

{re}TREAT

714.850.0050 ext 135

CLOSED
SUNDAY & MONDAY

TUESDAY - SATURDAY
10:AM - 2:30

HAPPY HOUR
THURSDAY & FRIDAY
4:PM - 6:30

DINNER
FRIDAY
5:PM - 9:PM

{RE}TREAT BY MOONLIGHT
LAST FRIDAY OF EACH MONTH

WWW.THESCRETREAT.COM

HAPPY HOUR

1/2 OFF
SELECTED ROLLS

\$1 HOT SAKE

\$2 SANGRIA

\$3 APPETIZERS

\$4 BEER

\$5 WINE

SALMON SKIN SALAD
Salmon Skin. Mixed Greens.
Cucumbers. Ponzu Sauce.

ORZO SALAD
Orzo. Tomatoes. Mint. Feta

GRILLED GULF PRAWNS
Lemon. Ginger. Butter.

SALMON TACOS
Spicy Mayo, Tomatoes.
Cabbage. Homemade Salsa.

ARTICHOKE HEARTS
Tomatoes. Pesto. Provolone.

CITRUS CRAB BITES
Fried Wontons. Kane Kama.
Micro Cilantro.

CHIMICHURRI ASPARAGUS
Chimichurri. Mixed Greens.
Parmesan Cheese.

ACHIOTE QUESADILLA
Achiote Marinated Chicken.
Cheddar. Pepper-jack. Salsa.

BBQ PEPPERJACK SLIDERS
BBQ Sauce. Ground Chuck.
Pepper-jack Cheese.

SHI SHI TO PEPPERS
ShiShi To Peppers. Oba Leaf.
Spicy Tuna. White Fish.

HAPPY HOUR
THURS & FRIDAY
4:00 - 6:30

DRINKS

Soft Drink \$2
Pepsi
Diet Pepsi
Sierra Mist
Dr Pepper
MUG Root Beer
Tropicana Pink Lemonade
Ice Tea & {Green Tea}
Pellegrino

Dr. SMOOTHIES \$4.5
{ EXTRA KICK Soy or Whey +\$.50 }

Strawberry Banana
Delicious Strawberries & Bananas
blended to perfection

Mango Tropics
Exotic blend of Mango,
Pineapple & Banana

Peach Pear Apricot
Delicious Peaches, Pears & Apricots

Pineapple Paradise
A special blend of Pineapple,
Banana & Coconut

Orange Tangerine
Tangy fresh Oranges &
succulent juicy Tangerines

Beer \$6
Sapporro {Lite} . Heineken {Lite}.
Stella . Fat Tire . Newcastle

Sparkling Wine
Chandon Brut { Split } \$10
Mimosa \$11
Peach Bellini \$11

Wine
Parducci CHARDONNAY
Red Diamond MERLOT
Red Diamond CABERNET
Takara PLUM WINE

Sake
HOT Ozeki \$9
COLD Sho Chiki Bai Ginjo \$9
COLD Sayuri (Unfiltered) \$12

BREAKFAST

- Breakfast Burrito \$ 6.5**
Scrambled Eggs, Cheese,
Potatoes & Bacon
Served with Homemade Salsa
- Healthy Burrito \$ 7.5**
Scrambled Egg Whites, Avocado,
Soy Bacon & Potatoes
Wrapped in a Wheat Tortilla.
- Breakfast Panini \$ 7**
Scrambled Eggs, Cheese & Bacon
- Morning Quesadilla \$ 7**
Scrambled Eggs, Bacon,
Jalapeños, Cheese
Served with Homemade Salsa
- Fruit Parfait \$ 5.5**
Non-fat Vanilla Yogurt, Granola
& Seasonal Berries

SALADS

- Albacore Salad \$11**
Seared Albacore,
Mixed Field Greens & Onions
- Chicken Caesar Salad \$8**
Fresh Romaine, Grilled Chicken,
Parmesan & Homemade Croutons
- Mexican Caesar Salad \$9**
Fresh Romaine, Chipotle dressing,
Cilantro, Tomatoes, Grilled Chicken,
Parmesan & Tortilla Chips
- Grilled Shrimp Salad \$9**
Fresh Baby Spinach, Candied Pecans
Grilled Shrimp, Tomatoes & Asparagus
- Apple Salad \$7**
Mixed Field Greens, Cranberries
Gala Apples, Blue Cheese & Candied Walnuts
{ + \$2 CHICKEN }
- Cobb Salad \$8**
Mixed Field Greens topped with Avocado
Bacon, Chicken, Egg, Gorgonzola & Tomatoes
- Sashimi Salad \$13**
Mixed Assorted Sashimi tossed with
Mixed Field Greens, Onions & Avocado
- Salmon Skin Salad \$7.5**
Baked Salmon Skin on a bed of
Mixed Field Greens, Onions, Gobo Root,
Radish Sprouts & Cucumbers
- Greek Salad \$9**
Fresh Romaine, Feta, Herbed Olives, Tomato
Cucumber, Red Onions & Grilled Chicken
- House Salad \$6**
A bed of Mixed Field Greens topped with
Cucumbers, Carrots, Onions & Tomatoes
- Cabo Chicken Salad \$9**
Fresh Romaine, Feta, Tomato
Cilantro, Avocado, Grilled Chicken
Topped with Tortilla strips

SANDWICHES

Served with chips, side salad, fresh fruit OR soup

- Albacore Panini \$10**
Seared Albacore, Mixed Greens,
Onions & Wasabi Mayo
- Tomato Mozzarella Panini \$7**
Fresh Mozzarella, Tomatoes, Basil,
Rosemary Pesto & Olive Oil
- Chicken Panini \$9.5**
Grilled Chicken, Spinach, Tomatoes
Caramelized Onions, Chimichurri Mayo,
& Fresh Mozzarella
- Grilled Chicken Club \$8.5**
Grilled Chicken, Avocado, Bacon, Tomatoes
Mixed Greens & Chimichurri Mayo
- Portabella Panini \$7**
Grilled Portabella Mushroom, Tomatoes, Spinach
Gorgonzola Cheese & Caramelized Onions
- Aloha Chicken \$10**
Grilled Chicken, Homemade Teriyaki, Provolone
Mixed Field Greens, Tomatoes & Avocado
Served with Tempura Onion Rings

SUSHI

FISH	SUSHI	SASHIMI
Tuna	\$5.00	\$11.50
Yellowtail	\$5.00	\$11.50
Salmon	\$4.50	\$10.50
Albacore	\$4.50	\$10.50
King Crab	\$6.50	\$15.00
Tai Snapper	\$5.00	\$11.50
Shrimp	\$3.50	\$10.00
Sweet Shrimp	\$5.50	\$12.00
Mackerel	\$4.50	\$10.50
Octopus	\$4.00	\$10.00
Squid	\$4.00	\$10.00
Lemon Scallop	\$5.50	\$12.00
Surf Clam	\$4.00	\$9.00
Eel	\$5.00	\$11.00
Smelt Egg	\$3.00	*

EDAMAME \$3

Served { sautéed } or { salted }

CODY'S NACHOS \$11
Sautéed Spicy Shrimp & Scallops
over a bed of wonton chips

STUFFED SHI SHI TOS \$8

Shi Shi To Peppers
stuffed with Spicy Tuna
Wrapped with White Fish
& mint leaf

ROLLS

- California Roll \$ 6 / Hand Roll \$3.5**
Kani Kama, Cucumbers, Avocado
- Spicy Tuna Roll \$8 / Hand Roll \$4**
Chopped Spicy Tuna, Cucumbers, Avocado
- Spicy Yellowtail Roll \$8 / Hand Roll \$4**
Chopped Spicy Yellowtail, Onions, Cucumber, Avocado
- Crunchy Roll \$9 / Hand Roll \$4.5**
Shrimp Tempura, Kani Kama, Cucumber, Avocado
- Spider Roll \$9 / Hand Roll \$4.5**
Soft Shell Crab, Gobo, Sprouts, Cucumber, Avocado
- Salmon Skin Roll \$9 / Hand Roll \$4.5**
Crunchy Salmon Skin, Gobo, Sprouts, Cucumber
- Rainbow Roll \$13**
*California Roll topped with
Tuna, Salmon, Yellowtail, Shrimp, Avocado*
- Philadelphia Roll \$9 / Hand Roll \$4.5**
Salmon, Cream Cheese, Cucumber, Avocado
- Dragon Roll \$11 / Hand Roll \$5.5**
California Roll topped with Freshwater Eel & Avocado
- Eel Roll \$10 / Hand Roll \$4.5**
Freshwater Eel, Cucumber, Avocado
- Tuna Roll \$5 / Hand Roll \$3.5**
*Tuna, Sesame Seeds, Wasabi
Seaweed on the outside*
- Veggie Roll \$4.5 / Hand Roll \$3**
Asparagus, Gobo, Radish Sprouts, Cucumber, Avocado
- Veggie Tempura Roll \$6.5 / Hand Roll \$3.5**
*Asparagus, Carrots, Onion, Mushroom (Tempura)
Topped with Avocado { + \$1 }*
- Asparashrimp \$11 / Hand Roll \$5.5**
*Shrimp, Asparagus, Kani Kama, Avocado
Rolled in Soy Paper*
- Lobster Roll \$14 / Hand Roll \$6.5**
*Lobster, Asparagus, Avocado, Radish Sprouts
Rolled in Soy Paper*
- Cucumber Roll \$4**
*Cucumber, Sesame Seeds, Wasabi
Seaweed on the Outside.*
- Volcano Roll \$13**
Baked Scallops on top of a California Roll
- Devil Roll \$13**
Spicy Shrimp Baked on top of a California Roll
- Caterpillar Roll \$12**
Freshwater Eel Roll topped with Avocado
- Firestation Roll \$14**
*Vegetable Roll topped with Seared
Big Eye Tuna, Roasted Garlic & Jalapenos*

SUSHI { LUNCH }

Lunch Includes: 5pcs of SUSHI & A ROLL
{Tuna Yellowtail Salmon Shrimp & Albacore}

- California Lunch \$12**
- Spicy Tuna Lunch \$13**
- Crunchy Lunch \$15**
- Rainbow Lunch \$17**