

# APPETIZER

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

# NIGIRI

ALL (GF) EXCEPT UNAGI

<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> <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) 4</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

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

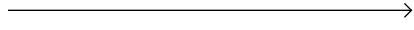
ALL (GF)

<p><b>ASSORTED SASHIMI 12 PC</b> 19.5 CHEF'S CHOICE OF ASSORTED SASHIMI</p> <p><b>ASSORTED SASHIMI 18 PC</b> 30 CHEF'S CHOICE OF ASSORTED SASHIMI</p> <p><b>ASSORTED SASHIMI 24 PC</b> 40 CHEF'S CHOICE OF ASSORTED SASHIMI</p> <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> <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> <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

**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** 10  
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

**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**  
YOUR CHOICE OF WHISKEY, MISO DEMERARA SYRUP, ANGOSTURA BITTERS

**SUNTORY TOKI** 2 OZ 13  
**NIKKA FROM THE BARREL** **BARTENDER'S CHOICE** 2 OZ 17

**SAKE SANGRIA** 5 OZ 14  
PINOT NOIR, SAKE, PROSECCO, LYCHEE JUICE, LEMON, SIMPLE SYRUP, MINT

## FEATURE

**OKINAWA IN SPRING** **NEW** 2 OZ 14  
TOKI, RHUBATO APERATIVO, AMARO NONINO, HONEY, YUZU, LEMON, EGG WHITE

**SHIKOKU MARGARITA** 2 OZ 14  
ESPOLON, COINTREAU, LEMON, SIMPLE SYRUP, LYCHEE JUICE

# WINE

RED 6OZ 9OZ BTL

**AKARUA RUA** PINOT NOIR - NEW ZEALAND **NEW** 14 20 55

**THE PRISONER** ZINFANDEL BLEND - CALIFORNIA **NEW** 36 95

## WHITE

**RIVERLORE** SAUVIGNON BLANC - NEW ZEALAND 10 14 33

**GRAY MONK** PINOT GRIS - CANADA 11 15 40

# BEER/CIDER

## BOTTLE

**ASAHI** 7 (330ML) 11 (650ML)

**HITACHINO** 10 (330ML)  
ASK YOUR SERVER FOR FLAVOURS

**ASAHI BLACK** 8.5 (355ML)

**YUZU CIDER** 9 (473ML) **LOCAL**

## TAP

**SAPPORO** (LAGER) 8 (18 OZ) 22 (JUG)

**BILIKEN** (BLONDE ALE) **LOCAL** 7 (16 OZ) 20 (JUG)

**PAGE TURNER IPA** **LOCAL** 9 (16 OZ) 28 (JUG)

**EXTROVERT RED ALE** **LOCAL** 8 (16 OZ) 24 (JUG)

# 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** 8.5 (3 OZ) 65 (720ML)  
CLEAN, SMOOTH, DRY, SOFT SPICED

**NASHI PEAR** **SPECIAL** 22 ~~33~~ (300ML)  
100% ASIAN PEAR. VERY CLEAN AND PURE LIKE ENJOYING A FRESHLY PICKED FRUIT.

**MOMO PEACH** **SPECIAL** 22 ~~33~~ (300ML)  
WHITE PEACH, SWEET, JUICY AND BRIGHT WITH PLENTY OF INTENSE PEACH CHARACTER.

**SHIN YUZU** **NEW** 60 (720ML)  
RARE AND COMPLEX BLEND OF LIME, LEMON, GRAPEFRUIT AND MANDARIN ORANGE WITH TANGY ACIDITY THAT IS PERFECT FOR SEAFOOD OR SERVED AS A DESSERT WINE.

**MIO SPARKLING** **NEW** 22 (300ML)  
BRIGHT WITH AROMAS OF PEACH, RIPE PERSIMMON, FREESIA, AND FRESH BREAD.

**DASSAI '23'** 83 (300ML)  
23% RICE MILLED, GRAPES, FLOWER, DEEP.

**DASSAI '45' NIGORI** 44 (300ML)  
FRUITY, LIGHT, CREAMY AND SOFT

**DASSAI '45'** 44 (300ML)  
55% RICE MILLED, CLEAN, ACIDITY.

**MOONSTONE 'ASIAN PEAR SAKE'** 22 (300ML) 48 (750ML)  
BRIGHT, FRESH, PEAR AROMA.

**KAIUN - IWAIZAKE** 39 (300ML) 82 (720ML)  
REFRESHING, CLEAN, CRISP, MELON.

**BIZEN** **NEW** 39 (300ML)  
DRY AND ROBUST WITH HERBAL NOTES

# NON ALCOHOLIC

**POP** 3 **SPARKLING WATER** 4 (250ML) 8 (1L)

**GREEN TEA** 2.5

**JUICE** 4 **SHIRLEY TEMPLE** 5.25

**RAMUNE** 4.5 **KIDS BEER** 6