

MAKIMONO

PRESSED SALMON SUSHI	16
BLOW TORCHED SOCKEYE SALMON PRESSED SUSHI WITH JALAPEÑO & HOME MADE SOY MAYO <small>(GF)</small>	
LOVE CRUNCH	19
CRAB & AVOCADO ROLL TOPPED WITH SALMON, SPICY TUNA, TEMPURA BITS & SWEET SOY SAUCE THEN OVEN BAKED	
DOUBLE DOUBLE	16
SHRIMP TEMPURA & AVOCADO ROLL TOPPED WITH COOKED SHRIMP, AVOCADO & SWEET SOY SAUCE	
RAINBOW	17
CRAB & AVOCADO ROLL TOPPED WITH SALMON, TUNA, SHRIMP & AVOCADO <small>(GF AVAILABLE)</small>	
GOLDEN CRUNCH	13
SALMON, SPICY MAYO, AVOCADO, TEMPURA BITS & SWEET SOY SAUCE	
TNT	16
CRAB & AVOCADO ROLL TOPPED WITH SHRIMP TEMPURA & SWEET SPICY MAYO	
DYNAMITE	14
TEMPURA SHRIMP, CUCUMBER, AVOCADO & MASAGO	
VOLCANO	18
EEL TEMPURA & AVOCADO ROLL WITH SPICY CHOPPED SCALLOPS, SQUID & SPICY SWEET SAUCE	
GODZILLA	20
TEMPURA SHRIMP, SOFT SHELL CRAB, SCALLOPS, MAYO, AVOCADO & RADISH SPROUTS	
NEW STYLE ROLL	20
CHOPPED SCALLOPS, SOY ROLL TOPPED WITH HOT OLIVE OIL SEARED SASHIMI & YUZU SOY SAUCE <small>(GF AVAILABLE)</small>	
TRUFFLE FRY	15
TUNA, CREAM CHEESE, JALAPEÑO, SHITAKE MUSHROOM & TEMPURA ROLL TOPPED WITH TRUFFLE MAYO & SWEET SOY SAUCE	
MANGO FRY	15
SMOKED SALMON, SHRIMP, AVOCADO & MANGO WITH A TEMPURA FINISH SERVED WITH SWEET SPICY SOY SAUCE & SESAME SAUCE	

CALIFORNIA	7.5
CRAB & AVOCADO <small>(GF AVAILABLE)</small>	
PRAIRIE FIRE	16
SPICY TUNA, GRILLED VEGETABLES & TEMPURA BITS <small>(GF AVAILABLE)</small>	
BAKUDAN	10
SPICY TUNA WITH TEMPURA BITS	
CHEESY DRAGON	18
SHRIMP TEMPURA & CREAM CHEESE ROLL TOPPED WITH EEL, AVOCADO & SWEET SOY SAUCE	
MAKI <small>(GF)</small>	
AVOCADO MAKI	4
CUCUMBER MAKI	4
TUNA MAKI	5
SALMON MAKI	5

VEGETARIAN OPTIONS

AC	7
AVOCADO & CUCUMBER <small>(GF)</small>	
MANGO TANGO	15
CUCUMBER, AVOCADO & SHRIMP ROLL TOPPED WITH MANGO, AVOCADO & SWEET SOY SAUCE <small>(GF AVAILABLE)</small>	
CATERPILLAR	9
TEMPURA YAM ROLL TOPPED WITH SLICED AVOCADO & SWEET SOY SAUCE	
VEGGIE KAMIKAZE	14
PICKLED RADISH, AVOCADO, SPICY MAYO & TEMPURA BITS	

NIGIRI

ALL (GF) EXCEPT UNAGI

TRADITIONAL ASSORTED NIGIRI 8PC	23
CHEF'S CHOICE OF CLASSIC NIGIRI, DEPENDING ON AVAILABILITY AND SEASON.	
AMAEBI (SWEET SHRIMP)	4.5
AVOCADO	2.5
CHOPPED SCALLOP	3
EBI (STEAMED PRAWN)	3
HAMACHI (YELLOWTAIL)	3.5
HOKKIGAI (SURF CLAM)	3
HOTATE (SCALLOP)	3.5
IKA (SQUID)	3
IKURA (SALMON EGG)	3
INARI (BEAN CURD)	2.5
SABA (MACKEREL)	3
SALMON (SOCKEYE)	3.5
SALMON (KING)	3.5
TAKO (OCTOPUS)	3
TAMAGO (JAPANESE OMELETTE)	3
TOBIKO (FLYING FISH ROE)	3
TORO (ALBACORE BELLY)	3.5
TUNA (ALBACORE)	3
UNAGI (BBQ EEL)	3.5
TEMPURA UNAGI	4

SASHIMI

ALL (GF)

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

MODIFICATIONS ARE UNAVAILABLE AT THIS TIME.

PLEASE TALK TO YOUR SERVER ABOUT ALL
GLUTEN FREE (GF) ALTERNATIVES AND MODIFICATIONS

18% GRATUITY WILL BE APPLIED TO PARTIES OF 7 AND UP

APPETIZER

HOT STONE WAGYU STONE GRILLED AT YOUR TABLE, SERVED WITH WASABI TARE & STEAK SAUCE (GF AVAILABLE)	27
HOT STONE TENDERLOIN STONE GRILLED AT YOUR TABLE, SERVED WITH SESAME SAUCE & STEAK SAUCE (GF AVAILABLE)	19.5

NEW STYLE SASHIMI 18.5
ASSORTED SASHIMI SEARED WITH HOT OLIVE OIL & YUZU SOY SAUCE
(GF AVAILABLE)

ANCHOVY GARLIC EDAMAME 7.5
(GF)

GRILLED SQUID 15.5
SERVED WITH SESAME SAUCE

TUNA NACHO 15.5
CRISPY WONTON CHIPS, SPICY SESAME TUNA, AVOCADO & JALAPEÑO

FUJI BEEF SHORT RIB 18
GRILLED BEEF SHORT RIB MARINATED IN APPLE SOY SAUCE

WAGYU BEEF TATAKI 14.5
FRESHLY GROUND DAIKON & PONZU DRESSING
(GF)

TUNA TATAKI 14
GARLIC CHIPS, CHILI OIL, MICRO CHERVIL & SESAME DRESSING
(GF AVAILABLE)

TEMPURA

SPICY MANGO PRAWN 16
PRAWN TEMPURA COATED IN GARLIC AIOLI, WITH CRISPY WONTON & SPICY MAYO TARE

CHICKEN KARAAGE 11
DEEP-FRIED & SERVED WITH CHILI MAYO

CALAMARI 13
SERVED WITH WASABI SOUR CREAM

AGEDASHI TOFU 7.5
DEEP-FRIED TOFU IN SWEET SOY SAUCE, FRESHLY GROUND DAIKON, GREEN ONION & SEAWEED

SEASONAL VEGETABLE TEMPURA 12

SHRIMP TEMPURA 16

ASSORTED TEMPURA 18
SHRIMP & SEASONAL VEGETABLE TEMPURA

ENTREE

CHICKEN TERIYAKI 18
CHICKEN THIGH WITH SAUTÉED VEGETABLES & TERIYAKI SAUCE

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

LOBSTER CREAM UDON 21
SPICY CHICKEN YAKI UDON 16
SPICY SEAFOOD YAKI UDON 18
SPICY VEG YAKI UDON 15

SASHIMI & ROLL 28
ASSORTED CHEF'S CHOICE OF SASHIMI & ROLLS FOR ONE
(GF AVAILABLE)

SUSHI & SASHIMI 26
ASSORTED CHEF'S CHOICE OF SUSHI & SASHIMI FOR ONE
(GF AVAILABLE)

BENTO

TRADITIONAL BENTO 27
SUSHI, SALMON MAKI, CALIFORNIA ROLLS, SASHIMI & TEMPURA

ROBATA BENTO 26
CHICKEN & SHRIMP SKEWERS, RICE, FUJI BEEF SHORT RIB & TEMPURA

VEGETARIAN BENTO 22
RICE, INARI & AVOCADO SUSHI, AVOCADO AND CUCUMBER ROLL & VEGGIE TEMPURA

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

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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
JAPONAIS OLD FASHIONED NEW MAKER'S MARK BOURBON, BURDOCK AND HOUJICHA DEMERARA SYRUP, ANGOSTURA BITTERS	2 OZ	12

FEATURE

MANGO YUZU BELLINI NEW PROSECCO, MOSCATO, FRESH MANGO, MANGO JUICE, GRENADINE, YUZU, AND SIMPLE SYRUP	3 OZ	11
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 26
TRIM CABERNET SAUVIGNON - USA	15	48 36
MONSTER VINEYARD MERLOT - CANADA	12.5	43 32
ST.HALLETT-FAITH SHIRAZ - AUSTRALIA	13	44 33

WHITE WINE

DR.LOOSEN RIESLING - GERMANY	12	40 30
GRAY MONK PINOT GRIS - CANADA	12	40 30
RIVERLORE SAUVIGNON BLANC - NEW ZEALAND	14	44 33
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
HAKKAISAN HONJOZO CLEAN, SMOOTH, DRY, SOFT SPICED	8.5 (3 OZ) 65 (720ML)

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)
STELLA	7 (355ML)	ASAHI BLACK	8.5 (355ML)
ALLEY KAT NEW APRIKAT	7 (355ML)	ASAHI	7 (355ML)

TAP

SAPPORO (LAGER)	8 (18 OZ)	22 (JUG)
BILLIKEN (LAGER) LOCAL	7 (16 OZ)	
DIBS BERRY (RASPBERRY WHEAT ALE) LOCAL	5 (16 OZ)	