

# VALENTINO'S

## Starters

Edamame	\$3
Soy Garlic Saute Edamame	\$4
Chicken Potstickers Pan seared and served with sesame chili ponzu sauce	\$7
Shrimp Springrolls Shrimp and vegetables wrapped in a thin spring roll wrapper and deep fried in soybean oil then served with sweet and sour peanut sauce	\$7
Asian Chicken Wings Chicken wings fried and then tossed in a spicy sesame asian sauce, served with carrots and celery	\$8
Creamy Shrimp and Lobster Lobster and shrimp tempura tossed in a spicy and sweet miso vinaigrette	\$14
Ahi Wonton Stack Seared ahi tuna stacked on fried wontons with avocado, sprouts, chuka and black bean wasabi aioli sauce	\$13
Shrimp Tempura 5 black tiger shrimp, tempura battered and fried, served with tempura sauce	\$8
Vegetable Tempura Onions, asparagus, sweet potato, red bell pepper, squash and zucchini	\$7
Shrimp and Vegetable Tempura Shrimp, onions, asparagus, sweet potato, red bell pepper, squash and zucchini	\$9
Baked New Zealand Green Lip Mussels Baked mussels with snow crab and dynamite sauce and topped with kabayaki sauce	\$8
Palomar Jalapeno Poppers Cream cheese, snow crab and spicy tuna stuffed jalapenos, panko fried and served with aioli sauce	\$8
Kobe Sliders Kobe beef sliders with cheese, balsamic onions and mixed arugula	\$10
Seafood Dynamite Fresh mix of seafood sauteed with onions and shitake mushrooms then baked with dynamite sauce	\$13
Hamachi Kama Yellowtail cheek grilled and then served on a spring lettuce mix with ponzu sauce	\$11
Tuna Poké Ahi tuna in a spicy soy and sesame tobiko sauce, on top of chuka salad	\$12
Curry Fried Calamari Served with mango chutney	\$11
Agedashi Tofu Deep fried tofu served in a shitake mushroom broth	\$7
Salmon Tower A tower of diced salmon, white onions, jalapenos, tomatoes, cucumbers and cilantro and drizzled with spicy ponzu	\$14
Truffle Tuna Tartar Diced tuna with truffle oil, avocado and flying fish eggs on top of chuka salad	\$15

## Soups and Salads

Miso Soup	\$3
Asian Mushroom	\$6
Seaweed Salad Wakame seaweed, chuka, cucumber and kaiware sprouts served with homemade sesame oil, citrus-soy vinaigrette	\$8
Spicy Seafood Fresh mix of sashimi, cucumber, sprouts, burdock root, wakame, tossed with sesame infused spicy ponzu sauce	\$13
Vilagio's Spinach Salad Spinach, red apples, walnuts and shaved parmesan cheese and dried cranberries tossed in a warm balsamic vinaigrette	\$12
Cajun Tuna Tataki Cajun seared tuna with cucumber and white onions on a bed of mixed greens with yuzu wasabi dressing	\$14
Seared Albacore Salad White onions, kaiware sprouts, bonito shavings and seared albacore with garlic ponzu dressing	\$14

## Entrees

Yakisoba Stir fried seasonal vegetables and noodles with japanese worchestershire sauce add beef, chicken or shrimp for \$4	\$12
Fried Rice Asparagus, roasted mushrooms, seasonal vegetables sauteed in garlic butter add beef, chicken or shrimp for \$4	\$12
Okie Kobe Burger Kobe beef, tempura fried onion rings, spicy aioli, cheese, lettuce and tomatoes, served with truffle french fries	\$14
Whole Fish Pieces of ginger-soy marinated striped bass filet, deep fried then tossed in a spicy ponzu sauce, served in a fried fish bowl with green leaf, cucumber chuka salad and garlic fried rice	\$24
Blackened Ahi and Shrimp Seared ahi and black tiger shrimp in blackbean garlic sauce and served with an edamame shiso rice and a side of Asian cucumber salad	\$26
Salemon Grilled salmon with lemon caper jalapeno sauce, served with shitake risotto buttered garlic and sauteed spinach	\$23
Seafood Diablo Shrimp, scallops, green mussels, and clams served on pasta with a spicy sake butter broth, finished with cilantro, tomatoes and a wedge of lime	\$24
Chicken Tapanyaki Chicken breast and thigh sliced then served on grilled onions, mushrooms and zucchini drizzled with teriyaki sauce, served on a sizzling skillet with a side of garlic fried rice	\$18
Ribeye Tapanyaki 10oz ribeye, grilled, sliced and served over roasted potatoes, sauteed onions and mushrooms served on a sizzling skillet	\$26

## Endings

Banana Foster Sliced banana sauteed in butter and brown sugar and topped with Grand Marnier over vanilla ice cream and a waffle	\$8
Warm Chocolate Lava Cake Served with fresh berries, vanilla ice cream and caramel sauce	\$8
Tempura Banana Split Bananas dipped in a sweet tempura batter and then deep fried, topped with green tea ice cream, vanilla ice cream and cardoman ice cream then drizzled with caramel sauce	\$8
Green Tea Crème Brûlée Served with fresh berries	\$8
Strawberry Mango White Chocolate Snowball Cake Drizzled with chocolate and fresh berries	\$8

18% Gratuity will be added to parties of 8 or more

VALENTINO'S LOUNGE • (619) 591-9201  
1730 E Palomar St, Chula Vista, CA 91913  
[www.valentinoslounge.com](http://www.valentinoslounge.com)

## Tequilas

BLANCO/SILVER	REPOSADO	ANEJO	RESERVAS
Don Julio	Don Julio	Don Julio	Don Julio Real
Cuervo Tradicional	Cuervo Tradicional	Corralejo	Don Julio 1942
Cabo Wabo	Cabo Wabo	Cabo Wabo	Reserva de a Familia
Gran Centenario	Gran Centenario	Gran Centenario	Reserva de La Familia
Herradura	Corralejo	Patron	Platinum
Patron	Herradura	Sauza Hornitos	Gran Centenario
Corralejo	Patron		Leyenda
Sauza Hornitos	Sauza Hornitos		Herradura Seleccion Suprema

## Cocktails

Valentino's Long Island	\$15
Absolut 100 Proof, Bacardi 151, Gin, Tequila, Triple Sec, Sweet & Sour, Splash of Soda	
Cadi Margarita	\$15
Don Julio, Grand Marier, Lime juice	
Tokyo Martini	\$15
Vodka, Gin, Rum, Midori Liqueur, Sweet & Sour, Splash of soda	
Pom Blanco	\$10
Don Julio Silver, Triple Sec, Pom Juice	
Sweet "V"	\$10
Vanilla Vodka, Malibu Rum, butter scotch and pineapple juice	
"K1" Mojito	\$12
Ketel One, Simple Syrup, Fresh Lime, Fresh Mint and Club Soda	
Mojito	\$10
Rum, triple sec, mint and lime	
Strawberry Mojito	\$10
Rum, strawberry puree, Triple Sec	
The V Cocktail	\$10
Vodka, Peach Schnapps, Mango Puree	
Hennessy Miami	\$10
Hennessy, Lime Juice, Triple sec, Soda, Simple Syrup and Fresh Mint	
Spicy Mary	\$12
Absolut peppar, Bloody Mary Mix, Worcestershshire Sauce, Tabasco	

## Martinis

### TINI TUESDAYS 1/2 OFF ALL MARTINIS

Tamarindo Martini	\$11
Vodka, fresh tamarindo puree and lime	
Lemon Drop Martini	\$11
Citron Vodka, Triple sec, sweet and sour with a sugar rim	
Raspberry Martini	\$11
Raspberry vodka, Triple sec, raspberry puree and lemonade	
Rossini	\$11
Raspberry vodka, raspberry puree, Chambord, Champagne	
Belini	\$11
Vodka, peach snaps, peach puree, champagne	
Gingertini	\$11
Vodka, ginger reduction, lemonade, candied ginger rim	
Blue Martini	\$11
Vodka, Peach Snaps, Lime Juice, Soda	
Pomegranate Martini	\$11
Pomegranate vodka, Triple sec and Pomegranate Juice	
Pina Martini	\$11
Pineapple vodka, Malibu and pineapple juice	
Champagne Cosmo	\$11
Vodka, Triple Sec, lime, splash of campagne	
White Chocolate Martini	\$11
Vanilla vodka, Baileys, Godiva Liqueur, butterscotch, half & half	
Lychee Martini	\$11
Vodka, lychee liquor and lychee puree	
Blue Belvedere	\$11
Vodka and Olive Juice	
Platino Martini	\$11
Tequila, Triple sec, lime and sweet & sour	
Mango Spice Martini	\$11
Absolut Mango, lemonade, fresh jalapeno, mango puree	

## Wines

### WINE WEDNESDAY 1/2 OFF SELECTED BOTTLES\*

Bubbles	glass	bottle
Moet & Chandon Imperial Rose, Epernay		90
Veuve Cliquot Yellow Label, Reims		85
Moet & Chandon White Star, Epernay	18	70
Chandon Brut, Carneros	9	34
Premier Cuvees	glass	bottle
Louis Roederer Cristal		495
Krug Grand Cuvee, Reims		330
Dom Perignon, Epernay		300
Veuve Cliquot La Grande Dame, Reims		220
Ruinart Blanc de Blanc, Reims		110
Whites	glass	bottle
Santa Margherita Pinot Grigio, Italy*	15	60
Sterling Vineyards Sauvignon Blanc, Napa Valley*	7	24
Casa Sauvignon Blanc, by Lapostolle, Rapel Valley*	7	26
Sagelands	6	24
Beringer White Zinfandel	5	22
Stellina di Notte Pinot Grigio	7	24
Sacred Hill Sauvignon Blanc, Marlborough	7	24
Chardonnay	glass	bottle
Nickel & Nickel, Truchard Vineyard*		70
Clos Du Bois, Russia River Valley*	9	34
Edna Valley Vineyard, San Luis Obispo*	7	26
Sterling Vintner's Collection, Central Coast	7	26
A by Acacia, California	7	26
Reds	glass	bottle
Beaulieu Vineyard, Reserve Tapestry, Napa Valley		100
Navarro Correas, Malbec Alegoria, Mendoza	10	37
Terrazas de los Andes, Malbec Reserva, Vistalba	9	34
Casa Carmenre, by La Postolle, Napa Valley	7	26
Cabernet Sauvignon	glass	bottle
Caymus "Special Selection"		230
Nickel & Nickel, Dragon Fly Vineyard*		195
Beaulieu Vineyard, George De Latour Reserve,		190
Newton "Unfiltered", Napa Valley		135
Jordan, Alexander Valley*		95
Beaulieu Vineyard, Rutherford*	17	66
Sterling Vineyards, Napa Valley*	12	46
Cuvee Alexandre by Lapostolle, Apalta Vineyards*	10	38
Merlot	glass	bottle
Nickel & Nickel, Harris Vineyard*		90
Sterling Vineyards, "Three Palms", Reserve, Napa Valley		74
Provenance Vineyards, Napa Valley*	12	48
Beaulieu Vineyard, Napa Valley	9	36
Dynamite Vineyards, Mendocino County	7	26
Pinot Noir	glass	bottle
Acacia Vineyard, Carneros		54
Chalone Vineyard, Monterey County	10	48
Echelon Vineyards	7	26
Zinfandel	glass	bottle
Nickel & Nickel, Ponzo Vineyard		90
Rosenblum Cellars, Vintners Cuvee, CA	7	26
Ravenswood, Lodi	8	28
Syrah / Shiraz	glass	bottle
Green Point Reserve, Yarra Valley, Victoria		54
Rosenblum Cellars, Vintners Cuvee, CA	7	26

## Sake

### SAKE MONDAY 1/2 OFF ALL SAKE

Hot Sake	
Sho Chicku Bai Dry	Small \$4 Large \$7
Flavored Sake	
Hana Raspberry 750ml	\$22
Hana Plum	\$22
Hana Lychee	\$22
Hana Fuji Apple	\$22
Unfiltered Sake	
Sho Chicku Bai 375ml	\$12
Sayori	\$12
Sparkling Sake	
Ozeki Hana-Awake	\$9
Junmai	
Hatsu Hane Uta Tane 500ml	\$39
Ozeki Karatamba 300ml	\$18
Junmai Ginjo	
Sharaku 300ml	\$27
Kikkusui 300ml	\$16
Honjozo Premium Sake	
Haguro 720 ml	\$79