

# APPETIZER

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| <p><b>HOT STONE WAGYU</b> 27<br/>STONE GRILLED AT YOUR TABLE, SERVED WITH WASABI TARE &amp; STEAK SAUCE<br/><a href="#">(GF AVAILABLE)</a></p> <p><b>HOT STONE TENDERLOIN</b> 19.5<br/>STONE GRILLED AT YOUR TABLE, SERVED WITH SESAME SAUCE &amp; STEAK SAUCE<br/><a href="#">(GF AVAILABLE)</a></p>  | <p><b>BLACK COD</b> 17.5<br/>BLACK COD MARINATED IN MISO, WITH SLICED FRESH BEETS<br/><a href="#">(GF)</a></p> <p><b>TEMPURA</b></p> <p><b>SPICY MANGO PRAWN</b> 16<br/>PRAWN TEMPURA COATED IN GARLIC AIOLI, WITH CRISPY WONTON &amp; SPICY MAYO TARE</p> <p><b>CHICKEN KARAAGE</b> 11<br/>DEEP-FRIED &amp; SERVED WITH CHILI MAYO</p> <p><b>CALAMARI</b> 13<br/>SERVED WITH WASABI SOUR CREAM</p> <p><b>AGEDASHI TOFU</b> 7.5<br/>DEEP-FRIED TOFU IN SWEET SOY SAUCE, FRESHLY GROUND DAIKON, GREEN ONION &amp; SEAWEED</p> <p><b>SEASONAL VEGETABLE TEMPURA</b> 12</p> <p><b>SHRIMP TEMPURA</b> 16</p> <p><b>ASSORTED TEMPURA</b> 18<br/>SHRIMP &amp; SEASONAL VEGETABLE TEMPURA</p> |
| <p><b>NEW STYLE SASHIMI</b> 18.5<br/>ASSORTED SASHIMI SEARED WITH HOT OLIVE OIL &amp; YUZU SOY SAUCE<br/><a href="#">(GF AVAILABLE)</a></p> <p><b>ANCHOVY GARLIC EDAMAME</b> 7.5<br/><a href="#">(GF)</a></p> <p><b>TUNA NACHO</b> 15.5<br/>CRISPY WONTON CHIPS, SPICY SESAME TUNA, AVOCADO &amp; JALAPEÑO</p> <p><b>WAGYU BEEF TATAKI</b> 14.5<br/>FRESHLY GROUND DAIKON &amp; PONZU DRESSING<br/><a href="#">(GF)</a></p> <p><b>TUNA TATAKI</b> 14<br/>GARLIC CHIPS, CHILI OIL, MICRO CHERVIL &amp; SESAME DRESSING<br/><a href="#">(GF AVAILABLE)</a></p> |  |

# NIGIRI

ALL (GF) EXCEPT UNAGI

|  |                          |
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| <p><b>AKAMI</b> (BLUEFIN) 5</p> <p><b>CHU-TORO</b> (BLUEFIN) 7.5</p> <p><b>O-TORO</b> (BLUEFIN) 11</p> <p><b>UNI</b> (SEA URCHIN) M/P</p><br><p><b>AMAEBI</b> (SWEET SHRIMP) 4.5</p> <p><b>AVOCADO</b> 2.5</p> <p><b>CHOPPED SCALLOP</b> 3</p> <p><b>EBI</b> (STEAMED PRAWN) 3</p> <p><b>HAMACHI</b> (YELLOWTAIL) 3.5</p> <p><b>HOKKIGAI</b> (SURF CLAM) 3</p> <p><b>HOTATE</b> (SCALLOP) 3.5</p> <p><b>IKA</b> (SQUID) 3</p> <p><b>IKURA</b> (SALMON EGG) 3</p> <p><b>INARI</b> (BEAN CURD) 2.5</p> <p><b>SABA</b> (MACKEREL) 3</p> <p><b>SALMON</b> (SOCKEYE) 3.5</p> <p><b>SALMON</b> (KING) 3.5</p> <p><b>TAKO</b> (OCTOPUS) 3</p> <p><b>TAMAGO</b> (JAPANESE OMELETTE) 3</p> <p><b>TOBIKO</b> (FLYING FISH ROE) 3</p> <p><b>TORO</b> (ALBACORE BELLY) 3.5</p> <p><b>TUNA</b> (ALBACORE) 3</p> <p><b>UNAGI</b> (BBQ EEL) 3.5</p> <p><b>TEMPURA UNAGI</b> 4</p> | <p>1 PC</p> <p>6 PCS</p> |
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# MAKIMONO

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

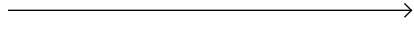
ALL (GF)

|   |                          |
|---|--------------------------|
| <p><b>ASSORTED SASHIMI 12 PC</b> 19.5<br/>CHEF'S CHOICE OF ASSORTED SASHIMI</p> <p><b>ASSORTED SASHIMI 18 PC</b> 30<br/>CHEF'S CHOICE OF ASSORTED SASHIMI</p> <p><b>ASSORTED SASHIMI 24 PC</b> 40<br/>CHEF'S CHOICE OF ASSORTED SASHIMI</p><br><p><b>AKAMI</b> (BLUEFIN) 5</p> <p><b>CHU-TORO</b> (BLUEFIN) 7.5</p> <p><b>O-TORO</b> (BLUEFIN) 11</p> <p><b>UNI</b> (SEA URCHIN) M/P</p><br><p><b>AMAEBI</b> (SWEET SHRIMP) 22.5</p> <p><b>HAMACHI</b> (YELLOWTAIL) 17.5</p> <p><b>HOKKIGAI</b> (SURF CLAM) 15</p> <p><b>HOTATE</b> (SCALLOP) 17.5</p> <p><b>IKA</b> (SQUID) 15</p> <p><b>SABA</b> (MACKEREL) 15</p> <p><b>SALMON</b> (SOCKEYE) 17.5</p> <p><b>SALMON</b> (KING) 17.5</p> <p><b>TAKO</b> (OCTOPUS) 15</p> <p><b>TORO</b> (ALBACORE BELLY) 17.5</p> <p><b>TUNA</b> (ALBACORE) 15</p> | <p>1 PC</p> <p>6 PCS</p> |
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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><br/><b>SEAWEED SALAD</b></p>   | <p>02</p> <p><b>CHICKEN KARAGE</b><br/><b>TAKO YAKI</b><br/><b>SHRIMP TEMPURA</b><br/><b>VEGGIE TEMPURA</b></p> <p><b>MIXED TEMPURA</b><br/>(ADDITIONAL \$1.50)</p>   | <p>03</p> <p><b>EDAMAME</b><br/><b>RICE</b></p> |
| <p>04</p> <p><b>TUNA MAKI</b><br/><b>SALMON MAKI</b><br/><b>AVOCADO MAKI</b><br/><b>CUCUMBER MAKI</b><br/><b>1/2 CALIFORNIA ROLL</b><br/><b>2PCS SALMON NIGIRI</b><br/><b>2PCS TUNA NIGIRI</b><br/><b>2PCS SHRIMP NIGIRI</b><br/><b>2PCS TAMAGO NIGIRI</b><br/><b>2PCS INARI NIGIRI</b></p> <p><b>3PCS SALMON SASHIMI</b><br/>(ADDITIONAL \$1.00)</p> <p><b>3PCS TUNA SASHIMI</b><br/>(ADDITIONAL \$1.00)</p> | <p>05</p> <p><b>CALIFORNIA ROLL (8PCS)</b><br/><b>DYNAMITE (5PCS)</b><br/><b>TEMPURA SHRIMP ROLL (8PCS)</b><br/><b>YAM TEMPURA ROLL (8PCS)</b><br/><b>4PCS SALMON SASHIMI</b><br/><b>4PCS TUNA SASHIMI</b><br/><b>1/2 TNT ROLL</b><br/><b>3PCS SUSHI</b><br/>(INCLUDES : SALMON, TUNA, SHRIMP)</p> <p><b>5PCS MIXED SASHIMI</b><br/>(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><br>COLD SAKE, RED WINE, PROSECCO, LYCHEE JUICE, POM. SYRUP, MINT, FRUIT  | 5 OZ | 13 |
| <b>SAKE BOMB</b><br>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</b> <b>NEW</b><br>YOUR CHOICE OF JAPANESE WHISKEY, BURDOCK AND HOJICHA DEMERARA SYRUP, ANGOSTURA BITTERS | 2 OZ |    |
| <b>SUNTORY TOKI</b><br>BRIGHT CITRUS NOTES FROM PINK GRAPEFRUIT. BITTER HERBS, TOASTED ALMONDS AND VANILLA OAK LINGER UNDERNEATH.  |      | 13 |
| <b>NIKKA COFFEY GRAIN</b><br>SWEET, SMOOTH, BALANCED BY CRUNCHY BISCUITS AND FRESH VANILLA   |      | 15 |
| <b>NIKKA FROM THE BARREL</b> <b>BARTENDER'S CHOICE</b><br>SMOKEY, CREAMY CARAMEL AND VANILLA, SOME OAK.                            |      | 15 |

## FEATURE

|  |      |    |
|--|------|----|
| <b>HANAKO NEGRONI</b> <b>NEW</b><br>ROKU GIN, CAMPARI, ORANGE JUICE            | 2 OZ | 13 |
| <b>SHIKOKU MARGARITA</b> <b>NEW</b><br>PATRON SILVER, YUZU EXTRACT, TRIPLE SEC | 2 OZ | 14 |

# WINE

| RED WINE   | 6 OZ | 9 OZ | BTL (750 ML) |
|--|------|------|--------------|
| <b>MURPHY GOODE</b> PINOT NOIR - CALIFORNIA <b>NEW</b>         | 13   | 19   | 50           |
| <b>SILVER PALMS</b> CABERNET SAUVIGNON - CALIFORNIA <b>NEW</b> | 13   | 19   | 50           |
| WHITE WINE   |      |      |              |
| <b>BENVOLIO</b> PINOT GRIGIO - ITALY <b>NEW</b>                | 9    | 12   | 30           |
| <b>RIVERLORE</b> SAUVIGNON BLANC - NEW ZEALAND                 |      | 14   | 33           |
| <b>CANELLA PROSECCO</b>  |      | 12   |              |

# NON ALCOHOLIC

|                 |                     |
|-----------------|---------------------|
| POP             | 3                   |
| GREEN TEA       | 2.5                 |
| JUICE           | 4                   |
| SPARKLING WATER | 4 (250ML)<br>8 (1L) |
| SHIRLEY TEMPLE  | 5.25                |

# SAKE

|                            |      |       |
|----------------------------|------|-------|
| <b>HOT SAKE</b>            | 5 OZ | 10 OZ |
| <b>BREWMASTER'S CHOICE</b> | 10   | 18.5  |
| <b>MASUKAGAMI JUNMAI</b>   | 12.5 | 24    |

## COLD SAKE

|   |                       |
|---|-----------------------|
| <b>FEATURE SAKE</b> <b>NEW</b>                              | M/P                   |
| <b>HAKKAISAN HONJOZO</b><br>CLEAN, SMOOTH, DRY, SOFT SPICED | 8.5 (3 OZ) 65 (720ML) |

## JUNMAI DAIGINJO

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

## JUNMAI GINJO

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

# BEER

## BOTTLE

|                     |            |                    |             |
|---------------------|------------|--------------------|-------------|
| <b>HITACHINO</b>    | 10 (330ML) | <b>CORONA</b>      | 7 (350ML)   |
| <b>ASAHI</b><br>CAN | 9 (500ML)  | <b>ASAHI BLACK</b> | 8.5 (355ML) |

## TAP

|  |           |          |
|--|-----------|----------|
| <b>SAPPORO</b> (LAGER)                               | 8 (18 OZ) | 22 (JUG) |
| <b>BILLIKEN</b> (LAGER) <b>LOCAL</b>                 | 7 (16 OZ) |          |
| <b>DIBS BERRY</b> (RASPBERRY WHEAT ALE) <b>LOCAL</b> | 5 (16 OZ) |          |