COCKTAILS

Matcha G&T 22
Awayuki Strawberry Gin & Cherry Blossom Tonic

Lychee Martini 21
Haku Vodka & Lychee Puree

Yuzu Margarita 21
Tequila, Spicy Agave & Yuzu Salt

Ocha Mule 21
Tequila, Smoked Black Tea & Spicy Ginger Beer

Shiso Spritz 23
Haku Yuzu Vodka, Elderflower, Yuzu & Cava

Kokuto Old Fashioned 26
Toki Black, Okinawan Brown Sugar & Bitters

Nori Negroni 26
Roku Gin, Lillet Blanc, Bitter Bianco & Seaweed

Kyuri Martini 23
Haku Vodka, Sake, Cucumber & Rakkyo

Momo Manhattan 26
Toki Black, Aperitivo, Bermutto & White Peach

WINE

	GLS	BTL
Cava Albet i Noya 'Petit Albet'	15	72
Chardonnay Brack Mountain, 'Bench'	19	94
Sauvignon Blanc Lieu Dit	20	99
Vinho Verde Aphros Loureiro 'Ten'	17	84
Rose Domaine Coussin 'La Croix du Prieur'	16	77
Etna Rosso Cantine Patria	22	100
Cabernet Sauvignon Brack Mountain 'Matias'	22	105
Pinot Noir Patricia Green Cellars 'Reserve'	26	127

BR SAKE

	GLS	BTL
Junmai "True Brew"	21	93
Junmai Ginjo "Special Brew"	22	94
Junmai Daiginjo "Premium Brew"	26	110
Nigori "Cloudy Brew"	19	83

BEER

Sapporo 11
12oz Btl

Kirin Light 11
12oz Btl

Asahi 17
620ml Btl

Orion 19
633ml Btl

Koshihikari Echigo 14
Rice Lager 12oz Can

Kyoto White Yuzu Ale 16
330ml Btl

Asahi Zero 10
Non-Alcoholic 330ml Btl

NON-ALCOHOLIC

Matcha Latte 11
Strawberry, Honey Vanilla, Coconut Orgeat or Okinawan Brown Sugar

Green Tea Iced or Hot 6

Ramune Original or Strawberry 6

Yuzu Lemonade 6

Hapa Palmer Matcha & Lemonade 6

Soda Coke, Diet Coke or Sprite 6

Bottled Water Still or Sparkling 11

*Consuming raw or undercooked meat, seafood, shellstock or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

SUSHI & SASHIMI

TAISEIYO ATLANTIC OCEAN

Sake* Salmon 16
Ikura* Salmon Roe 18
Binnaga* Albacore 14
Hon Maguro* Bluefin Tuna 20
O-Toro* Fatty Bluefin Tuna 30
Masago* Smelt Roe 13
Kani Dungeness Crab 19
Ebi Cooked Shrimp 12
Unagi Freshwater Eel 14
Tamago Sweet Egg 11

TAIHEIYO PACIFIC OCEAN

Hamachi* Yellowtail 17
Kanpachi* Amberjack 15
Masu No Suke* King Salmon 17
Madai* Red Snapper 15
Kurodai* Black Snapper 15
Hirame* Fluke 15
Engawa* Fluke Fin 13
Uni* Sea Urchin 32
Maguro* Big Eye Tuna 16
Kinmedai* Golden Eye Perch 15
Kanikama Crabstick 10
Seki Aji* Wild Horse Mackerel 15
Hotate* Sea Scallop 14
A5 Wagyu* Yuzu Kosho 38

EXTRAS

Avocado +$2 Cucumber +$1 Brown Rice +$1 Shiso +$1 Soy Paper +$1 Cucumber Wrap +$4 Spicy Masago* +$2

CHEF'S CHOICE PLATTERS

Chirashi* Assorted Sashimi over Sushi Rice 39
Sushi* 7pc Sushi & 1 Roll 42
Sushi Deluxe* 10pc Sushi & 1 Roll 52
Sashimi* 12pc Sashimi 44
Sashimi Deluxe * 18pc Sashimi 56
Sushi Sashimi Combo* 9pc Sushi, 6pc Sashimi & 1 Roll 58

MAKI SPECIALS CUT ROLLS

Baked Crab Handroll 23
Dungeness Crab, Mayo & Soy Paper

Blue Ribbon Roll* 38
Lobster, Shiso, Masago & Caviar

Spicy Tuna & Tempura Flakes* 18
Cucumber

Dragon* 25
Eel, Avocado, Masago & Sprouts

Niji* 29
Seven Color Rainbow Roll

Ebi Tempura* 20
Shrimp Tempura, Avocado, Masago & Sprouts

Spicy Crab Roll* 22
Dungeness Crab, Spicy Masago & Shiso

Tiger Roll* 27
Shrimp Tempura, Spicy Tuna, Avocado, Masago & Sprouts

Sake Ikura* 24
Salmon & Salmon Roe

Sakana San Shu* 19
Salmon, Yellowtail, Tuna & Scallions

Spicy Scallop* 21
Spicy Masago & Scallions

Sake & Sake Kawa* 27
Salmon, Salmon Skin, Gobo, Masago & Scallions

Negi Toro* 24
Chopped Toro & Scallions

Yasai Roll 16
Avocado, Cucumber, Gobo, Takuan, Shiitake & Kampyo

California Roll*
Cucumber, Avocado & Masago Mayo
Kanikama Crabstick 14
Kani Dungeness Crab 24
Lobster 31

APPETIZERS

Miso Soup 9
Tofu, Seaweed, Scallions & Fresh Shiro Miso

Edamame 12
Sea Salt , Spicy or Garlic +$1

L.A. Edamame 15
Garlic, Togarashi & Miso Butter

Shishito Peppers 15
Teriyaki Sauce & Bonito Flakes

Brussels and Nori 16
Furikake & Parmesan

Cauliflower Tempura 18
Sweet Miso & Momiji Chili

Popcorn Shrimp 27
Tempura Batter & Wasabi Mayo

Yellowtail Collar 22
Ponzu

Miso Eggplant 18
Sweet Miso, Nori & Crispy Scallions

Avocado Crispy Rice 24
Truffle Eel Sauce & Microgreens

Spicy Tuna Crispy Rice* 28
Avocado & Truffle Eel Sauce

SALADS & YASAI

House Salad 18
Avocado, Watermelon Radish, Carrot Ginger Dressing & Sesame

Goma Ae 13
Blanched Spinach & Sesame Dressing

Tofu & Seaweed 15
Ginger Ponzu

Spicy Bean Sprouts 9
Spicy Sesame Oil & Scallions

Wakame 10
Marinated Seaweed

Cucumber Sunomono 12
Ponzu & Sesame Seeds

SUSHI BAR SPECIALS

Sashimi Trio* 28
Salmon, Yellowtail & Albacore

Hamachi Serrano* 29
Ponzu, Serrano & Togarashi

Kanpachi & Yuzu* 29
Yuzu Ponzu & Yuzu Kosho

Salmon Carpaccio* 27
Truffle Ponzu, Cherry Tomato & Sea Salt

Kurodai Carpaccio* 27
Truffle Ponzu, Yuzu Kosho, Tomato & Sea Salt

Binnaga Special* 27
Crispy Onion, Garlic Aioli & Ponzu

MAIN COURSES

CLASSICS

Bucket O' Wings 26
Wasabi Honey & Momiji Chili

8oz Wagyu Smash Burger* 32
Double Patty, Grilled Onions,
Cheddar, BRS Steak Sauce & Fries

Gindara Saikyoyaki 36
Miso Marinated Black Cod

TEPPAN & ROBATA

Scallop 21
Miso Butter

Asparagus 13
Lemon Oil

Yaki Chicken Skewer 12
Scallions

Wagyu Skewer 23
Truffle Eel Sauce

Chicken Teriyaki 36
Bok Choy & Crispy Onions

Tofu Teriyaki 28
Broccolini, Wild Mushroom & Rice

New Zealand King Salmon* 38
Teriyaki Sauce

Spicy Seafood Udon Soup 32
Salmon, Shrimp, Scallop, Calamari & Crabstick

STEAKS

8oz. Hanger Steak* 49
A Rich & Tender cut.
Seared on our robata grill, sliced & served with
Black Pepper Miso.

10oz. Ribeye* 55
A Flavorful & Robust cut.
Seared on our teppan grill, sliced & served with
Teriyaki Sauce.

12oz. New York Strip* 69
A Firm, Tender & Juicy cut. Seared on our robata grill, sliced
& served with BRS Steak Sauce, Ponzu & Wasabi Mustard.

JAPANESE BEEF

A5 Wagyu

Known for its rich, buttery texture and complex flavor profile.
It is often described as "umami", a flavor highly prized in Japanese cuisine.

2oz. Shikaku* 42
Seared and finished with Sea Salt,
Truffle Oil, Crispy Garlic & Chives.

4/8oz. Strip* 80/140
Intensely Marbled & Decadent cut.
Served with Ponzu.

SIDES

Creamed Spinach Black Pepper Miso, Crispy Onion & Parmesan 12
Grilled Broccolini Miso Butter 14
Bok Choy Soy Sauce 12
French Fries Salt / Spicy / Garlic +$1 11
Truffle Fries Truffle Zest & Parmesan 15
White/Sushi/Brown Rice 4/5/6

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