



# August 21, 2025

## Cocktail

Honeydew Highball \$14 – House made honeydew shrub, Suntory Toki

## Sake

Manotsuru “Demon Slayer” Tokubetsu Honjozo \$90

Light fruit, nuttiness, SMV +15

## Wine

2024 Chromatic Solo Sauvignon Blanc 14 | 52 *Chile*

2020 CVNE Monopole Blanco Seco Reserva 19 | 72 *Spain*

Champagne Mandois Brut Origine 30 | 116 *France*

## The Kitchen

Stuffed Shishito Peppers Tempura \$20 wagyu A5, pork, nori wrap, shiso leaves, pickled carrots

Fresh Soft-Shell Crab \$32 Singapore-style chili crab sauce, lettuce, garam masala

\*Pan Roasted Stuffed Duck Breast \$27 milk bread, dried cherry, foie gras oil, chive stuffing, over morello cherry teriyaki sauce, sugar snap peas slaw with creamy peach dressing

Fish and Fish \$13 hand selected fish collar, grilled or fried to order

\*Texas Wagyu Hot Stone Bowl \$24 rice, egg, kimchi sauce, takuan, mushroom, sesame, green onion

\*Texas Wagyu Spicy Beef Carpaccio \$30 with orange chili garlic ponzu, fried onion, fried leeks and green onion

## Sushi Bar

\*Madai Crudo \$22 Red onion, shallot, shiso, ponzu, olive oil, fried onion, cucumber

\*Meji Maguro Tataki \$25 shiso, myoga ginger, watermelon radish, cucumber, wakame seaweed, fried leek, creamy sesame vinaigrette

## Sushi & Sashimi

**New** Columbia River Wild King Salmon \$12

\*Wild Canadian Barkley Sockeye salmon \$10

\*“Mirugai” Geoduck \$12

\* “Kamasu” Japanese Red Barracuda \$9

\*“Meji Maguro” Japanese Young Bluefin Tuna \$10

\* “Shiro Ebi” Japanese Silver Shrimp \$12

\*“Suzuki” Japanese Seabass with lemon and salt \$9

\*Seared Blue Fin Toro Sushi with Wasabi Vinaigrette \$14

\*“Medai” Japanese Butter Fish \$8

(\*) Contains raw or undercooked food items.