

# METRO! SUSHI/NOODLE/WOK

## SOUP

MISO \$4  
 METRO! MISO \$7  
 SPICY SHRIMP MISO \$9  
 EDEMAME+LIME+SEA SALT \$6

## SALAD

SEAWEED SALAD \$7  
 ICEBURG+METRO! MISO SESAME \$6  
 SOBA NOODLES+CUCUMBER+SPICY PEANUT \$7  
 CRISPY TUNA+AVOCADO+KABAYAKI \$9  
 CRISPY BEEF+AVOCADO+KABAYAKI \$9

## CEVICHE+TIRADITO+ MISCELLANEOUS

HAMACHI+AJI AMARILLO+ YUZU JUICE \$10\*  
 BABY OCTOPUS+KABAYAKI \$8\*

### SUSHI SAMPLERS

LEVEL 1 \$28\*  
 LEVEL 2 \$49\*  
 SASHIMI RICE  
 BOWL \$18\*

## HAND ROLLS

SPICY SALMON \$7\*  
 SPICY TUNA \$10\*  
 ALBACORE CABO STYLE \$8\*

## RICE+FISH+SEAWEED=ROLL

**METRO!**=CALIFORNIA ROLL+TOBIKO+SOY WRAPPER+YUZU TOBIKO SAUCE \$11\*

**STARCITY!**=SEARED TUNA+SCALLION+CREAMY/ SPICY SAUCE+INSIDE OUT+TEMPURA FRIED \$12\*

**KING**=TEMPURA KING CRAB+AVOCADO+ YUZU TOBIKO SAUCE \$15

**BEEF**=CRISPY BEEF+STIR FRY VEG+SOY WRAPPER+KABAYAKI SAUCE \$11

**CABO**=SEARED TUNA+CILANTRO+JALAPENO+SOY WRAPPER+CABO SAUCE \$13\*

**ANGRY**=SUPER SPICY TUNA+AVOCADO+TEMPURA+ CREAMY SPICY YUZU SAUCE \$12\*

**EMERALD**=EDEMAME+SCALLION+AVOCADO+ CURRY OIL+GARLIC CHIPS+HAMACHI \$12\*

**FUTO+MAKI**=GIANT+ROLL/FRESH SELECTION OF SASHIMI+JAPANESE VEGETABLES \$10\*

**LOBSTER**=TEMPURA+LOBSTER SALAD+YUZU TOBIKO SAUCE \$14

**CRISPY TUNA**+AVOCADO SCALLION+KABAYAKI+SESAME \$12

**CALAMARI+SOBA**=CALAMARI SALAD+SOBA NOODLE+KABAYAKI \$9

**RAINBOW**=FRESH SASHIMI+CALIFORNIA \$17\*

# METRO!

**CHINATOWN STYLE** STIR FRY **WOK NOODLES** CHOOSE ONE FROM EACH CATEGORY TO CREATE YOUR OWN UNIQUE DINNER COMBINATION

\$18 BOWL.....\$3 ea. additional meat

**main item** CHICKEN/BEEF/PORK/SHRIMP/LOBSTER (seasonal price)

**NOODLES** LO MIEN NOODLE/GLASS NOODLE/SOBA BUCKWHEAT NOODLE/  
 THAI RICE NOODLE/UDON NOODLE

**sauce** CHINESE XO SAUCE/PEANUT SAUCE (SPICY)/FILIPINO GARLIC SAUCE/  
 CABO SAUCE (SPICY)/MISO EGG SAUCE/THAI GREEN COCONUT CURRY (SPICY)

**METRO! SELECTS ONLY THE FINEST SASHIMI GRADE FISH FROM WORLD RENOWN FISH SUPPLIERS**

**BROWNE TRADING COMPANY AND TRUE WORLD FOODS...** some items limited to seasonal availability.....

*\*"Items may be served raw or undercooked. Consuming these raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."*

# METRO! DINNER/MENU DECOUVERTÉ

SMALL PLATES	BIG PLATES
<p>WOK-STEAMED DIM SUM  <b>LEVEL 1</b>            \$12  <b>LEVEL 2</b>            \$23</p> <p><b>SEARED MAINE DIVER SCALLOPS</b>   CAULIFLOWER PUREE   CARAMELIZED PEACHES   ARUGULA \$13</p> <p><b>MINI TUNA BURGERS</b>   L-T-O   SPICY MAYO   SEAWEED SALAD   HAND CUT FRENCH FRIES \$11</p> <p><b>SPANISH WHITE GAZPACHO</b>   MARCONA ALMOND   CRÈME FRAÎCHE   BLACKENED FLAT IRON STEAK \$9</p> <p><b>AUTHENTIC EASTERN SHORE CRABCAKE</b>   CITRUS-CHILE AIOLI   CHIVE BUTTER SAUCE   LIGURIAN TOMATO \$14</p> <p><b>LINGUINE</b>   WHITE CLAM SAUCE   PRIMO OLIVE OIL   LEMON   PARMIGIANA \$8</p>	<p><b>PAN SEARED ATLANTIC MAHI</b>   GRILLED MARKET VEGETABLES   POTATO PUREE   LIGURIAN TOMATO BUTTER \$25</p> <p><b>"SURF AND TURF"</b>   ANCHO CHILE RUBBED SPARERIBS   JUMBO TIGER SHRIMP   ROASTED GARLIC POTATOES   CRANBERRY BBQ SAUCE \$26</p> <p><b>BACON-WRAPPED MAINE DIVER SCALLOPS</b>   APPLE BUTTER   HAM AND GRUYERE CHEESE "POPOVER"   WATERCRESS \$26</p> <p><b>CRISP SALMON-CRAB ROLL</b>   "FUILLE DE BRIQUE" PASTRY   TRUFFLED CAULIFLOWER   TOGARASHI AND KABAYAKI-GLAZED ASPARAGUS \$25</p> <p><b>FILET MIGNON</b>   HORSERADISH POTATO PUREE   TRUFFLE-DIJON SAUCE   CARAMELIZED ONIONS \$27</p>
<p style="text-align: right;"><b>SALAD</b></p> <p><b>ICEBURG LETTUCE SALAD</b>   MISO-SESAME DRESSING   EDAMAME BEANS   DAIKON \$6</p> <p><b>CAESAR SALAD</b>   NAPOLEON STYLE   CRISPY PARMESAN TUILLES \$8</p> <p><b>MARKET HEIRLOOM TOMATO SALAD</b>   GRILLED CROSTINI   BUFFALO MOZZARELLA   CHARRED SHALLOT   BALSAMIC \$11</p>	<p>MIXED "GRILL"   BEEF TENDERLOIN   SALMON   JUMBO TIGER SHRIMP   GRILLED VEGETABLES   BEURRE BLANC \$30</p> <p><b>TIGER SHRIMP BENTO BOX</b>   SPICY COCONUT GREEN CURRY   THAI RICE NOODLE   ASSORTED GARNISHES \$26</p> <p><b>STEAK "FRITTES"</b>   THICK CUT PRIME SIRLOIN   GOLDEN BISTRO FRIES   FLEUR DE SEL \$23</p>

**CHEF'S DISCOVERY MENUS** AVAILABLE FOR ENTIRE TABLE ONLY

5 COURSE \$60

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