

## APPETIZERS


<b>Miso Soup</b> Tofu, Seaweed, Scallions & Fresh Shiro Miso	9
<b>Edamame</b> Sea Salt, Garlic or Spicy	10
<b>L.A. Edamame</b> Garlic, Togarashi & Miso Butter	13
<b>Shishito Peppers</b> Teriyaki Sauce & Bonito Flakes	15
<b>Brussels and Nori</b> Furikake & Parmesan	16
<b>Cauliflower Tempura</b> Sweet Miso & Momiji Chili	18
<b>Popcorn Shrimp Tempura</b> Wasabi Mayo	23
<b>Vegetable Tempura</b> Tempura Sauce	26
<b>Yaki Scallops</b> Seared Scallops, Miso Butter & Sesame	22
<b>Sea Bass Teppan</b> Soy, Ginger & Scallions	22
<b>Chicken Thigh Teppan</b> Scallions	9.5
<b>Miso Eggplant</b> Sweet Miso, Nori & Crispy Scallions	15
<b>Asparagus Teppan</b> Lemon Oil & Macadamia	12
<b>Yellowtail Collar</b> Ponzu & Scallions	21
<b>Bucket O' Wings</b> Momiji Chili & Wasabi Honey	22
<b>Avocado Crispy Rice</b> Avocado Mash & Truffle Eel Sauce	22

## SALADS & YASAI

<b>House Salad</b> Avocado & Carrot Ginger Dressing	16
<b>Goma Ae</b> Blanched Spinach & Sesame Dressing	12
<b>Crispy Maitake</b> Truffle Yuzu Vinaigrette	18
<b>Tofu &amp; Seaweed</b> Ginger Ponzu	14
<b>Spicy Bean Sprouts</b> Sriracha, Sesame Oil & Scallions	8
<b>Wakame</b> Marinated Seaweed	9
<b>Cucumber Sunomono</b> Ponzu & Sesame Seeds	11
<b>King Crab Sunomono</b>	29

## MAINS

<b>Tofu Teriyaki</b> Broccolini, Wild Mushroom & Rice	24
<b>Pacific King Salmon*</b> Teriyaki Sauce	33
<b>Chicken Teriyaki</b> Broccolini, Crispy Onions & Rice	27
<b>8 oz Skirt Steak*</b> Black Pepper Miso	39
<b>6 oz Filet of Beef*</b> Black Truffle Teriyaki	48

 <b>KAGOSHIMA A5 WAGYU</b>	
<b>2oz Wagyu Shikaku*</b> Garlic Oil & Truffle Salt	40
<b>4oz Japanese A5 Wagyu*</b> Daikon & Ponzu	80
<b>8oz Japanese A5 Wagyu*</b> Daikon & Ponzu	130

## SIDES

<b>Bok Choy</b> 12	<b>Broccolini</b> 12	<b>White Rice</b> 4	<b>Brown Rice</b> 6	<b>Sushi Rice</b> 5
--------------------	----------------------	---------------------	---------------------	---------------------

Scan code for



today's specials



# SUSHI & SASHIMI

## TAISEIYO ATLANTIC OCEAN

<b>Sake*</b> Salmon	13
<b>Ikura*</b> Salmon Roe	15
<b>Masu No Suke*</b> King Salmon	15
<b>Smoked Trout Roe*</b>	22
<b>Kurodai*</b> Black Snapper	12
<b>Tamago</b> Sweet Egg	10
<b>Hon Maguro*</b> Bluefin Tuna	18
<b>O Toro*</b> Fatty Bluefin Tuna	MP
<b>Kanikama</b> Crabstick	9
<b>Kani</b> Dungeness Crab	16
<b>Taraba Gani</b> King Crab	MP

## TAIHEIYO PACIFIC OCEAN

<b>Binnaga*</b> Albacore	13
<b>Unagi</b> Fresh Water Eel	13
<b>Ebi</b> Cooked Shrimp	11
<b>Tako</b> Cooked Octopus	12
<b>Akamutsu*</b> Rosy Sea Bass	20
<b>Kinmedai*</b> Golden Eye Snapper	15
<b>Hotate*</b> Sea Scallop	13
<b>Hirame*</b> Fluke	14
<b>Engawa*</b> Fluke Fin	13
<b>Maguro*</b> Big Eye Tuna	13
<b>Madai*</b> Japanese Red Snapper	13
<b>Kanpachi*</b> Amberjack	13
<b>Masago*</b> Smelt Roe	13
<b>Hamachi*</b> Yellowtail	15
<b>A5 Wagyu*</b> Yuzu Kosho	32
<b>Uni*</b> Sea Urchin	MP

## OMAKASE

<b>Chef's Special Selection</b>	
<b>9pc Sushi*</b>	MP
<b>24pc Sashimi*</b>	MP

## SUSHI BAR SPECIALS

<b>Crispy Rice*</b> Spicy Tuna & Truffle Eel Sauce	23
<b>Hamachi Usuzukuri*</b> Ponzu, Serrano & Togarashi	26
<b>Kanpachi Usuzukuri*</b> Yuzu Ponzu & Yuzu Kosho	24
<b>Salmon Carpaccio*</b> Truffle Ponzu, Cherry Tomato & Sea Salt	23
<b>Kurodai Carpaccio*</b> Yuzu Kosho, Truffle Ponzu, Tomato & Sea Salt	24
<b>Hamachi Carpaccio*</b> Wasabi, Ginger, Serrano & Truffle Ponzu	23
<b>Binnaga Special*</b> Crispy Onion, Garlic Aioli & Ponzu	24
<b>Sashimi Trio*</b> Salmon, Yellowtail & Albacore	24

## MAKI SPECIALS CUT ROLLS

<b>Baked Crab Handroll</b> Dungeness Crab & Soy Paper	21
<b>Blue Ribbon Roll*</b> King Crab, Shiso, Masago & Caviar	32
<b>Spicy Tuna &amp; Tempura Flakes*</b> Cucumber	17
<b>Dragon*</b> Eel, Avocado, Masago & Radish Sprouts	22
<b>Niji*</b> Seven Color Rainbow Roll	29
<b>Ebi Tempura*</b> Shrimp Tempura, Avocado, Masago & Sprouts	16
<b>Spicy Crab Roll*</b> Dungeness Crab, Spicy Masago & Shiso	21
<b>Tiger Roll*</b> Shrimp Tempura, Spicy Tuna, Avocado, Masago & Sprouts	23
<b>Sake Ikura*</b> Salmon & Salmon Roe	18
<b>Sakana San Shu*</b> Salmon, Yellowtail, Tuna & Scallions	17
<b>Karai Kaibashira*</b> Scallop, Spicy Masago & Scallions	18
<b>California Roll*</b> Cucumber, Avocado & Masago Mayo	11
with Kanikama Crabstick	11
with Kani Dungeness Crab	21
with Taraba Gani King Crab	MP

## YASAI VEGETABLE ROLLS

<b>Yama Gobo</b> Burdock Root	11	<b>Spinach</b> Blanched	11
<b>Kampyo</b> Marinated Gourd	11	<b>Takuan</b> Yellow Pickled Radish	11
<b>Shiitake</b> Black Mushroom	11	<b>Mixed Vegetable</b>	15
<b>Avocado</b>	12	<b>Tanner Roll</b>	14
<b>Kyuri</b> Cucumber	11	Avocado, Cucumber & Brown Rice	

## CHEF'S CHOICE PLATTERS

<b>Sushi*</b> 7pc Sushi & 1 Roll	37
<b>Sushi Deluxe*</b> 10pc Sushi & 1 Roll	47
<b>Sashimi*</b> 12pc Sashimi	38
<b>Sashimi Deluxe*</b> 18pc Sashimi	49
<b>Chirashi*</b> Assorted Sashimi Over Sushi Rice	36
<b>Sushi Sashimi Combo*</b> 9pc Sashimi, 6pc Sushi & 1 Roll	51

## EXTRA ROLL ADD ONS

<b>Avocado</b>	+\$2	<b>Cucumber Wrap</b>	+\$4	<b>Brown Rice</b>	+\$2
<b>Cucumber</b>	+\$1	<b>Masago*</b>	+\$4	<b>Tempura Flakes</b>	+\$1
<b>Shiso</b>	+\$1	<b>Spicy Masago</b>	+\$2	<b>Soy Paper</b>	+\$1

\*Items may be raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server of any food allergies.

# SAKE

## JUNMAI

	GLS	BOX	BTL
<b>Blue Ribbon "True Brew"</b> Light Fruit, Dry	500ml	18	29 68
<b>Heavensake, "Konishi"</b> Bright, Savory Notes	720ml		62
<b>Suijin, "Water God"</b> Full Body, Very Dry, Hint of Rice Flavor	300ml		25
<b>Otokoyama, "Mans Mountain"</b> Smooth, Light, Fruity	300ml		31
<b>Sohomare, "Heart &amp; Soul"</b> Crisp Balance of Umami & Acidity	720ml	15	22 72
<b>Taiheikai, "Pacific Ocean"</b> Abundant Fruit, Hint of Earthiness	720ml		82
<b>Nanbu Bijin, "Southern Beauty"</b> Lively, Clean, Dry Finish	720ml	14	21 68

## JUNMAI GINJO

<b>Blue Ribbon, "Special Brew"</b> Light, Smooth, Refreshing	500ml	20	32 75
<b>Heavensake, "Urakasumi"</b> Honeycomb, Cocoa, Balanced	720ml		93
<b>Wakatake Onikoroshi, "Demon Slayer"</b> Intense, Rich, Complex	300ml		39
<b>Ohyama Ginsiuka, "Silver Water"</b> Light, Smooth, Refreshing	500ml		60
<b>Dewazakura Dewasansan, "Green Ridge"</b> Light, Smooth, Clean	720ml	16	24 84
<b>Kokuryu, "Black Dragon"</b> Smooth, Balanced, Hint of Caramel	720ml	17	26 84

## JUNMAI DAIGINJO

<b>Blue Ribbon, "Premium Brew"</b> Medium Dry, Light, Floral	500ml	22	33 81
<b>Heavensake, "Dassai"</b> Vibrant, Tropical	720ml	32	52 208
<b>Tamanohikari, "Brilliant Jade"</b> Stone Fruit, Silky Smooth	300ml		31
<b>Dassai DY-45, "Otter Fest"</b> Semi Dry, Lively, Refined	720ml		66
<b>Soto, "Super Premium"</b> Elegant, Smooth	720ml	19	29 102
<b>Tedorigawa Kinka, "Gold Blossom"</b> Balanced Sweet & Acidity	720ml	17	25 83
<b>Wakatake Onikoroshi, "Demon Slayer"</b> Silky, Tropical	720ml	21	32 104
<b>Kubota Manju, "Forever Young"</b> Smooth, Silky, Hint of Cedar	720ml		172
<b>Ken, "Sword"</b> Dry, Elegant, Hint of Mineral	720ml		194
<b>Shiragiku Taiten, "Ceremony"</b> Tropical, Smooth, Bright	720ml		204

## NIGORI UNFILTERED

<b>Blue Ribbon, "Cloudy Brew"</b> Dry & Earthy	500ml	15	23 60
<b>Dassai, "Cloud 45"</b> Light Cream, Lively, Semi Dry	720ml	14	20 66
<b>Murai Family, "Nama Genshu"</b> Coconut, Rich, Creamy	300ml		29
<b>Kamoizumi, "Summer Snow"</b> Creamy, Fruity, Lively	500ml		59

## NAMA UNPASTEURIZED/UNDILUTED

<b>Blue Ribbon, "Nama Genshu"</b> Medium Dry, Full Bodied	200ml		15
<b>Narutotai, "Red Snapper"</b> Dry, Velvety	720ml	16	24 78
<b>Maboroshi Genshu, "Mystery"</b> Smooth, Long Finish	720ml		381

## TARU SAKE MATURED IN CEDAR BARREL

<b>Sawanoi, "True Cedar"</b> Rich, Round, Hint of Cedar	720ml		77
---	-------	--	----

## TOKKYU JUNMAI SPECIAL CLASS

<b>Dewazakura Yukimanman, "Snow Country"</b> Aged 5 Years at -30C	720ml		259
<b>Kikuhime Kukurime, "Chrysanthemum Princess"</b> Matured 10 years	720ml		945

## DESSERT

<b>Tsukasa Botan, "Yama Yuzu Shibori"</b> Crisp, Refreshing Citrus	720ml	GLS	BTL
		12	60

## HOT SAKE

<b>Nishinoseki, "Champion of the West"</b> Mild, Smooth	SM	LRG
<b>Otokoyama Junmai, "Man's Mountain"</b> Bone Dry	15	25
	13	21

## BLUE RIBBON SAKE FLIGHT 35

Blue Ribbon Junmai, Ginjo & Daiginjo

# BUILD YOUR OWN HIGHBALL

ALL SERVED WITH YUZU & CLUB SODA

## SELECT A SPIRIT

<b>Tito's Vodka</b>	18
<b>Grey Goose</b>	19
<b>Hendrick's</b>	19
<b>Casamigos Reposado</b>	19
<b>Sombra Mezcal</b>	17
<b>Maker's Mark</b>	17
<b>Johnnie Walker Black</b>	19
<b>Akashi White Oak Blended</b>	17

## SELECT A FLAVOR

<b>Matcha Rose</b> Matcha, Rose Water & Cucumber
<b>Umeboshi</b> Pickled Plum & Shiso
<b>Spiced Ginger</b> Honey, Allspice Dram & Lemon Twist
<b>Vanilla Yuzu</b> Yuzu Lime Cordial & Vanilla Bean

# COCKTAILS

## HOUSE SPECIALS

<b>Ka</b> Tequila Blanco, Yuzu, Vanilla & Habanero	17
<b>Shiso Spritz</b> Vodka, Elderflower Liqueur, Shiso & Ginger Beer	17
<b>Umamosa</b> Umeshu, Passionfruit, Yuzuri & Cava	17
<b>Shiro Negroni</b> Gin, Bitter Bianco, Vermouth Blanc & Nori	18
<b>Lychee Martini</b> Vodka, Lychee Puree & Creme de Cassis	17
<b>Getsu</b> Japanese Whisky, Demerara & Bitters	18
<b>Hot Toddy</b> Bourbon, Honey, Ginger, Lemon & Bitters	18
<b>Sake-Tini</b> Blue Ribbon Nama Genshu, Vodka & Cucumber	17

## MOCKTAILS

<b>Matcha &amp; Tonic</b> Matcha, Rose Water, Cucumber & Tonic	8
<b>Salty Plums</b> Ume, Shiso & Lime Yuzu Soda	8

# WINES

	GLS	BTL
<b>SPARKLING</b>		
<b>Cremant</b> Joseph Cattin, Cremant d'Alsace, Alsace, France NV	15	55
<b>Champagne</b> Pierre Gimmonet et Fils, "Belles Annees", France NV		110

## WHITE

<b>Chablis</b> Domaine Chatelain de Oliviera, Puligny Montrachet, France 2022	21	84
<b>Sancerre</b> Serge La Loue, Loire Valley, France 2022	20	80
<b>Chardonnay</b> Brack Mountain, Bench, Sonoma Coast, CA 2021	17	68

## ROSE

<b>Grenache Blend</b> La Croix du Prieur, Provence, France 2022	15	58
---	----	----

## RED

<b>Cabernet Franc</b> Served Chilled Sebastien David, Hurluberlu, Loire, France 2021	16	64
<b>Pinot Noir</b> Folk Tree, Village Series, CA 2020	15	59
<b>Sangiovese</b> Monte Bernardi, Chianti Clasico, Tuscany, Italy 2021	18	72
<b>Cabernet Sauvignon</b> Scholar+Mason, Napa Valley, CA 2016	20	80

## DESSERT

<b>Umeshu</b> "Choya" Plum Wine	10	50
---------------------------------	----	----

# BEERS

<b>Sapporo "Premium"</b> Lager	12oz Can	7
<b>Kirin Ichiban "Light"</b> Lager	12oz Btl	8
<b>Asahi "Super Dry"</b> Lager	21oz Btl	14
<b>Echigo "Koshihikari"</b> Rice Lager	12oz Can	10
<b>Orion</b> Okinawan Lager	22oz Btl	15
<b>Hitachino Nest "Yuzu Lager"</b>	12oz Can	12
<b>Yoho Brewing "Umami Sorry"</b> IPA Brewed w/ Bonito	12oz Can	12
<b>Yoho Brewing "Wednesday Cat"</b> Belgian Style White Ale	12oz Can	12

# SPIRITS

## VODKA

<b>Mulholland</b>	14	<b>JAPANESE WHISKY</b>	
<b>Plant Botanical</b>	15	<b>Akashi White Oak Blended</b>	15
<b>Tito's</b>	16	<b>Suntory Toki</b>	16
<b>Grey Goose</b>	17	<b>Nikka Coffey Grain</b>	24
		<b>Hibiki Harmony</b>	29

## TEQUILA

<b>Real del Valle Blanco</b>	14	<b>BOURBON</b>	
<b>Casamigos Reposado</b>	17	<b>Maker's Mark</b>	15
<b>Don Julio 1942</b>	54	<b>Basil Hayden</b>	17

## MEZCAL

<b>Sombra Joven Mezcal</b>	15	<b>SINGLE MALTS</b>	
		<b>Lagavulin 16yr</b>	32
		<b>Macallan 12yr</b>	27

## GIN

<b>Beefeater</b>	14	<b>BLENDED WHISKY</b>	
<b>Hendrick's</b>	17	<b>Jameson</b>	16
		<b>Johnnie Walker Black</b>	17
		<b>Johnnie Walker Blue</b>	69

## RUM

<b>Bacardi Silver</b>	14		
-----------------------	----	--	--

## SOFT DRINKS

<b>Bottled Water</b> Sparkling or Still 1L	9	<b>Kimono Sparkling Juice</b> Ume or Apple	6
<b>Soda</b> Coca Cola, Diet Coke or Sprite	5	<b>Matcha</b> Iced or Hot	4.5
<b>Ramune</b> Original or Strawberry	6	<b>Yuzu Lemonade</b> Yuzu & Honey	5
<b>Fever Tree</b>	5	<b>Hapa Palmer</b>	5
Tonic, Gingerale, Club, Ginger Beer, or Yuzu Lime		Matcha Tea & Yuzu Lemonade	