

APPETIZER

<p>HOT STONE WAGYU 27 STONE GRILLED AT YOUR TABLE, SERVED WITH WASABI TARE & STEAK SAUCE (GF)</p> <p>HOT STONE TENDERLOIN 19.5 STONE GRILLED AT YOUR TABLE, SERVED WITH SESAME SAUCE & STEAK SAUCE (GF)</p>	<p>TEMPURA</p> <p>SPICY MANGO PRAWN 16 PRAWN TEMPURA COATED IN GARLIC AIOLI, WITH CRISPY WONTON & SPICY MAYO TARE</p> <p>CHICKEN KARAAGE 11 DEEP-FRIED & SERVED WITH CHILI MAYO</p> <p>AGEDASHI TOFU 7.5 DEEP-FRIED TOFU IN SWEET SOY SAUCE, FRESHLY GROUND DAIKON, GREEN ONION & SEAWEED</p> <p>SEASONAL VEGETABLE TEMPURA 12</p> <p>SHRIMP TEMPURA 16</p> <p>ASSORTED TEMPURA 18 SHRIMP & SEASONAL VEGETABLE TEMPURA</p>
<p>NEW STYLE SASHIMI 18.5 SCALLOP SOY ROLL TOPPED WITH HOT OLIVE OIL & YUZU SOY SAUCE (GF)</p> <p>ANCHOVY GARLIC EDAMAME 7.5 (GF)</p> <p>TUNA NACHO 15.5 CRISPY WONTON CHIPS, SPICY SESAME TUNA, AVOCADO & JALAPEÑO</p> <p>WAGYU BEEF TATAKI 14.5 FRESHLY GROUND DAIKON & PONZU DRESSING (GF)</p> <p>TUNA TATAKI 14 GARLIC CHIPS, CHILI OIL, MICRO CHERVIL & SESAME DRESSING (GF)</p>	

MAKIMONO

<p>PRESSED SALMON SUSHI 16 BLOW TORCHED SOCKEYE SALMON PRESSED SUSHI WITH JALAPEÑO & HOME MADE SOY MAYO (GF)</p> <p>LOVE CRUNCH 19 CRAB & AVOCADO ROLL TOPPED WITH SALMON, SPICY TUNA, TEMPURA BITS & SWEET SOY SAUCE THEN OVEN BAKED</p> <p>RAINBOW 17 CRAB & AVOCADO ROLL TOPPED WITH SALMON, TUNA, SHRIMP & AVOCADO (GF)</p> <p>TNT 16 CRAB & AVOCADO ROLL TOPPED WITH SHRIMP TEMPURA & SWEET SPICY MAYO</p> <p>GODZILLA 20 TEMPURA SHRIMP, SOFT SHELL CRAB, SCALLOPS, MAYO, AVOCADO & RADISH SPROUTS</p> <p>NEW STYLE ROLL 20 CHOPPED SCALLOPS, SOY ROLL TOPPED WITH HOT OLIVE OIL SEARED SASHIMI & YUZU SOY SAUCE (GF)</p>	<p>TRUFFLE FRY 15 TUNA, CREAM CHEESE, JALAPEÑO, SHITAKE MUSHROOM & TEMPURA ROLL TOPPED WITH TRUFFLE MAYO & SWEET SOY SAUCE</p> <p>CALIFORNIA 7.5 CRAB & AVOCADO (GF)</p> <p>TUNA / SALMON MAKI 5/5 (GF)</p> <p>VEGETARIAN OPTIONS</p> <p>MANGO TANGO 15 CUCUMBER, AVOCADO & SHRIMP ROLL TOPPED WITH MANGO, AVOCADO & SWEET SOY SAUCE (GF)</p> <p>CATERPILLAR 14 TEMPURA YAM ROLL TOPPED WITH SLICED AVOCADO & SWEET SOY SAUCE</p> <p>AVOCADO / CUCUMBER MAKI 4/4 (GF)</p>
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NIGIRI

ALL (GF) EXCEPT UNAGI

<p>AMAEBI (SWEET SHRIMP) 4.5</p> <p>AVOCADO 2.5</p> <p>CHOPPED SCALLOP 3</p> <p>EBI (STEAMED PRAWN) 3</p> <p>HAMACHI (YELLOWTAIL) 3.5</p> <p>HOKKIGAI (SURF CLAM) 3</p> <p>HOTATE (SCALLOP) 3.5</p> <p>IKA (SQUID) 3</p> <p>IKURA (SALMON EGG) 3</p> <p>INARI (BEAN CURD) 2.5</p> <p>SABA (MACKEREL) 3</p> <p>SALMON (SOCKEYE) 3.5</p> <p>SALMON (KING) 3.5</p> <p>TAKO (OCTOPUS) 3</p> <p>TAMAGO (JAPANESE OMELETTE) 3</p> <p>TOBIKO (FLYING FISH ROE) 3</p> <p>TORO (ALBACORE BELLY) 3.5</p> <p>TUNA (ALBACORE) 3</p> <p>UNAGI (BBQ EEL) 3.5</p> <p>TEMPURA UNAGI 4</p>

SASHIMI

ALL (GF)

<p>ASSORTED SASHIMI 12 PC 19.5 CHEF'S CHOICE OF ASSORTED SASHIMI DEPENDING ON AVAILABILITY AND SEASON.</p> <p>ASSORTED SASHIMI 18 PC 30 CHEF'S CHOICE OF ASSORTED SASHIMI DEPENDING ON AVAILABILITY AND SEASON.</p> <p>ASSORTED SASHIMI 24 PC 40 CHEF'S CHOICE OF ASSORTED SASHIMI DEPENDING ON AVAILABILITY AND SEASON.</p> <p>AMAEBI (SWEET SHRIMP) 22.5</p> <p>HAMACHI (YELLOWTAIL) 17.5</p> <p>HOKKIGAI (SURF CLAM) 15</p> <p>HOTATE (SCALLOP) 17.5</p> <p>IKA (SQUID) 15</p> <p>SABA (MACKEREL) 15</p> <p>SALMON (SOCKEYE) 17.5</p> <p>SALMON (KING) 17.5</p> <p>TAKO (OCTOPUS) 15</p> <p>TORO (ALBACORE BELLY) 17.5</p> <p>TUNA (ALBACORE) 15</p>

MODIFICATIONS ARE UNAVAILABLE AT THIS TIME.

GLUTEN FREE (GF) ALTERNATIVES AND MODIFICATIONS ARE STILL AVAILABLE, PLEASE TALK TO YOUR SERVER.

NO SUBSTITUTIONS ARE AVAILABLE FROM THE LISTED ITEMS

BENTO

MAKE YOUR OWN BENTO 16
PICK ONE ITEM FROM EACH OF THE BOXES

TRADITIONAL BENTO 19
SUSHI, SALMON MAKI, CALIFORNIA ROLLS,
SASHIMI & TEMPURA

ROBATA BENTO 18
CHICKEN & SHRIMP SKEWERS, RICE, FUJI
BEEF SHORT RIB & TEMPURA

VEGETARIAN BENTO 16
RICE, INARI & AVOCADO SUSHI, AVOCADO
AND CUCUMBER ROLL & VEGGIE TEMPURA

01 SPINACH GOMAAE SEAWEED SALAD	02 CHICKEN KARAGE TAKO YAKI SHRIMP TEMPURA VEGGIE TEMPURA MIXED TEMPURA (ADDITIONAL \$1.50)	03 EDAMAME RICE
04 TUNA MAKI SALMON MAKI AVOCADO MAKI CUCUMBER MAKI 1/2 CALIFORNIA ROLL 2PCS SALMON NIGIRI 2PCS TUNA NIGIRI 2PCS SHRIMP NIGIRI 2PCS TAMAGO NIGIRI 2PCS INARI NIGIRI 3PCS SALMON SASHIMI (ADDITIONAL \$1.00) 3PCS TUNA SASHIMI (ADDITIONAL \$1.00)	05 CALIFORNIA ROLL (8PCS) DYNAMITE (5PCS) TEMPURA SHRIMP ROLL (8PCS) YAM TEMPURA ROLL (8PCS) 4PCS SALMON SASHIMI 4PCS TUNA SASHIMI 1/2 TNT ROLL 3PCS SUSHI (INCLUDES : SALMON, TUNA, SHRIMP) 5PCS MIXED SASHIMI (ADDITIONAL \$1.00)	

ENTREE

EEL BIBIMBAP 19
BBQ EEL IN A HOT STONE BOWL WITH
PICKLES, KOMBU & YUZU BBQ TARE

CHEF'S CHOICE SUSHI PLATE 20
ASSORTED CHEF'S CHOICE OF SUSHI

UDON

LOBSTER CREAM UDON 21

SPICY CHICKEN YAKI UDON 16

SPICY SEAFOOD YAKI UDON 18

SPICY VEG YAKI UDON 15

SIDES

SPINACH GOMAAE 7.5
BLANCHED SPINACH WITH SESAME
DRESSING
(GF)

BRUSSEL SPROUT FRY 7.5

SEAWEED SALAD 6.5
(GF)

STEAMED EDAMAME 5.5
(GF)

MISO SOUP 3.5
(GF)

RICE 3
(GF)

SIDE SAUCE 2

DESSERT

MATCHA CRÈME BRÛLÉE 9
HOMEMADE MATCHA GREEN TEA CRÈME
BRÛLÉE
(GF)

TIRAMISU PARFAIT 10
HOMEMADE TIRAMISU WITH CHOCOLATE
ICE CREAM, ALMOND, PECAN, WALNUT,
AND CEREAL

BANANA SPRING ROLL 8
NUTELLA SPRING ROLL WITH BANANA &
CARAMEL SYRUP. COMES WITH YOUR
CHOICE OF ICE CREAM.

TURTLE CHEESECAKE 7.5
CANDIED PECANS AND MILK CHOCOLATE
CHUNKS WRAPPED IN A VANILLA
CHEESECAKE BATTER WITH WHITE
BROWNIE CUBES, PECANS & CHOCOLATE
CHUNKS.
(GF)

MOCHI ICE CREAM 5
ICE CREAM 6

COCKTAILS

SIGNATURE

SAKE SANGRIA COLD SAKE, RED WINE, PROSECCO, LYCHEE JUICE, POM. SYRUP, MINT, FRUIT	5 OZ	13
SHIRO SANGRIA ASIAN PEAR SAKE, WHITE WINE, LYCHEE LIQUOR, SIMPLE SYRUP, MINT, FRUIT	3 OZ	12
SAKE BOMB 1 OZ OF SHO CHIKU BAI SAKE, 6 OZ OF SAPPORO DRAFT BEER, SERVED AS A DROP SHOT	1 OZ	6
SHOYU SHIZA NEW ABSOLUT VODKA, OSAKA SHOYU-INSPIRED CAESAR MIX, SALT AND TOGORASHI RIM, ROBATA SHRIMP SKEWER	1.5 OZ	12

FEATURE

JAPONAIS OLD FASHIONED NEW MAKER'S MARK BOURBON, BURDOCK AND HOJICHA DEMERARA SYRUP, ANGOSTURA BITTERS	2 OZ	12
SAKURA BLOSSOM NEW BEEFEATER, SOHO, STRAWBERRY PUREE, CALPICO, MINT, FRESH RASPBERRY CRUSHED ICE, 7UP	2 OZ	11
SAKE SLING NEW KAIUN IWAIZAKE SAKE, CAMPARI, TRIPLE SEC, YUZU JUICE, 7UP, GRAPES	2.5 OZ	14

WINE

RED WINE	9 OZ	BTL (750 ML)
GRAFFIGNA "G" CENTENARIO RESERVE - ARGENTINA	10	35
THE NED PINOT NOIR - NEW ZEALAND	13	40
TRIM CABERNET SAUVIGNON - USA	15	48
MONSTER VINEYARD MERLOT - CANADA	12.5	43
ST.HALLETT-FAITH SHIRAZ - AUSTRALIA	13	44
WHITE WINE		
INVIVO AWATERE SAUVIGNON BLANC - NEW ZEALAND	11	35
DR.LOOSEN RIESLING - GERMANY	12	40
GRAY MONK PINOT GRIS - CANADA	12	40
RIVERLORE SAUVIGNON BLANC - NEW ZEALAND	14	44
CANELLA PROSECCO	12	

NON ALCOHOLIC

POP	3
GREEN TEA	2.5
JUICE	4
SPARKLING WATER	4 (250ML) 8 (1L)
SHIRLEY TEMPLE	5.25

SAKE

HOT SAKE	5 OZ	10 OZ
SHO CHIKU BAI	7.5	13
MASUKAGAMI JUNMAI	12.5	24
BREWMASTER'S CHOICE	12.5	24

COLD SAKE

FEATURE SAKE NEW	M/P
HAKKAIKAN HONJOZO CLEAN, SMOOTH, DRY, SOFT SPICED	8.5 (3 OZ) 65 (720ML)
MIO SPARKLING	22 (300ML)

JUNMAI DAIGINJO

REI	30 (300ML)
MEIKYOSHISUI SEKI 45% RICE MILLED, FRUIT, MELON, LYCHEE, GREAT ACIDITY AND BALANCE.	82 (720ML)
DASSAI '23' 23% RICE MILLED, GRAPES, FLOWER, DEEP.	83 (300ML)
DASSAI '45' 50% RICE MILLED, CLEAN, ACIDITY.	44 (300ML)
NIWA NO UGUISU 50 ELEGANT, REFINED, CLEAN, APPLE, LYCHEE.	8 (3 OZ) 63 (720ML)

JUNMAI GINJO

MOONSTONE 'ASIAN PEAR SAKE' BRIGHT, FRESH, PEAR AROMA.	22 (300ML) 48 (750ML)
YOSHI ORGANIC ELEGANT, CLEAN, CRISP, LIGHT, FRUITY	38 (300ML)
KAIUN - IWAIZAKE REFRESHING, CLEAN, CRISP, MELON.	39 (300ML) 82 (720ML)

BEER

BOTTLE

HITACHINO	10 (330ML)	ORION	14 (633ML)
CORONA	7 (330ML)	KIRIN	11 (650ML)
STELLA	7 (330ML)	ASAHI	11 (650ML)

TAP

SAPPORO (LAGER)	8 (18 OZ)	22 (JUG)
BILLIKEN (LAGER)	7 (16 OZ)	
FEATURE BEER NEW	M/P	