

MAKIMONO

PRESSED SALMON SUSHI BLOW TORCHED SOCKEYE SALMON PRESSED SUSHI WITH JALAPEÑO & HOME MADE SOY MAYO (GF)	16	CALIFORNIA CRAB & AVOCADO (GF AVAILABLE)	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 (GF AVAILABLE)	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 (GF AVAILABLE)	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 (GF)	
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 (GF AVAILABLE)	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 (GF)	7
MANGO TANGO CUCUMBER, AVOCADO & SHRIMP ROLL TOPPED WITH MANGO, AVOCADO & SWEET SOY SAUCE (GF AVAILABLE)	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

ENTREE

<p>HOT STONE WAGYU 27 STONE GRILLED AT YOUR TABLE, SERVED WITH WASABI TARE & STEAK SAUCE (GF AVAILABLE)</p> <p>HOT STONE TENDERLOIN 19.5 STONE GRILLED AT YOUR TABLE, SERVED WITH SESAME SAUCE & STEAK SAUCE (GF AVAILABLE)</p>	<p>BLACK COD 17.5 BLACK COD MARINATED IN MISO, WITH SLICED FRESH BEETS (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>CALAMARI 13 SERVED WITH WASABI SOUR CREAM</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 ASSORTED SASHIMI SEARED WITH HOT OLIVE OIL & YUZU SOY SAUCE (GF AVAILABLE)</p> <p>ANCHOVY GARLIC EDAMAME 7.5 (GF)</p> <p>GRILLED SQUID 15.5 SERVED WITH SESAME SAUCE</p> <p>TUNA NACHO 15.5 CRISPY WONTON CHIPS, SPICY SESAME TUNA, AVOCADO & JALAPEÑO</p> <p>FUJI BEEF SHORT RIB 18 GRILLED BEEF SHORT RIB MARINATED IN APPLE SOY SAUCE</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 AVAILABLE)</p>	

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

DESSERT

SPINACH GOMAAE 7.5 BLANCHED SPINACH WITH SESAME DRESSING (GF)	MISO SOUP 3.5 (GF)
BRUSSEL SPROUT FRY 7.5	RICE 3 (GF)
SEAWEED SALAD 6.5	SIDE SAUCE 2
STEAMED EDAMAME 5.5 (GF)	

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		16
NIKKA FROM THE BARREL BARTENDER'S CHOICE SMOKEY, CREAMY CARAMEL AND VANILLA, SOME OAK.		16

FEATURE

RASPBERRY NEGRONI NEW ROKU GIN, RASPBERRY INFUSED CAMPARI, CARPANO ANTICA	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			
RIVERLORE SAUVIGNON BLANC - NEW ZEALAND	10	14	33
BASTIANICH SAUVIGNON - ITALY	10	14	35
GRAY MONK PINOT GRIS - CANADA	11	15	40
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
BREWMASTER'S CHOICE	10	18.5
MASUKAGAMI JUNMAI	12.5	24

COLD SAKE

SAKE SAMPLER NEW	16 (6 OZ)	
HAKKAISAN HONJOZO CLEAN, SMOOTH, DRY, SOFT SPICED	8.5 (3 OZ)	65 (720ML)

JUNMAI DAIGINJO

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' 45% RICE MILLED, CLEAN, ACIDITY.	44 (300ML)	
DASSAI '45' NIGORI FRUITY, LIGHT, CREAMY AND SOFT	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)	ASAHI BLACK	8.5 (355ML)
ASAHI	7 (330ML)	CORONA EXTRA	7 (330ML)

TAP

SAPPORO (LAGER)	8 (18 OZ)	22 (JUG)
BABES BLUEBERRY VANILLA ALE LOCAL	8 (16 OZ)	25 (JUG)
PAGE TURNER IPA LOCAL	9 (16 OZ)	28 (JUG)