

CHAYYA

VENICE

110 Navy St. (Main & Navy) • Venice, CA 90291 • Phone: (310) 396-1179
www.thechaya.com

CALL 800-774-3663, PRESS 2 THEN ENTER EXT. 757

TWO HOURS FREE PARKING WITH VALIDATION (during lunch hours)

MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Lunch Menu monday – friday 11:30-2:30pm

STARTERS

Organic Vegan Soup	cup 5	bowl 9
Seafood Soup	cup 6	bowl 10
Tuna Tartare crispy wontons		9
Vegetable Tempura spicy miso		8
Fried Calamari spicy mustard		8
Heart of Romaine Caesar piquillo pepper celery parmigiano-reggiano		8
Wild Arugula Salad parmigiano-reggiano		10
Crispy Goat Cheese slow-roasted beets organic greens		10
Macaroni n' Cheese fontina white truffle oil		8

SALADS

Java Chicken organic greens cucumber soy vinaigrette spicy peanut dressing		14
Grilled King Salmon slow-roasted beets arugula goat cheese		15
Albacore Tuna Tataki organic greens wasabi salsa soy sesame vinaigrette		16
Venice Chopped popcorn shrimp corn avocado asparagus onions cheese jalapeno dressing		19
Grilled Angus Beef arugula portabella mushroom truffle vinaigrette roquefort cheese		17

SUSHI SPECIALS with organic mixed greens

Tuna Tuna Tuna spicy tuna tuna sashimi tuna tataki		18
Dragon Roll spicy tuna BBQ eel sweet soy vinaigrette		17
Rainbow Roll california roll salmon tuna albacore avocado		18
Sushi Omakase 9 piece sushi assortment choice of spicy tuna or california roll		25
Petite Omakase 4 piece sushi assortment shrimp tempura roll spicy tuna roll		19

PASTA

Fusilli Arrabbiata sautéed shrimp		16
Rigatoni lamb ragu fennel tomato sage		17
Spaghetti lamb albondigas chipotle tomato sauce		15
Lobster-Shrimp Ravioli basil-pesto cream sauce		16
Risotto chicken breast mixed mushrooms		17
Seared Albacore Bowl vegetable tempura		15
Chicken Bowl vegetable tempura		13
Korean BBQ Beef Bowl grilled onion vegetable tempura		13

SANDWICH choice of: Pommes Frites | Organic Greens | Caesar Salad

Chicken Panino tomato basil pesto mozzarella		13
Grilled Blackened Tilapia Sandwich spicy mayo mango salsa		13
Ahi Tuna Burger avocado onion sweet soy sauce wasabi mayo spicy mayo		15
Chaya Burger 10oz Angus onion mango chutney white cheddar spicy mayo		14
Steak Panino grilled onion fontina cheese horseradish mayo		14

ENTREES

Soy-Glazed Black Cod hijiki brown rice asparagus tempura steamed bok choy		21
Chicken Dijon pommes frites		16
Grilled Black Angus Rib Eye Steak three peppercorn sauce		20
Chef's Medley salad sushi fish meat		19
Grilled Organic Tempeh curried coconut lentils kale sweet potato		17

Dinner Menu (7-days 6pm-close)

STARTERS

Organic Vegan Soup	8
Seafood Soup	9
Pan Sautéed Shishito Pepper	6
Chicken Skewers I asparagus	6
Agedashi Organic Tofu I Japanese eggplant	8
Chicken Heirloom Tomato Salad I sesame soy	9
Crispy Fried Chicken sweet potato fries	9
Sautéed Shrimp garlic flakes	12
Albacore Sashimi Tostada	12
Tuna Tartare crispy wontons	13
King Salmon Ceviche sweet potato I corn	9
Vegetable Tempura spicy miso	10
Kobe Beef Tataki ginger balsamic	13
Fried Calamari spicy mustard	9
Frito Misto beer battered whitefish I shrimp I oysters I calamari I onion ring I asparagus	18
Vietnamese Spring Rolls shrimp I Alaskan snow crab I spicy peanut sauce	12
Lobster Enchilada cilantro cream	11
Korean BBQ Beef garlic fried brown rice I grilled onion	18
Japanese Bouillabaisse salmon I veggies I sake I miso broth	22
Pork Tenderloin kimuchi pickles	23
Soy Braised Short Rib Yukon potato I cipollini onion	22
Robata Seafood Platter grilled shrimp I scallop I oyster I eryngee mushroom	29

SALADS

Wild Arugula Salad fennel I shaved parmigiano-reggiano	11
Seaweed Salad soy ginger dressing	11
Crispy Goat Cheese slow-roasted beets I organic greens	12
Grilled Angus Beef arugula I portabella mushroom I truffle vinaigrette I Roquefort cheese	15

Dinner Menu (7-days 6pm-close)

PASTA

Fusilli Arrabbiata sautéed shrimp	18
Rigatoni lamb ragu I fennel I tomato I sage	18
Spaghetti monterey calamari nero (squid ink)	18
Lobster-Shrimp Ravioli basil-pesto cream sauce	20
Risotto chicken breast I mixed mushrooms	19

LAND

Grilled Organic Tempeh curried coconut lentils I kale I sweet potato puree	22
Grilled Free Range Chicken Dijon pommes frites	24
Grass-Fed New Zealand Lamb Chops artichoke salsa I lamb jus	29
Chaya Burger 10oz Angus onion I mango chutney I white cheddar I spicy mayo	19
Grilled Filet Mignon black summer truffles I goat cheese I Yukon potato puree I spinach	35
Grilled Rib Eye three peppercorn sauce I roasted potato I steamed broccoli	8 oz/23 16 oz/34

SEA

New York Steak-Wrapped Sea Scallops Dijon pommery mustard I sautéed potatoes	28
Soy-Glazed Black Cod hijiki brown rice I asparagus tempura I steamed bok choy	29
Miso-Marinated white Sea Bass steamed rice I bok choy I wasabi beurre blanc	32
Paella Valencia (saffron-tomato) add half lobster 6	29
SIMPLY GRILLED Lobster 49 Shrimp 23 Tilapia 21 Sea Bass 24 Salmon	25
CHOOSE TWO SIDES: basmati rice I mashed potato I spinach I steamed vegetables	

DESSERT 9

Flourless Rich Brownie

Vanilla Ice Cream

Chocolate Chip Cookies

Pastachios I Frangelico Cream

Meyer Lemon Cheesecake Tart

Fresh Strawberries

Banana Banana Banana

Warm Banana Tart I Banana Ice Cream Whipped with Mixed Berries

Frozen Chocolate Covered Banana

Fallen Chocolate Cake

(please allow 15-min)

Raspberry Sauce I Vanilla Ice Cream

Milk Chocolate Croissant Bread Pudding

Caramel Ice Cream

Hot Fudge Sundae

Sorbet or Ice Cream

Seasonal Fresh Fruit

TEA

Emerald Sun-Green Chrysanthemum	6.5	Gyokuro	4
Green Tea Flowering White Chrysanthemum		Japanese Green Tea	
Darjeeling Turbo Estate	5.5	Organic Lemon Chamomile Caffeine-Free	5.5
Dragon Jasmine Pearl	6.5	Egyptian Chamomile Australian Lemon Myrtle	
Fujiam Green Tea Night Blooming Jasmine		Organic Rooibos Bourbon Caffeine-Free	6.5
White Peony	5.5	Red Rooibos Caramel Madagascan Vanilla	
Young White Tea Leaf Peony Flower		Organic Fresh Mint Caffeine-Free	5
Organic Royal Earl Grey	5.5		
Darjeeling, Assam & China Tea Blend Italian Bergmont			

APERTIF & DIGESTIF

COGNAC & ARMAGNAC

Courvoisier VSOP	13
Hennessy VS	11
Hennessy VSOP	13
Hennessy XO	40
Martell Cordon Bleu	35
Rémy Martin VSOP	15
Sempé VSOP	11
Sempé 15 Yr. Old	38
Rémy Louis XIII	250

CALVADOS

Coeur de Lion VSOP	20
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PORT

Fonseca 1984	12
Kopke Tawny 1987	15
Talyor Fladgate, LBV 2003	8

MADIERA

Cossart-Gordon Bual, 15 Year	13
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GRAPPA

Lo Chardonnay di Nonino	14
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GREEK BRANDY

Metaxa 7 Star	9
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EAU DE VIE

Trimbach Poire William	10
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DESSERT WINE

Rielsing	12
Pacific Rim Vin de Glacière 2007	
Sauvignon Blanc	19
Honig Late Harvest 2006	
Sauternes	16
Château La Tour Blanche 2005	

SHERRY

Dry Sack	9
Havery's Bristol Cream	9

SUSHI**NIGIRI SASHIMI****ROLLS**

Ama Ebi sweet raw shrimp		market price
Toro tuna belly		market price
Shiro Maguro albacore	6	15
Kani crab	6	12
Unagi eel	6	15
Tamago egg omelet		4
Hirame fluke	5	14
Mirugai giant clam	9	18
Saba mackerel	4	8
Tako octopus	5	10
Sake salmon	6	13
Ikura salmon roe	6	12
Hotate scallop	5	10
Anago sea eel		6
Ebi shrimp	5	10
Masago smelt egg	4	8
Ika squid	6	12
Maguro tuna	7	15
Uni sea urchin	9	18
Hamachi yellowtail	7	15
Tai snapper	8	17
Kanpachi amberjack	7	17
Aji spanish mackerel	7	18

California	8
Cucumber	4
Eel & Cucumber	7
Garden	5
King Crab	14.5
New York	8
Salmon Avocado Cucumber	8
Salmon Skin	7.5
Scallop	8
Shrimp Tempura	15
Spicy Shrimp	7
Spicy Tuna	8
Seafood	9
Toro	12
Tuna	8
Yellowtail	8
Rainbow	17
Spider	17
Edemame	4
Fresh Wasabi	2

SAKE

Shochikubai | Berkeley | Hot sm 5 lg 9

GLASS**5oz 14oz**

Nigori | Berkeley | Rich and thick coconut, custard and sweet mango flavor
Hint of Granny Smith Apple | Unfiltered. 7 19

Kikumamasamune | Hyogo | Spicy | Herbal flavor with a hint of tart berries.
Full body and dry, crisp finish. 7 19

Suigei | Kochi | Fennel, hops, unripe strawberry flavor with a hint of rose on the
nose | Extremely clean | the "Drunken Whale" is for the serious Sake drinker. 10 27

Kikusui | Niigata | A sweet aroma of rose and Mandarin orange with a clean
and spicy finish. 12 32

BOTTLE**300ml**

Shochikubai | Junmai Ginjyo | Berkeley | This well-rounded Sake is very smooth
with fruity flavor and a mellow aroma | Clean and grassy aroma with vanilla, nectarine and
dandelion flavors. 15

Shochikubai, Nigori | Berkeley | Nigori is one of the oldest style sakes.
Coarsely filtered | Milky white in color | Full flavored | Pleasantly sweet and complex with smooth texture. 15

Kasumi Tsuru Kimoto Extra Dry | Hyogo | A great food sake with aromas of fresh mushroom
and melon | Mellow smoky finish 31

Shirakabe Gura, Tokubetsu Junmai | Kyoto | Pear and nutmeg on the nose.
Flavors of tart pear compote and green apple peel | Clean and smooth. 23

Yuki No Bosha | Akita | Peaches, strawberries, tropical flowers |
A crisp white pepper. 37

Tamano Hikari | Kyoto | Orange peel and white peach aroma | Coconut,
banana and almond flavors | Brewed using 100% Bizen Omachi rice. 37

SUSHI HAPPY HOUR & BAR MENU
ALL NIGHT—EVERY NIGHT!

CHAYA VENICE

HAPPY HOUR DRINKS 6

Slingchi Martini
Vodka | Lychee Juice |
Dash Lemon | Lychee Fruit

The Juicy Infusion
Pineapple Vodka |
Cranberry Juice | Orange Juice

4
Vegetable Roll
Spicy Shrimp Roll
Tofu & Mizuna Miso Soup
Edamame
Satauma Sweet Potato Fries

5
California Roll
Spicy Tuna Roll
Chef's Special Roll
Fried Calamari
Albacore Sashimi Salad

no substitutions please

Oyster on the Half Shell	2
Chicken-Asparagus Skewers	5
Truffled Pommes Frites	6
Baked Goat Cheese Marinara	6
Grilled Country Bread	
Spicy Tuna Tartare	7
King Salmon Ceviche	8
Buffalo Wings— Sml / Lg	6 / 11
Blue Cheese Dip	
Dungeness Crab Cigar	9
Escargot Cocotte	8
Mac 'n' Cheese	8
Fontina Cheese White Truffle Oil	
Lamb Albondigas	9
Chipotle Sauce	
Chaya Sliders	10
Pommes Frites	
Crispy Goat Cheese	12
Beets Organic Greens	
Dijon Chicken	12
Pommes Frites	
BBQ Beef	12
Green Onions	
Soy-Glazed Cod Bowl	13