<b>california</b>	6.99	4.99
Surimi crab and avocado.		
<b>crystal shrimp</b>	6.99	5.99
Deep fried shrimp, unagi sauce and spicy mayonnaise.		
<b>rainbow</b>	8.59	7.59
Yellow tail, salmon, maguro and tobiko.		
<b>tsunami</b>	6.99	5.99
Spicy surumi crab, cilantro, jalapeño and avocado.		
<b>salmon skin</b>	6.99	5.99
Fried salmon skin and green onion.		
<b>sierra roll</b>	9.99	7.99
Spicy surumi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and unagi sauce.		

# sashimi

13.99

(Two pieces of each)

Salmon • Tuna • Yellow Tail

# sides

Miso Soup	2.99
Cucumber Salad	3.99
Goma Wakame Salad	3.99
Edamame	2.99

## long rolls

- hurricane** 11.99  
Spicy surimi crab, crystal shrimp, spicy mayo, white onions, cilantro, sriracha sauce, lemon.
- california rainbow** 9.99  
Surimi crab, salmon, shrimp, tuna, yellow tail, cucumber and avocado.
- calamari roll** 8.99  
Fried calamari, spicy surimi crab, avocado, green onions and unagi sauce.
- sky terrace** 8.99  
Tempura shrimp, surimi crab, spicy mayonnaise, unagi sauce, white onion and avocado.
- godzilla** 8.99  
Yellow tail, green onion, tempura style with spicy sauce.
- philly** 8.99  
Smoked salmon, cream cheese and green onion.
- caterpillar** 9.99  
Unagi, surimi crab, unagi sauce, cucumber and avocado.
- mountain** 10.99  
Crystal shrimp, spicy surimi crab, tuna, hamachi, salmon, tobiko and unagi sauce.
- tower** 7.99  
Spicy tuna and avocado, tempura style with unagi sauce.
- veggie deluxe** 9.99  
Asparagus, cucumber, avocado and fresh basil.
- dragon** 9.99  
Tempura shrimp, spicy mayonnaise, avocado, unagi, cucumber, white onion and unagi sauce.
- tiger** 9.99  
Shrimp tempura, spicy mayonnaise, smoked salmon, unagi sauce and avocado.
- paradise** 9.99  
Crystal shrimp, spicy surimi crab, ebi, cream cheese, cilantro, avocado, spicy sauce and green onion.
- san francisco** 8.99  
Tempura shrimp, avocado, green onion and spicy mayonnaise.
- yummy roll** 7.99  
Unagi, tempura green onion, spicy mayonnaise and tobiko.
- smoked happy** 7.99  
Smoked salmon, cream cheese and jalapeño, tempura style.
- mermaid** 9.99  
Crystal shrimp and spicy surimi crab topped with grilled scallops, green onions, unagi sauce and spicy mayo.
- cherry blossom** 9.99  
Tempura shrimp, spicy tuna, seared tuna, avocado and unagi sauce.
- spicy lobster** 12.99  
Lobster, spicy mayo, green onion, cilantro, avocado and orange tobiko.
- atlantis** 11.99  
Shrimp tempura, unagi, seared tuna, avocado, spicy and unagi sauces.
- happy** 8.99  
Salmon, cream cheese and jalapeño, tempura style.



## house specialties

### seafood voyage for two 39.99

Our signature specialty. Take a culinary voyage with snow crab, lobster claw meat, jumbo shrimp and Pacific Northwest oysters on the half shell. It's 17 pieces of delectable seafood proudly served with our chef's special selection of condiments.

### pan seared sole 15.99

Fresh sole fillet topped with a dill-pepperoncini cream sauce, served with rice pilaf.

### seven seas crab sampler 25.99

A 1lb. combination of chilled snow crab, Alaskan king crab and Dungeness crab served with cocktail sauce and drawn butter.

### seafood fettuccine 19.99

A delectable combination of shrimp, scallops and mussels sautéed with fettuccine noodles in a garlic cream sauce.

### sky terrace fettuccine 17.99

Shrimp, scallops and andouille sausage over a bed of fettuccine in a spicy tomato sauce.

### poseidon's clams 13.99

Tender clams in a savory seafood broth with white wine, garlic and butter.

### sky terrace fried oysters 15.99

Large, delicately-battered fried oysters. Served with fries, cocktail and tartar sauces for dipping and a lemon crown on the side.

### southwestern mussels 13.99

Delicately-steamed mussels with cilantro, garlic and tomatoes simmered in a fine, light beer from south of the border.

### new orleans style jambalaya 15.99

Andouille sausage, marinated chicken and bay shrimp sautéed with rice, vegetables and Cajun spices.

### deep fried jumbo prawns 17.99

Panko dipped Jumbo Prawns deep-fried to a golden brown, served with fries.

### shrimp scampi 18.99

Select seafood sautéed in a light garlic cream sauce, presented in a French bread boat and served with fries.

### scampi style combo 19.99

Our Chef's favorite with shrimp, scallops and salmon fillet in a light garlic cream sauce. Presented in a French bread boat and served with fries.

### mediterranean calamari steak 15.99

Parmesan crusted calamari steak topped with Kalamata olive-banana pepper tapenade, served with rice pilaf.

### cioppino mediterranean 19.99

Shrimp, scallops, mussels and fresh fish fillet sautéed in extra virgin olive oil and garlic, then simmered in a zesty wine and tomato sauce.

### cape cod style fish and chips 15.99

Select cod fillets in a tempura batter served with fries. Cocktail and tartar sauces for dipping.

### new england lobster roll 14.99

Traditional Maine lobster roll with mayonnaise, chopped parsley and celery on a warm brioche egg bun. Served with your choice of house salad or cup of clam chower.

## desserts

### manhattan deli cheesecake 6.99

The richest, creamiest and most indulgent New York cheesecake.

With blueberry or strawberry sauce 7.49

### carrot cake 4.99

A combination of fresh carrots, walnuts, cinnamon and honey with cream cheese icing.

### chocolate dream cake 4.99

Layers of moist dark chocolate cake with milk chocolate mousse, glazed in chocolate ganache.

### fresh fruit tart 4.99

A sugar tart topped with vanilla silk custard and fresh seasonal fruits.

### key lime tart 4.99

A tender pie crust filled with smooth key lime, topped with a dollop of crème fraîche.

### green tea ice cream 2.99

### ginger ice cream 3.49

### tempura cheesecake bites 6.99

Served with mixed berry compote.

## mocktails

*Non-alcoholic summer specials.*

### sweet lime 5.00

Sweetened limeade.

### virgin mojito 5.00

Fresh muddled mint, lime and sweet strawberry.

### reno cocktail 5.00

Grapefruit, fresh lime, grenadine and sugar.

### peach cooler 5.00

Peach puree, fresh muddled strawberries and club soda.

## beverages

### tea 3.25

### coffee 3.25

### single espresso 3.99

### double espresso 4.99

### cappuccino/café latte 4.99

### milk 3.25

### chai tea 5.00

### hot chocolate 3.25

### soft drinks 3.25

### iced tea 3.25

### pellegrino or fiji

500ml 4.00

Liter 6.00

 — New item