

SUSHI COURSE

SUSHI FOCUSED COURSE MEAL

Miso soup

Chef's choice premium sushi
12 pieces, assorted, seasonal

Choice of (1) hand roll **45**

SUSHI SET

5 PIECES OF SUSHI WITH (1) DAILY SPECIAL HAND ROLL,
CHAWANMUSHI, MISO SOUP, CABBAGE SALAD
AND SEASONAL SIDE PLATES

Tuna sushi set **18**

Salmon sushi set **16**

Yellowtail sushi set **17**

Assorted sushi set **18**

HAND ROLL COURSE

CHOOSE YOUR IDEAL COMBINATION

* Must choose all different hand rolls.

5 Hand rolls **23**

4 Hand rolls **19**

3 Hand rolls **16**

HAND ROLL OPTIONS EACH

Salmon
House cured salmon, tomato, onion mayo **6**

S Spicy salmon
Spicy mayo **6**

Unagi
Smoked eel, chocolate kabayaki sauce **6**

Yellowtail
Sesame oil, scallion **6**

S Spicy yellowtail
Spicy mayo, jalapeno **6**

Negi toro
Fatty tuna, scallion **6**

S Spicy tuna
Spicy mayo, frikake, potato chip **6**

Avocado
Beets, fried quinoa **6**

Salmon avocado
Sesame seed **6**

Scallop
Micro arugula, yuzu vinaigrette **6**

Oyster mushroom
Sweet soy sauce **6**

S Shrimp tempura
Spicy mayo, shichimi, yuzu tobiko **6**

PREMIUM HAND ROLLS WITH EXTRA CHARGE

Blue crab
Sautéed onion, sweet corn, zucchini puree **+ 2**

Lobster
Butter sous vide lobster, diced celery, apple **+ 3**

Uni and Wagyu (A5, Miyazaki)
Chives, Maine uni **+ 10**

S Spicy

Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
Please let your server know if you have any allergies.

SASHIMI SET

SERVED WITH CHAWANMUSHI, MISO SOUP,
CABBAGE SALAD AND SEASONAL SIDE PLATES

Assorted sashimi (8 pieces) set **20**

FROM THE KITCHEN

SERVED WITH CHAWANMUSHI, MISO SOUP,
CABBAGE SALAD AND SEASONAL SIDE PLATES

Korean fried chicken
Chicken, pickled radish, poppy seeds **14**

Hot udon w / washu beef
Thin sliced beef, spinach, scallion **14**

Miso black cod
Kabocha puree with pickled mustard seeds **17**

S Spicy smoked pork belly
Korean red chili paste, cabbage, soybean paste, rice **14**

Gyudon (beef bowl)
Thinly sliced beef with onion over rice **15**

NY strip
6oz dry aged strip, sweet soy onion, seasonal vegetable **18**

Bulgogi
Marinated thinly sliced beef, seasonal vegetable **18**

Miso salmon
Saikyo miso, ichimi lime **17**

Saba (grilled salted mackerel)
Daikon oroshi, yuzu ponzu, scallion **17**

Tonkatsu
A breaded, deep-fried pork cutlet **17**

S Spicy

DESSERT

Mango passion fruit cheese cake
Dacquoise biscuit, white chocolate mousse **11**

Matcha ice cream w / chocolate sauce **7**

Yuzu sorbet **7**

Black sesame panna cotta **7**

Hojicha (roasted green tea) pudding **7**

SAKE

	G	300 ml	720 ml
JUNMAI DAIGINJO			
SOTO (Niigata) Refreshing, soft mouthfeel with dry finish		50	100
Dassai 39 (Yamaguchi) Smooth and mellow taste with a refreshing finish	18		95
	G	300 ml	720 ml
JUNMAI GINJO			
Ryujin (Gunma) Fresh and fruit forward with a plush, medium dry	15		70
HEAVENSAKE_Blue Medium dry with a full-bodied	17		80
Kiseki No Osake (Okayama) Made out of organic rice, fruity, smooth finish	16		75
Bizen Maboroshi (Okayama) A vibrant, yet smooth full-bodied palate	35		
	G	300 ml	720 ml
JUNMAI			
Kinryo Kusakami (Kagawa) Sharply dry, crisp and refreshing finish	14		65
Kunimare Ginpu (Hokkaido) Refreshingly crisp with a medium dry finish	12		55
Kitaya (Yama) Medium dry, light and crisp finish	12		55
	G	720 ml	
NIGORI			
Dassai 50 (Yamaguchi) Creamy, semi-dry, bright and lively	12		60
Shiragiku (Okayama) The balance of acidity and sweetness	9		45

CUP SAKE

SOTO Premium Junmai Can (Niigata) 9
Clean and light on the palate, flavors of apples, soft rice

HOT SAKE

TOKURI (270 ml)

Sawanoi Daikarakuchi (Okutama) 18
Ultra dry, sharp and crisp finish

OTHER

Bottled / sparkling water	5
Coke / diet coke/ ginger ale	3
Ice green tea /	3
Hojicha tea	1.5

WINE

SPARKLING

G B

Gloria Ferrer Sonoma Brut 12 44
(Sonoma Valley / California)

ROSE

G B

Minuty 15 56
(Provence / France)

Mas Amiel, Le Plaisir Rosé 13 48
(Côtes du Roussillon / France)

WHITE

G B

Honig / Sauvignon Blanc 13 48
(Napa Valley / California)

Domaine Vincent Gaudry / Sancerre 16 56
(Loire Valley / France)

Lyric / Chardonnay 13 48
(Santa Barbara / California)

Kettmeir / Pinot Grigio 13 48
(Trentino-Alto Adige / Italy)

Chateau La Gravelle / Muscadet 12 44
(Loire Valley / France)

RED

G B

Storypoint / Cabernet Sauvignon 13 48
(Sonoma Valley / California)

Oberon / Merlot 14 52
(Napa Valley / California)

Château St. Jean / Pinot Noir 13 48
(Napa Valley / California)

Domaine D'Ardhuy / Pinot Noir 16 56
(Bourgogne / France)

Domaine de la Rectorie / Carignan, Grenache, Syrah 13 48
(Roussillon / France)

BEER

DRAFT BEER

Sapporo / Orion / Asahi 7

Hitachi Yuzu Lager 9

WARNING:

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.