

# APPETIZER

<b>HOT STONE WAGYU</b> STONE GRILLED AT YOUR TABLE, SERVED WITH WASABI TARE & STEAK SAUCE <a href="#">(GF AVAILABLE)</a>	<b>27</b>
<b>HOT STONE TENDERLOIN</b> STONE GRILLED AT YOUR TABLE, SERVED WITH SESAME SAUCE & STEAK SAUCE <a href="#">(GF AVAILABLE)</a>	<b>19.5</b>
<b>NEW STYLE SASHIMI</b> ASSORTED SASHIMI SEARED WITH HOT OLIVE OIL & YUZU SOY SAUCE <a href="#">(GF AVAILABLE)</a>	<b>18.5</b>
<b>ANCHOVY GARLIC EDAMAME</b> <a href="#">(GF)</a>	<b>7.5</b>
<b>TUNA NACHO</b> CRISPY WONTON CHIPS, SPICY SESAME TUNA, AVOCADO & JALAPEÑO	<b>15.5</b>
<b>WAGYU BEEF TATAKI</b> FRESHLY GROUND DAIKON & PONZU DRESSING <a href="#">(GF)</a>	<b>14.5</b>
<b>TUNA TATAKI</b> GARLIC CHIPS, CHILI OIL, MICRO CHERVIL & SESAME DRESSING <a href="#">(GF AVAILABLE)</a>	<b>14</b>

## TEMPURA

<b>SPICY MANGO PRAWN</b> PRAWN TEMPURA COATED IN GARLIC AIOLI, WITH CRISPY WONTON & SPICY MAYO TARE	<b>16</b>
<b>CHICKEN KARAAGE</b> DEEP-FRIED & SERVED WITH CHILI MAYO	<b>11</b>
<b>AGEDASHI TOFU</b> DEEP-FRIED TOFU IN SWEET SOY SAUCE, FRESHLY GROUND DAIKON, GREEN ONION & SEAWEED	<b>7.5</b>
<b>SEASONAL VEGETABLE TEMPURA</b>	<b>12</b>
<b>SHRIMP TEMPURA</b>	<b>16</b>
<b>ASSORTED TEMPURA</b> SHRIMP & SEASONAL VEGETABLE TEMPURA	<b>18</b>

# MAKIMONO

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

# NIGIRI

ALL (GF) EXCEPT UNAGI

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

# SASHIMI

ALL (GF)

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

MODIFICATIONS ARE UNAVAILABLE AT THIS TIME.

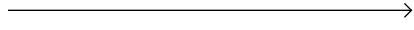
PLEASE TALK TO YOUR SERVER ARE GLUTEN FREE (GF) ALTERNATIVES AND MODIFICATIONS

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

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

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

## 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

<b>SAKE SANGRIA</b> COLD SAKE, RED WINE, PROSECCO, LYCHEE JUICE, POM. SYRUP, MINT, FRUIT	5 OZ	13
<b>SHIRO SANGRIA</b> ASIAN PEAR SAKE, WHITE WINE, LYCHEE LIQUOR, SIMPLE SYRUP, MINT, FRUIT	3 OZ	12
<b>SAKE BOMB</b> 1 OZ OF SHO CHIKU BAI SAKE, 6 OZ OF SAPPORO DRAFT BEER, SERVED AS A DROP SHOT	1 OZ	6
<b>JAPONAIS OLD FASHIONED <span style="color: red;">NEW</span></b> MAKER'S MARK BOURBON, BURDOCK AND HOUJICHA DEMERARA SYRUP, ANGOSTURA BITTERS	2 OZ	12

## FEATURE

<b>SAKURA BLOSSOM <span style="color: red;">NEW</span></b> BEEFEATER, SOHO, STRAWBERRY PUREE, CALPICO, MINT, FRESH RASPBERRY CRUSHED ICE, 7UP	2 OZ	11
<b>SAKE SLING <span style="color: red;">NEW</span></b> KAIUN IWAIZAKE SAKE, CAMPARI, TRIPLE SEC, YUZU JUICE, 7UP, GRAPES	2.5 OZ	14

# WINE

RED WINE	9 OZ	BTL (750 ML)
<b>GRAFFIGNA "G" CENTENARIO RESERVE - ARGENTINA</b>	10	<del>35</del> 26
<b>THE NED PINOT NOIR - NEW ZEALAND</b>	13	<del>40</del> 30
<b>TRIM CABERNET SAUVIGNON - USA</b>	15	<del>48</del> 36
<b>MONSTER VINEYARD MERLOT - CANADA</b>	12.5	<del>43</del> 32
<b>ST.HALLETT-FAITH SHIRAZ - AUSTRALIA</b>	13	<del>44</del> 33
WHITE WINE		
<b>INVIVO AWATERE SAUVIGNON BLANC - NEW ZEALAND</b>	11	<del>35</del> 26
<b>DR.LOOSEN RIESLING - GERMANY</b>	12	<del>40</del> 30
<b>GRAY MONK PINOT GRIS - CANADA</b>	12	<del>40</del> 30
<b>RIVERLORE SAUVIGNON BLANC - NEW ZEALAND</b>	14	<del>44</del> 33
<b>CANELLA PROSECCO</b>	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
<b>SHO CHIKU BAI</b>	7.5	13
<b>MASUKAGAMI JUNMAI</b>	12.5	24
<b>BREWMASTER'S CHOICE</b>	12.5	24

## COLD SAKE

<b>FEATURE SAKE <span style="color: red;">NEW</span></b>	M/P
<b>HAKKAISAN HONJOZO</b> CLEAN, SMOOTH, DRY, SOFT SPICED	8.5 (3 OZ) 65 (720ML)
<b>MIO SPARKLING</b>	22 (300ML)

## JUNMAI DAIGINJO

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

## JUNMAI GINJO

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

# BEER

## BOTTLE

<b>HITACHINO</b>	10 (330ML)	<b>ORION</b>	14 (633ML)
<b>STELLA</b>	7 (355ML)	<b>ASAHI BLACK</b>	8.5 (355ML)
<b>ALLEY KAT <span style="color: red;">NEW</span></b> APRIKAT	7 (355ML)	<b>ASAHI</b>	7 (355ML)

## TAP

<b>SAPPORO (LAGER)</b>	8 (18 OZ)	22 (JUG)
<b>BILLIKEN (LAGER) <span style="color: red;">LOCAL</span></b>	7 (16 OZ)	
<b>FEATURE BEER <span style="color: red;">NEW</span></b>	M/P	