



APPETIZERS

Salted Edamame	6.00	Poke Nachos	15.95
Rock Shrimp Tempura	15.95	raw tuna, crispy wontons, avocado, soy, cilantro, sriracha aioli, cilantro, green onions, nori, sesame seeds	
Fresh Shumai	8.00	Pot Stickers	11.95
Steamed or fried shrimp dumplings, citrus soy sauce, scallion, togarashi		6 pcs Seared chicken & vegetable dumplings with sumo mono sauce and scallions	
Agedashi Tofu	7.00	Shrimp & Lobster Tempura	26.00
Deep fried tofu, miso sauce, pickle ginger, nori		Shrimp, vegetables, and lobster deep fried served with special truffle sauce	
Brussels Sprouts	7.00	Mango Ceviche	13.50
bacon, house seasonings		shrimp mixed with mango, avocado, jalapenos, cilantro, shallots and citrus vinaigrette, won tons	
Blue Point Oysters	half 10.00 dozen 18.00	Chicken Karaage	8.50
fresh oysters delivered daily , and served with three different sauces		Japanese fried chicken nuggets served with pickled sweet cabbage and carrots	
Wagyu Dumplings	16.95	Lobster Ceviche	17.95
Homemade imported A5 Wagyu Japan sirloin mixed with house vegetables and seasonings		lemon vinaigrette, shallots, jalapeno, avocado, cilantro, tomatoes and seasoning and won tons	
Braised short ribs bao Buns	15.95	Crab Cakes	16.95
2 pcs Korean braised short ribs made with pear sauce, spring salad mix and pickled onions		2 pc fresh crab meat served with mango puree sauce	
Shishito	9.95	1800 Prime Sliders	15.00
green peppers,lemon, sea salt. and ponzu sauce		3 Angus beef on brioche buns, cheese, special sauce, pickles, house fries.	
Chicken Wings	11.50	Fish Croquettes	11.95
6 pcs buffalo chicken wings, sautéed choices of Teriyaki, Sweet & Spicy or BBQ		2pc White fish cut in cubes, served with tarter sauce	
Lollipop Lamb chops	16.00	Beef Asparagus skewers	13.95
2pc Lamb Cutlets chops & Korean Gochujang with smoked egg plant and cucumber		thinly sliced beef with teriyaki 2pc	

TACOS

Fresh Salmon or tuna	15.95
2pc mixed vegetables, mayo, and avocado, greens, sriracha, salmon roe	
Korean Pork Taco	14.95
2pc Pork, mixed slaw, flour tortillas, and gochujang sauce	
Lobster Tacos	16.95
2pc diced lobster meat, mixed with Japanese Mayo, yuzu ponzu sauce and fresh mango and won ton	

Braised Short Rib Taco 16.50
 2 pcs sliced beef marinated in a ginger soy, pico gallo, and soft corn tortilla

COLD PLATES

<p>Tuna & Avocado Tar tare 18.95 Tuna, tobiko, quail egg and crispy won ton chips and sweet soil</p> <p>Chirashi 29.50 Chef's choice 10 pieces of sashimi on a bed of sushi rice</p> <p>Assortment of sashimi or sushi 41.00 chef's selection fish 15pc and served with soup and salad</p> <p>Vegetarian Roll combination 25 4pc vegetarian nigiri, sweet potato tempura maki 5 pc veggie maki</p> <p>Tuna, Salmon, Scallops, Yellow Tail, Uni . . . 29.00 Bowl sushi rice, vegetables, mixed greens</p> <p>Yellow Tail & Ponzu 17.00 Fresh yellowtail with sliced jalapeno in ponzu</p> <p>Mixed Asian greens Salad 10.95 mixed green salad, house vegetables and ginger dressing Add Salmon + 10.00 +Steak 11.00</p>	<p>Hawaiian Poke Bowl 18.95 Diced marinated fresh salmon with fresh greens, seasoned rice, edamame cucumber, carrot, avocado, red cabbage, vegan masago and kaiware</p> <p>1800 Maguro Truffle or Salmon 16.00 Seared sashimi black truffle, chive and truffle honey</p> <p>Supreme 55.00 6 pc nigiri 9 pc sashimi, spicy sexy dragon roll</p> <p>Sushi Combination 34 6 pc nigiri, rainbow row</p> <p>Hwaedopbop 23.00 Korean rice assortment of fish filet on sushi rice w/spicy sauce</p> <p>Shooter flight 3 glasses 18.00 fresh shucked oyster, sea urchin & uni salmon roe with quail egg, sake ponzu</p> <p>1800 Sashimi Salad 21.50 Spring mix, tuna, salmon, white fishes, caviar, nori, special house sauce</p>
--	--

NIGIRI SUSHI AND SASHIMI

All of fish products are delivered daily. Sashimi & Sushi comes with 1 pc per order)

Tuna 4.00	Blue Fin MP	Salmon 4.00
Albacore 4.00	Yellow Tail 4.00	Sweet Shrimp 7.00
Tiger Shrimp 3.00	Smelt Roe 4.00	Fluke 5.00
Truffle oil Amberjack . . . 5.00	Alaskan King Crab 12.00	Uni MP
Fresh Scallops 6.00	Squid 3.00	Sea Eel 4.00
Octopus 4.00		

CREATIVE ROLLS



Born to Chill 14.95
Tuna, salmon, jalapeno, mayo
avocado, green onions,
cucumber and house sauce

Glenview Spring 14.95
Shrimp tempura, avocado,
cream cheese, fish roe, spicy
mayo, tempura crumbs, sweet
soy sauce

River Walk 16.95
Tuna, white fish, salmon,
avocado, cucumber, cilantro,
jalapeno, tempura crumbs, fish
roe, chili sauce, wasabi mayo

Red Dragon 18.95
lightly tempura battered lobster,
avocado, house greens, spicy
tuna, sweet soy

Stand by me 15.95
Salmon Tempura, avocado,
cucumber, jalapeno mayo, fish
roe, scallops

Mango Madness 15.95
Spicy tuna, cilantro, jalapeno,
avocado, topped with fresh
mango & mango puree

Caterpillar Roll 13.95
Avocado over crab meat and
topped Tobiko

Lollipop Roll 16.95
Tuna, salmon, white fish, crab
meat, wrapped in cucumber
topped over with lemon ponzu
sauce

Taylor Swift Roll 14.95
Spicy Tuna, mango, white fish,
lime juice, fish roe

Dragon Ball 14.95
Shrimp Tempura, cooked eel,
cucumber, avocado, sweet soy

Yuzi Maki 14.95
Yuzu Albacore, salmon,
avocado, cucumber, scallions,
fried shallots, cilantro infused
ponzu sauce

True Alaskan King Crab 21.95
Crab, avocado, cucumber, and
smelt roe

Green Harbor 13.95
Broccoli Tempura, sweet potato
tempura, grilled asparagus,
cucumber, avocado, spicy
mayo, spicy mayo, wasabi,
sweet soy sauce

Blank Space 14.95
Tuna, cucumber, truffle mayo,
grilled pineapple, fish

Crispy Rice . . . (s)14.00 (l)17.00
Tuna or Salmon
Buttered Pan fried crispy rice
topped with spicy tuna or
salmon and sweet soy

Scary Spider 16.95
Soft shell crab, crab meat,
cucumber, spicy mayo,
avocado, fish roe, sweet soy,
with spicy yuzu sauce white &
black rice

Breaking Bad 14.95
shrimp Tempura, marinated
tuna, grilled asparagus, spicy
mayo, avocado, cucumber,
sweet chili oil

1800 Signature Roll 26.95
True A5 Japan Wagyu Sirloin,
light battered lobster tempura,
avocado, caviar, house greens,
and sweet soy

Don't tell My wife 13.95
Shrimp Tempura, mushroom
Tempura, avocado, asparagus,
spicy mayo, eel sauce, chili
thread

#Tuna Lover 14.95
Spicy Tuna Tempura, Shrimp,
cream cheese, avocado,
asparagus, Tempura crunch,
Tobiko, wrapped in soy bean
sheet, wasabi may and soy

Summer Breeze & 14.95
Ocean
Tuna, seared squid, avocado,
scallions, fried, shallots, house
sauce, cilantro

Love Portion No 9. 15.95
Spicy Octopus, seared salmon,
scallions, avocado, bonito
flakes, fish roe, sweet soy,
sweet mayo, sweet soy sauce

Spicy Tataki 15.95
Seared spicy tuna, soft shell
crab, avocado, cucumber sweet
soy

Golden Dragon 21.95
Lobster Tempura, avocado,
cucumber, topped with eel and
citrus tobiko

TRADITIONAL ROLL

Soy paper | charge



California Maki **8.99**
5 pc, Rice rolled in seaweed
with crab meat and avocado

Cucumber **6.00**

Oshinko (Pickled Daikon) **5**

Salmon & Avocado **8.00**

Spicy Tuna **8.99**
Spicy Mayo, Sweet Soy Sauce

Spicy Scallop **12.95**
cooked scallops, spicy mayo,
smelt roe, sesame oil, avocado

Asparagus **6**
cucumber, avocado, wasabi
mayo, sweet soy sauce

Hamachi Jalapeno **8.00**

Philly Roll **9.00**
smoked salmon, avocado, cream
cheese

Shiitake & Avocado **7**

Boston Crunchy **11.95**
Spicy Tuna, avocado, tempura
crunch

Ponzu Yellow Tail Maki **13.95**
Yellow tail, cucumbers,
avocado shrimp tempura,
jalapeno and ponzu

Avocado **6.00**

Negi Hamachi **8.00**

Salmon Roll **7.00**

Sweet Potato Tempura **6.00**

Three Amigos **8.99**
Yellow Tail, Avocado, Jalapeno,
cilantro, chili oil lime juice

Spicy Octopus **8.00**

COMBINATION ENTRÉES

6 oz Filet Mignon & Classical Hibachi **34.95**
Shrimp
served with mushroom risotto, and lightly panko
battered potato croquettes

6 oz Filet Mignon & Chicken **29.95**
served with steam rice, broccoli

8 oz New York Steak & Lemon Butter **28.95**
Shrimp
Served with steam rice and broccoli

6 oz Filet Mignon & 4 oz Lobster Tail **59.00**
served with mushroom risotto, and lightly panko
battered potato croquettes

6 oz Filet Mignon & Scallops wrapped in . . . **39.95**
Beacon
Served with side of mushroom risotto, and light panko
battered potato croquettes

New York Steak & Thai Sweet & Spicy **29.95**
Chicken
Lightly battered Tempura chicken and served with
broccoli and steam rice

6 oz Filet Mignon, Hibachi Shrimp, and . . . **36.95**
Crab cakes
Served with mushroom risotto, and house vegetables

NEW POPULAR ENTRÉES

East Coast Lobster Roll **18.95**
brioche roll , french fries and coleslaw (seasonal)

True Japan Wagyu Sirloin Small Plate **19.95**
Thinly sliced steak, topped with ginger, garlic puree,
Yuzu Soy , micro greens, cooked over olive oil and
sesame oil

1800 Wagyu Burger **18.95**
brioche bun, mayo aioli and served on the side

Seared Prime Tenderloin **21.95**
Thinly sliced beef, house greens, Yuzu Soy

10oz Truffle Prime Rib Eye Steak **44.00**
served in hot cast iron plate, Dairy-friendly with
modifications (which might include butter) very tender
and well marbled



Bibimbap bowl **21.95**
 rib eye beef, assorted vegetables, house sauce, rice,
 eggs.

CLASSIC ENTRÉE

1800 Sweet Miso Cod **(s) 19.00 (L) 29.00**
 Fresh Black Cod, mixed vegetables, steam rice and
 house sauce

Yuzu Beurre Blanc Sea Bass **(s) 25.95 (L) 44.95**
 served with house vegetables

Filet Mignon
 Most tender of the steaks. 4 oz 18.00 6 oz 26.00 10oz
 44.00 Served with side of house salad

Braised Korean Short Rib **26.95**
 Apple Pear sauce

Teriyaki Chicken **18.95**
 Home made sauce

King Ora New Zealand **(s) 29.00 (L) 33.00**
 Salmon
 Fattiest salmon, served house vegetables

Prime New York Steak **(s) 26 (L) 29.00**
 served soy with demi- glaze sauce and house side salad

Chimichurri Skirt Steak **25.95**
 served in chimichurri and grilled shallots

Fish of the day
 (ask your server the special)

Dynamite Shrimp **19.95**
 Lightly Tempura battered Shrimp served with spicy
 aioli sauce and side of steam rice and house salad

KIDS MENU

2 pc Burger Sliders & Fries **11.95**

Chicken fingers & fries **11.95**

Mac& Cheese **8.00**

SIDES

Miso Soup **3.00**

Truffle Fries **8.00**
 add 2 for truffle oil

Steak Fried Rice **13.00**

Steam Rice **3.00**

Vegetables **4.00**

Sauces **.70**

Vegetable Fried Rice **11.00**

NON ALCOHOLIC DRINKS

Coke brands **4.00**
 Coke- Cola, Sprite, Diet Coke

Coffee **4.00**

Hot Tea **4.00**



Juices 3.00
 Tomato, grapefruit, apple, orange, pineapple or
 cranberry
 ~ ask for organic

DESSERTS

Mochi Ball Sunday 8.00
 2pcs choice of chocolate or vanilla ice cream, whip cream and cherry on top

Banana Split 13.00
 Lightly Tempura battered bananas, 2 scoops of vanilla ice cream, chocolate syrup, and whip cream

Cheese Cake 11.00

CRAFTED COCKTAILS

<p>Red Sangria 12.00 Cabernet, hibiscus, lychee, raspberry, orange, lime</p> <p>lychee Martini 11.00 Lychee, Vodca, lychee syrup</p> <p>Patio Bubbles 13.00 mango flavored vodka, mango, strawberry and prosecco</p> <p>SakeTini 15.00 Blue Warrior Sake & Gin</p> <p>Mai Tai 13.00 Orange, pineapple juice, rum, dark rum, lime juice, simple syrup and grenadine</p>	<p>Margarita Flights 15 Lime Flavor, spicy, watermelon</p> <p>Old Fashioned 11 whisky, sugar, soda water, dash Angostura syrup.</p> <p>Yuzu Mule 13.00 Yuzu soda, simple syrup, vodka, lime</p> <p>Cosmopolitan 11.00 vodka, cranberry juice, triple sec</p>
---	--

BEERS, CIDERS, SELTZERS

<p>Kirin 8.00</p> <p>Sapporo draft (s)4.00 (L)12.00</p> <p>Asahi Beer (s)8.00 (L)12.00</p> <p>Modelo 7.00</p> <p>Miller Light 4.00</p>	<p>Sapporo (s)8.00 (L) 12.00</p> <p>Revolution Anti-hero 8.00</p> <p>Maple wood 8.00</p> <p>Michelob ultra 4.00</p> <p>White claw Black Cherry 6</p>
--	--