




BOATHOUSE ASIAN EATERY

@ Graton Resort & Casino
baelv.com



Scan me!

18% service charge will be added to parties of 5 or more, checks cannot split more than 3 ways.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

 = Vegetarian options

BEVERAGES

<i>WHITES</i>	GL	BTL
House White Wine	9	
House seasonal selection		
Whispering Angel Rosé, Côtes de Provence	15	56
Ferarri Carrano Fume Blanc Sonoma	11	41
Trecini Sauvignon Blanc Russian River	13	48
La Crema Chardonnay Sonoma	14	52
Pezzi King Chardonnay Russian River		60

<i>REDS</i>	GL	BTL
House Red Wine	10	
House seasonal selection		
Wilson Cabernet Sauvignon Dry Creek	14	52
Rodney Strong Cabernet Sauvignon Knights Valley	16	60
Trecini Merlot Russian River Valley	14	52
St. Anne Crossing Pinot Noir Los Chamizal, Sonoma	14	52
La Crema Pinot Noir Sonoma	15	56
Wilson Zinfandel Sonoma	14	52
deLorimier Primitivo Alexander Valley	13	48

<i>CHAMPAGNE</i>	BTL
Korbel Brut (187 mL)	12
Coppola Sofia Blanc De Blancs (187 mL)	14
Gloria Ferrer Blanc De Noir (375 mL)	26

Corkage - \$20/750ML (Max 1500 mL)

<i>BEER</i>	
DRAFT	16 oz
Stella Artois	7
Blue Moon	7
Corona	7
Modelo	7
IPA	7
Sapporo	7
Coors Light	6.5
BOTTLE	BTL
Heineken	7
Hops IPA (zero proof)	7

<i>SAKE</i>	
Ozeki Dry Junmai (180 mL) Dry & smooth, fruit forward	12
Morimoto Gekkeikan (210 mL) Sweet, clean banana & strawberry notes	13
Yomi Ginjo The After Life (250 mL) Medium body, hints of melon & cherry	14
Sho Chiku Bai Nigori Unfiltered (375 mL) Silky, mild, sweet, ripe banana notes	14
Hot Sake	10

<i>TEA / COFFEE</i>	
Hot green tea (per person)	3.5
Arnold Palmer -or- Tazo iced tea	4.5
Thai iced tea	7.5
Vietnamese iced coffee	7.5

<i>WATER & JUICE</i>	
Hot water service (per pot)	2
San Pellegrino (500ml)	6
Acqua Panna water (500ml)	6
Pineapple -or- orange juice	7

<i>SODAS</i>	
Coke, Diet Coke, Minute Maid, Raspberry Iced Tea, Sprite -or- Dr. Pepper	3.5

COCKTAILS



Lychee Martini | 14
Empress 1908 Gin,
lychee purée, lime



Pineapple Drop | 14
SKYY pineapple, vodka,
sweet & sour, lemon juice



Chocolate Espresso Martini | 15
Vodka, chocolate liqueur,
Vietnamese coffee,
Chocolate swirl, cacao dust



Mexican Lollipop | 15
Tequila, mango purée,
watermelon pucker, sweet &
sour, Tabasco, lime, chili dust



Pineapple Mojito | 14
Silver Rum, Malibu,
pineapple, mint, lime juice



Blood Orange Margarita | 15
Tequila, blood orange purée,
lime juice, togarashi chili dust



Raspberry Margarita | 14
Tequila, raspberry purée, lime juice



Dragon's Lair | 15
Vodka, cranberry & lemon
juice, Liquid Alchemist
ginger



Fresh Oyster Shooter | 11
Oyster, quail egg, green
onion, ponzu, momiji daikon,
sake shot

Mango Bellini | 13
Champagne & mango
nectar purée



Golden Eye Shooter | 15
Fresh oyster, uni, ikura,
tobiko, green onion, ponzu,
quail egg, sake shot



My Tie | 15
Malibu and Myer's dark
rum, lime juice, orgeat,
grenadine



Loaded Bloody Mary | 16
Vodka, bloody Mary mix, fried
potsticker, crab wonton,
Spanish olives, celery, lime



Fried Oyster Shooter | 10
Crispy fried oyster, sriracha,
ginger, green onion, ponzu,
quail egg, sake shot

INTERNATIONAL STARTERS

Our dishes are designed to be served as they come, please let us know if you would like your courses to come together.



Fresh Spring Rolls | 14

Shrimp, pork, lettuce, mint, peanut dipping sauce



Crispy Crab Wontons | 15

Crab salad, onion, cream cheese, sweet & sour sauce



Jalapeño Poppers | 13

Spicy crab, cream cheese, sriracha, unagi sauce



Shrimp & Vegetable Tempura | 17

Shrimp, seasonal vegetables deep fried, served with soy dipping sauce -or- Tempura green beans with aioli dip | 16



Pan Seared Potstickers | 13

Choice of Pork - or- Vegetarian



*Tacolicious | 18

Wonton shells filled with spicy tuna & crab salad, avocado, Thai aioli & unagi sauce



Seaweed Salad | 10

Sliced cucumbers, seaweed, sesame ginger dressing



Veggie Spring Rolls | 15

Tempura green beans, spring salad, avocado, cucumber, pickled daikon, gobo, Inari tofu skin



Crispy Shrimp & Pork Eggrolls | 12

Crispy fried shrimp, pork, and vegetable eggrolls



Miso Soup | 6

Tofu, miso, wakame seaweed, green onion



Blackened Edamame | 11

Edamame tossed in butter, togarashi chili, sea salt (without butter upon request)

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JAPANESE STARTERS

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***Shiro Maguro Tataki Salad | 22**

Albacore sashimi, spring mix, cherry tomatoes, yuzu vinaigrette



Hamachi Kama | 45
Chef's cut Hamachi collar grilled, served with ponzu



***Tuna Poke Salad | 24**


Tuna poke, seaweed salad, edamame, cherry tomatoes, seasonal greens, spicy sesame poke sauce



***Island Nachos | 24**

Tuna, avocado, cherry tomatos, Furikake, sesame poke sauce, spicy mayo, wonton chips

Crispy Crab Edamame Salad | 19

Kani kama crab, edamame, cherry tomatoes, seasonal greens, goma sesame seed dressing
(Vegetarian option without crab) 



***Soft Shell Crab Salmon Ceviche | 25**

Peruvian inspired salmon ceviche, avocado, whole soft shell crab

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PREMIUM TEASERS

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*Oysters | 4.5 (ea)

Ask your server for today's oyster selection



*Golden Eye | 13

Fresh oyster, uni, ikura, tobiko, green onion, quail egg, ponzu



Fried Oyster Gems | 22

Crispy fried oysters served with tataki sauce

*Kamakaze Oysters | 59

Chef's omakase selection of 4 kinds of oysters with a signature premium cold sake mignonette sauce



*BBQ Oysters | 30

Oysters cooked in house special BBQ sauce



*Chef's Special Sashimi | 49

Chef's premium selection of daily fresh sashimi



*Omakase Sashimi

Chef's premium selection of daily fresh seafood
150 | 265

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CLASSIC SUSHI

Nigiri (2 PCS) | Sashimi (4 PCS)



***MAGURO**

Tuna
11 | 22



***GARLIC TUNA**

Spicy Garlic Tuna
12 | 22



UNAGI

Sweet Water Eel
11 | 22



***JUMBO AMA - EBI**

Sweet Shrimp
16 | 32



EBI

Cooked Shrimp
8 | 16



***SUZUKI**

Sea Bass
9 | 18



***TAI**

Red Snapper
9 | 18



***WAGYU BEEF**

Japanese A5 Torched
Yakiniku Style (see server)
23 | 46



***HAMACHI**

Yellowtail
11 | 22



***SAKE**

Salmon
11 | 22



***O-TORO**

Fatty Tuna Torched
22 | 44



***O-TORO**

Fatty Tuna (see server)
22 | 44



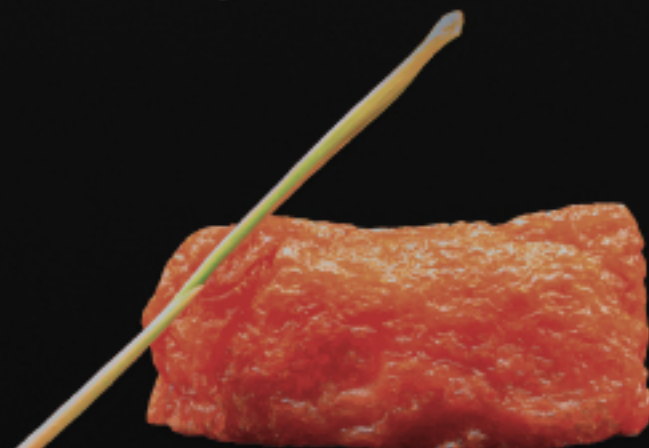
ABOKADO ✓

Avocado
7



TAMAGO

Egg Omelette
8 | 14



INARI ✓

Tofu Skin
8



***SHIRO MAGURO**

Seared Albacore Tuna
10 | 20



***SABA**

Mackerel
8 | 16



***IKA**

Squid
8 | 16



***TAKO**

Octopus
8 | 16



***HOTATE**

Scallop
11 | 22



HOKKIGAI

Surf Clam
9 | 18



***Exotic Salmon | 23**

Aburi Sushi

Salmon nigiri torched with
yum yum sauce.

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SIGNATURE SASHIMI

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Unagi Kabayaki Chirashi | 50

Premium cut unagi filet, wasabi furikake, Chirashi sushi rice prepared with daily fresh sashimi



*Spicy Shiromi Sashimi | 23

Freshly sliced white fish on a bed of shredded daikon radish, topped with crispy garlic in chili oil



Unaju Donburi | 45

BBQ fresh water eel, avocado over steamed rice



*Jalapeño Sake Sashimi | 25

Freshly sliced salmon sashimi, serrano pepper, garlic, sriracha, house shiso shaved ice, ponzu sauce



*Jalapeño Hamachi Sashimi | 25

Buri hamachi sashimi, serrano pepper, garlic, Sriracha, shiso shaved ice, ponzu sauce



Sea Foie Gras Sashimi | 25

Steamed Monk Fish liver sashimi, ginger, spring onion, Momiji oroshi, citrus ponzu

Pickled Shime Saba | 23

Seared Pickled Japanese Mackerel filet served with lemon ponzu sauce



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ALL TIME FAVORITES

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***Mango Tango | 20**
Coconut shrimp, pineapple, cream cheese, crab salad, tuna, avocado, mango, chili powder, Thai aioli



***Crouching Tiger | 18**
Spicy tuna, shrimp tempura, salmon, masago, onion, Thai aioli, unagi sauce



***Hidden Dragon | 18**
Shrimp tempura, cucumber, cream cheese, salmon, avocado, tempura crunch, Thai aioli, unagi sauce



***Boathouse Roll | 19**
Tuna cucumber, avocado, hamachi, salmon, pico de gallo, truffle ponzu



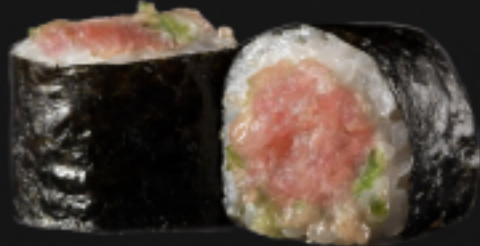
***Happy Ending | 18**
Spicy crab, cream cheese, salmon, torched then topped with yum yum and black pepper sauce



Abokado Roll | 9 ✓
Avocado & cucumber



California Roll | 10
Crab salad, avocado, cucumber



***Negitoro Maki | 20**
Fatty tuna & green onion



***Spicy Tuna | 14**
Spicy tuna, cucumber, green onion



Futomaki | 16 ✓
Avocado, cucumber, pickled daikon, gobo, marinated Inari tofu skin, Tamago egg



Mango Fever Roll | 19 ✓
Avocado, tempura green beans, pickled daikon, gobo, marinated Inari tofu skins



***Trainwreck Roll | 21**
Spicy tuna, shrimp tempura, unagi, cucumber, avocado, spicy aioli, tobiko

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GUNKANS & TEMAKIS

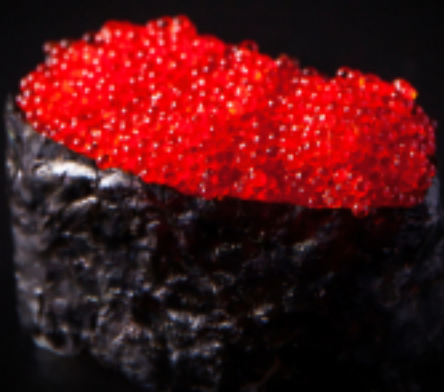
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*CLASSIC GUNKANS

Nigiri (2 PCS)
Sashimi (Double Portion)



IKURA
Salmon Roe
11 | 22



TOBIKO
Flying Fish Roe
11 | 22



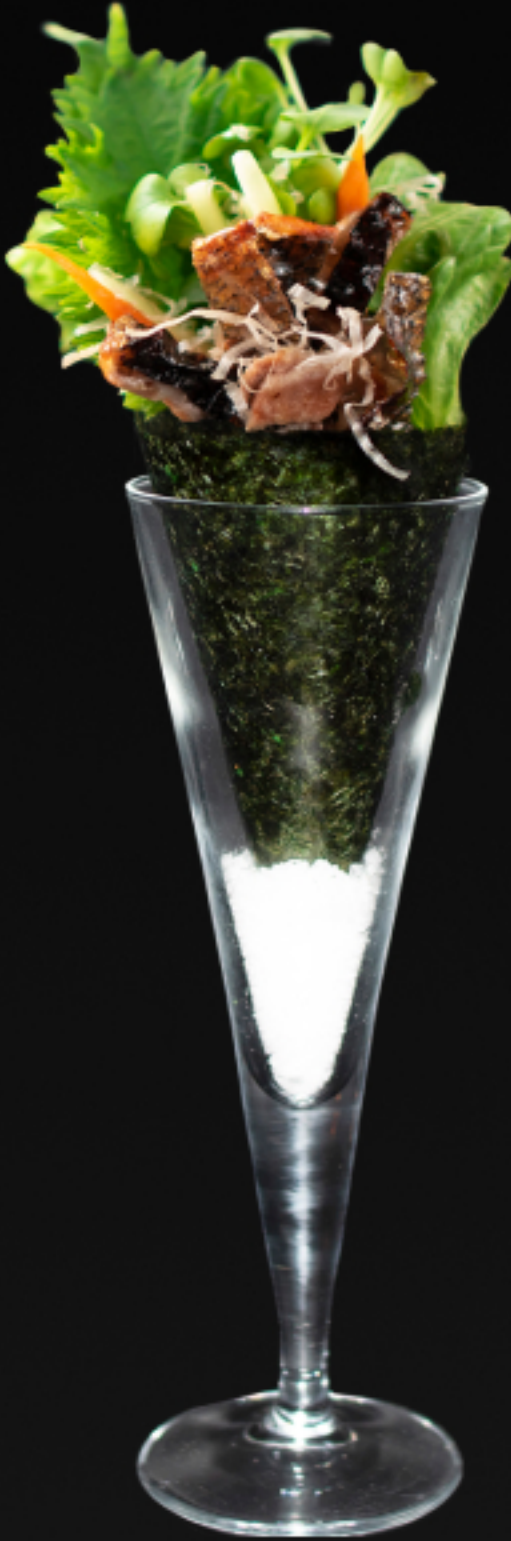
UNI
Sea Urchin
21 | 42

TEMAKIS

Handrolls



SPIDER | 23
Crispy soft-shell crab, crab salad handroll (2 PC)



SAKE KAWA | 12
Grilled salmon skin, shiso, gobo handroll



***SPICY TUNA
TEMAKI | 14**
Spicy tuna with chili



**SHRIMP TEMPURA
TEMAKI | 14**
Shrimp tempura, kani kama crab, tempura crunch, tobiko

Caterpillar Roll | 19
Fresh water eel, cucumber, avocado, unagi sauce



***Rainbow Roll | 20**
California roll topped with chef selection of fresh fish



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VIP ROLLS

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*Lahaina Roll | 20

Soft shell crab, nobashi shrimp tempura, tuna tataki, sesame ponzu



*Jungle King | 20

Crab salad, cucumber, avocado, salmon torched in creamy yum yum sauce, topped with tempura kani kama crab stick



*Salmon Ikura Roll | 20

Spicy salmon roll topped with salmon sashimi and premium salmon roe



Crazy Crispy Crab Roll | 17

Shrimp & kani crab tempura, avocado, cucumber in mame nori soy paper, topped with fried crab sticks & creamy unagi sauce



Crispy Cream Roll | 14

Crab salad, avocado, cream cheese, deep fried & unagi sauce



California Crunch | 13

Spicy crab, avocado, cucumber, tempura crunch, unagi sauce



*Titanic Roll | 20

Shrimp tempura, avocado, cucumber, salmon, tuna, crab salad, tobiko, wasabi sauce



Mexican Roll | 17

Spicy crab, cucumber, ebi shrimp, avocado, and jalepeño sauce



Crazy Monkey Roll | 17

Coconut shrimp, grilled pineapple, spicy crab, avocado, creamy spicy aioli sauce



Liza Liza Roll | 16

Shrimp tempura, avocado, cucumber, cream cheese, tempura crunch, unagi sauce



*Dragon Roll | 20

Shrimp tempura, crab, bbq eel, cucumber, tobiko, ikura, avocado, unagi sauce



*Wet N' Wild | 20

Spicy tuna, cucumber, fresh tuna, avocado, spicy garlic ponzu, scallions, masago caviar

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STARCH & VEGETABLES

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Salted Fish Fried Rice | 22

Salted cod, minced chicken, scrambled farm eggs, green onions



Shrimp Chowmein with XO sauce | 24

Wheat noodle, onion, bean sprout & cabbage, topped with dried scallop and shrimp XO wine sauce



Dry Scallop Fried Rice | 24

Dried scallops, egg white, diced green beans



Shrimp Fried Rice | 22

Shrimp, scrambled farm eggs, green onions
Chicken | 20
Beef | 22
Vegetarian | 19 ✓



Combination Chowmein | 22

Chicken, beef, shrimp, wheat noodle tossed with cabbage, onion, bean sprouts
Vegetarian | 19 ✓



Beef Chowfun | 22

Prime beef tenderloin, flat rice noodles, bean sprouts, onions
Chicken | 20
Shrimp | 22



Wok Tossed Green Beans | 19

Dried scallop XO sauce -or- White garlic sauce ✓



Garlic Noodles | 18

Wheat noodles tossed in butter, topped with toasted garlic & green onions



Snow Pea Shoots | 19

White garlic sauce ✓



Gailan with Oyster Sauce | 19

Steamed Chinese broccoli with Oyster sauce -or- White garlic sauce ✓



Bok Choy & Black Mushrooms | 19

Oyster sauce -or- White garlic sauce ✓

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ASIAN ENTRÉES

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Salt & Pepper Shrimp | 21
Peel & eat shrimp, cracked peppercorn, garlic, onion, bell pepper



Clams in Black Bean Sauce | 27
Manila clams, onions, ginger, jalapeños



Tofu with Salt & Pepper | 21 
Lightly fried tofu tossed with salt & pepper, onion, bell pepper



Walnut Prawns | 21
Tempura shrimp, creamy pineapple glazed candied walnuts



Ginger Clam Soup | 36
Manila clams, onion in light ginger broth



Mapo Tofu | 23
Soft tofu cooked with minced beef in a spicy Sichuan prickly chili sauce
Vegetarian | 21 



Kicking Calamari | 22
Chinese spiced, crispy calamari, peanuts, bell peppers, onions & dried chilis



Iron Pot Salmon | 23
Fresh salmon cubes, ginger, onion, caramelized black pepper soy



Iron Pot Rice | 24
Chinese sausage, BBQ pork & chicken, king trumpet mushrooms, toasted rice

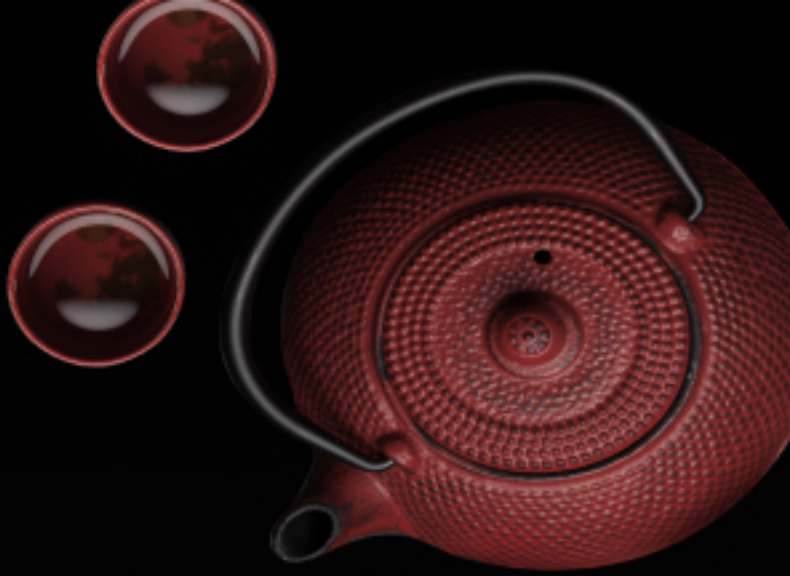


Iron Pot Catfish | 29
Catfish in ginger, onion, caramelized black pepper soy

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Korean Short Ribs | 29
Kalbi ribs marinated in Asian spice, bell peppers, onions



Sweet & Sour Spare Ribs | 22
Pork ribs tossed in sweet & tangy pineapple sauce



Garlic Spare Ribs | 22
5-spice marinated spare ribs, lightly fried, tossed in fresh garlic



Shaken Beef | 29
Wok tossed filet mignon cubes, red bell peppers, green onions



Roast Duck | 23
1/4 black pepper roasted duck served with plum sauce



Butter Fried Wings | 19
Wok tossed in butter, garlic, onions



Kung Pao Chicken | 20
Chicken breast, onion, water chestnut, chili peppers, roasted peanuts
Beef | 22
Shrimp | 22



Steamed Half Chicken | 28
Served cold with ginger dipping sauce



Curry Chicken | 110
Whole bone-in chicken, taro, carrots on onions simmered in yellow curry served with vermicelli noodles & Asian Vegetables
(Serves 4-6)



Lemon Grass Chicken | 95
Whole bone-in chicken with lemongrass
(Serves 4-6)

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BAE SPECIALTIES

Our specialty items are crafted to be shared as a group. Preparation can take up to 25+ minutes and, as a result, we are unable to cancel the items once preparation is underway.



WHOLE LOBSTER | MP
(Add Lo Mein Noodles | 12)
1. Ginger & scallion sauce
2. Salt & pepper, dry style
3. Garlic butter sauce
4. Black pepper sauce



WHOLE CRAB | MP
(Add Lo Mein Noodles | 12)
1. Salt & pepper, dry style
2. Garlic butter Sauce
3. Ginger & scallion sauce
4. Black pepper sauce



Deep Fried Fish | MP
Striped bass, deep fried, served with bell pepper, pineapple sweet & sour sauce

Pan Fried Branzino | 45
Seasoned in lemongrass



Steamed Whole Fish | MP
Striped bass steamed in ginger, onion & soy sauce

Fish Maw Crab Soup | 45
Fish swim bladder, crab meat, egg white in light poultry broth



Sea Cucumber, Abalone, Bok Choy | 260
Abalone & Bok choy only | 195
Sea Cucumber only | 30 (each)

Chicken Feet Soup | 22
Ginseng, Chinese apple, Goji berries & ginger



Abalone & Sea Cucumber Soup | 69
Abalone, sea cucumber, black mushroom, egg & green onion



SIDES



White Rice | 4



Brown Rice | 4

Sweet & Sour Soup | 45
Prepared with Asian veggies in a clear tamarind broth
Catfish -or- Shrimp





Monday - Friday

3pm - 7 pm

Available only in bar dining area
(No split checks during HH,
excludes holidays, special events,
promotions, coupons & discounts)

Drink Specials

BEER ON TAP	5
WELL COCKTAIL	10
HOUSE RED OR WHITE	8

Cocktails

My Tie House and Meyer's rum, pineapple & orange juice, grenadine	11
Lemon Drop Vodka, triple-sec, lemon juice, simple syrup	11
7th Heaven Seagram's 7, ginger beer, lime juice	11
Mango Bellini Champagne & mango nectar purée	10



Happy Hour Bites

Jalapeño Poppers | 10
Spicy crab, cream cheese,
sriracha, unagi sauce



Coconut Shrimp | 9 / 3 pc
Coconut battered shrimp served
with Thai aioli



***Crispy Rice Bites** | 11
Crispy Rice with spicy tuna,
avocado, Thai aioli



Crispy Crab Wontons | 12
Crab salad, onion, cream cheese,
sweet & sour plum sauce

Fried Potstickers | 10
Pork & veggie dumplings



Edamame
Blackened with chili, lime, sea
salt | 8
-or-
steamed | 7

***Tacolicious** | 5 / ea pc
Wonton shells filled with spicy crab,
tuna, avocado, Thai aioli sauce



Tempura Green Beans | 12
With tempura dipping sauce



Truffle Fries | 8
Sea salt, white truffle oil

Sushi Rolls

Spicy Tuna Roll | 10
Spicy Tuna, cucumber, green onion

Mexican Roll | 13
Spicy crab, cucumber, ebi shrimp,
avocado, and jalepeño sauce

California Crunch | 10
Spicy crab, avocado, cucumber,
tempura crunch, unagi sauce

Crispy Cream Roll | 11
Crab salad, avocado, cream
cheese, deep fried, green
onion & unagi sauce



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SWEET ENDINGS

Cake Service Fee - \$20



Chocolate Molten

Lava Cake | 15

Chocolate bundt cake with warm chocolate center, served with vanilla ice cream



Warm Apple Tart | 13

Apple cinnamon tart, graham cracker crust, served with vanilla ice cream



Deep Fried Oreos | 12

Tempura oreos served with vanilla ice cream



Tiramisu | 13

Layered sponge cake soaked with coffee, brand liqueur



Ice Cream Sandwich | 12

Sweet and savory rice cracker served with green tea ice cream center