



April 16, 2026

SAKE

Kikusui Junmai Daiginjo 300ml 44 Niigata
Beautifully dry and crisp with sophisticated layers

WINE

Peregrine Sauvignon Blanc 15 | 60 New Zealand
Phillipe Fourrier Blanc de Noirs Champagne 23 | 88 France

SUSHI BAR

***Madai Sashimi with Burgundy Black Truffle citrus soy vinaigrette 29**

KITCHEN

Fresh Soft-Shell Crab Singapore-style chili crab sauce, Bibb lettuce, garam masala 34
***Miso Brulee Lamb Chop (3 chops)** marinated, pan roasted Australian lamb chop, steamed baby carrots, asparagus tips, mini onion rings, roasted garlic yuzu yogurt 49
Miso Lamb Gyoza house made Lamb dumpling (6) steamed and pan fry with roasted garlic honey wasabi mustard dipping sauce 16
***Pan Roasted Stuffed Duck Breast** milk bread, dried cherry, foie gras oil, chive stuffing, over morello cherry teriyaki sauce, micro cilantro, sugar snap peas slaw with creamy peach dressing 28
Lobster Miso Corn Bisque steamed half lobster, claw, creamy miso corn, chive oil with toasted milk bread 24
Fish and Fish hand selected fish collar, grilled or fried to order 13

SUSHI & SASHIMI

*Columbia River Wild King Salmon 12	*"Suzuki" Japanese Seabass with lemon & salt 9
*"Mirugai" Geoduck 12	*"Sakura Masu" Japanese Cherry Salmon 12
*Salmon + Quail Egg+ Black Truffle 18	*Seared Blue Fin Toro Sushi with Wasabi Vinaigrette 14
"Sawara" Seared Japanese Spanish Mackel 8	

(* Contains raw or undercooked food items.

* There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illnesses of the liver, stomach, blood, or have immune disorders, you are at greatest risk of illness from raw fish and should eat fish fully cooked. If unsure of risk, consult your physician.