

MAKIMONO

PRESSED SALMON SUSHI BLOW TORCHED SOCKEYE SALMON PRESSED SUSHI WITH JALAPEÑO & HOME MADE SOY MAYO <small>(GF)</small>	16	CALIFORNIA CRAB & AVOCADO <small>(GF AVAILABLE)</small>	7.5
LOVE CRUNCH CRAB & AVOCADO ROLL TOPPED WITH SALMON, SPICY TUNA, TEMPURA BITS & SWEET SOY SAUCE THEN OVEN BAKED	19	PRAIRIE FIRE SPICY TUNA, GRILLED VEGETABLES & TEMPURA BITS <small>(GF AVAILABLE)</small>	16
DOUBLE DOUBLE SHRIMP TEMPURA & AVOCADO ROLL TOPPED WITH COOKED SHRIMP, AVOCADO & SWEET SOY SAUCE	16	BAKUDAN SPICY TUNA WITH TEMPURA BITS	10
RAINBOW CRAB & AVOCADO ROLL TOPPED WITH SALMON, TUNA, SHRIMP & AVOCADO <small>(GF AVAILABLE)</small>	17	CHEESY DRAGON SHRIMP TEMPURA & CREAM CHEESE ROLL TOPPED WITH EEL, AVOCADO & SWEET SOY SAUCE	18
GOLDEN CRUNCH SALMON, SPICY MAYO, AVOCADO, TEMPURA BITS & SWEET SOY SAUCE	13	MAKI <small>(GF)</small>	
TNT CRAB & AVOCADO ROLL TOPPED WITH SHRIMP TEMPURA & SWEET SPICY MAYO	16	AVOCADO MAKI	4
DYNAMITE TEMPURA SHRIMP, CUCUMBER, AVOCADO & MASAGO	14	CUCUMBER MAKI	4
VOLCANO EEL TEMPURA & AVOCADO ROLL WITH SPICY CHOPPED SCALLOPS, SQUID & SPICY SWEET SAUCE	18	TUNA MAKI	5
GODZILLA TEMPURA SHRIMP, SOFT SHELL CRAB, SCALLOPS, MAYO, AVOCADO & RADISH SPROUTS	20	SALMON MAKI	5
NEW STYLE ROLL CHOPPED SCALLOPS, SOY ROLL TOPPED WITH HOT OLIVE OIL SEARED SASHIMI & YUZU SOY SAUCE <small>(GF AVAILABLE)</small>	20		
TRUFFLE FRY TUNA, CREAM CHEESE, JALAPEÑO, SHITAKE MUSHROOM & TEMPURA ROLL TOPPED WITH TRUFFLE MAYO & SWEET SOY SAUCE	15		
MANGO FRY SMOKED SALMON, SHRIMP, AVOCADO & MANGO WITH A TEMPURA FINISH SERVED WITH SWEET SPICY SOY SAUCE & SESAME SAUCE	15		

VEGETARIAN OPTIONS

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

NIGIRI

ALL (GF) EXCEPT UNAGI

TRADITIONAL ASSORTED NIGIRI 8PC CHEF'S CHOICE OF CLASSIC NIGIRI	23
AKAMI (BLUEFIN)	5
CHU-TORO (BLUEFIN)	7.5
O-TORO (BLUEFIN)	11
UNI (SEA URCHIN)	M/P
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

1 PC

SASHIMI

ALL (GF)

ASSORTED SASHIMI 12 PC CHEF'S CHOICE OF ASSORTED SASHIMI	19.5
ASSORTED SASHIMI 18 PC CHEF'S CHOICE OF ASSORTED SASHIMI	30
ASSORTED SASHIMI 24 PC CHEF'S CHOICE OF ASSORTED SASHIMI	40
AKAMI (BLUEFIN)	5
CHU-TORO (BLUEFIN)	7.5
O-TORO (BLUEFIN)	11
UNI (SEA URCHIN)	M/P
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

1 PC

6 PCS

MODIFICATIONS ARE UNAVAILABLE AT THIS TIME.

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

FOR IMAGES OF OUR MENU
VISIT OUR INSTAGRAM @JAPONAIS_BISTRO

APPETIZER

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

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

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)

BLACK COD 17.5
BLACK COD MARINATED IN MISO, WITH SLICED FRESH BEETS
(GF)

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, 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
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 YOUR CHOICE OF JAPANESE WHISKEY, BURDOCK AND HOJICHA DEMERARA SYRUP, ANGOSTURA BITTERS	2 OZ	
SUNTORY TOKI BRIGHT CITRUS NOTES FROM PINK GRAPEFRUIT. BITTER HERBS, TOASTED ALMONDS AND VANILLA OAK LINGER UNDERNEATH.		13
NIKKA COFFEY GRAIN SWEET, SMOOTH, BALANCED BY CRUNCHY BISCUITS AND FRESH VANILLA		15
NIKKA FROM THE BARREL BARTENDER'S CHOICE SMOKEY, CREAMY CARAMEL AND VANILLA, SOME OAK.		15

FEATURE

HANAKO NEGRONI NEW ROKU GIN, CAMPARI, ORANGE JUICE	2 OZ	13
SHIKOKU MARGARITA NEW PATRON SILVER, YUZU EXTRACT, TRIPLE SEC	2 OZ	14

WINE

RED WINE	6 OZ	9 OZ	BTL (750 ML)
MURPHY GOODE PINOT NOIR - CALIFORNIA NEW	13	19	50
SILVER PALMS CABERNET SAUVIGNON - CALIFORNIA NEW	13	19	50
WHITE WINE			
BENVOLIO PINOT GRIGIO - ITALY NEW	9	12	30
RIVERLORE SAUVIGNON BLANC - NEW ZEALAND		14	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
BREWMASTER'S CHOICE	10	18.5
MASUKAGAMI JUNMAI	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)	CORONA	7 (350ML)
ASAHI CAN	9 (500ML)	ASAHI BLACK	8.5 (355ML)

TAP

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