

COLD SMALL PLATES

HOUSE SALAD 8
mixed greens, seaweed, tomato, pink ginger dressing

SEAWEED SALAD 8
garlic ponzu, sesame oil, sesame seeds

PICKLED CUCUMBER SALAD 8 GF
pickled cucumbers, rice vinegar, garlic ponzu

WATERMELON DAIKON 8 GF
rice vinegar, garlic ponzu

AVOCADO SALAD 8 ** GF
creamy tataki dressing **or** pink ginger dressing
lump crab meat 5
fresh fish of the day 4

SPICY SASHIMI SALAD 13 **
cucumbers, tomato salsa, tobiko, chili yuzu

SUNOMONO SALAD 13 ** GF
choice of tiger shrimp or octopus
cucumber, tobiko, scallions, Japanese rice vinegar, garlic ponzu

SPICY TAKO SALAD 13
cucumber, tomato salsa, chili yuzu, garlic ponzu, ichimi

CEVICHE 16 **
mixed seafood, tomato salsa, chili yuzu, served with wasabi nori chips

TUNA TARTARE 16 **
seared tuna, avocado, tomato salsa, garlic ponzu, served with wasabi nori chips

LOBSTER SALAD BUN 16
cooked lobster claw with finger lime caviar and micro lettuce, mixed with orange sauce and Japanese creamy mustard sauce

BE-LEAF TUNA SALAD 25 **
bluefin tuna with micro salad, tobiko with pink ginger, carpaccio sauce, 24K gold

CRUNCHY TUNA CREAMY TATAKI 45 **
crunchy wasabi nori tempura outside, with tobiko, scallion, creamy tataki, sweet chili, black pepper sauce

CHEF’S PICKS

SURF AND TURF 75
lobster wrapped with A5 wagyu, scallions, caviar, black truffle with butter black pepper sauce, garlic ponzu, balsamic reduction

THE MONSTER QUAD 65 **
seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni, seared salmon belly butter miso with lavender-smoked salmon roe
French caviar, truffle wasabi, Japanese chili, shoyu

AREKUSA ROLL 45 ** GF
spicy toro & oba leaf inside, topped with salmon belly, pickled truffle, truffle wasabi, French caviar, sesame oil

TASTE OF JAPAN 55 **
(SASHIMI OR NIGIRI)
5 piece sampler of imported fresh fish from Japan.
(ask your server for today’s featured fresh fish)

HOT SMALL PLATES

HOUSE MISO SOUP 6
regular **or** spicy
lump crab meat 5

EDAMAME 7 GF
spicy basil garlic sauce 1
black pepper garlic 1

TEMPURA WITH RICE
chicken 12
shrimp 15

KYOJIN HOUSE MADE GYOZA 16
A5 wagyu beef, iberico pork, lobster, creamy mustard sauce, garlic ponzu

ASARI BABY CLAMS
sake, scallions, miso garlic butter broth
black pepper garlic 16
chili yuzu broth 16

KYOJIN SIGNATURE BUN 15
A5 wagyu beef, buttered garlic bun, truffle carpaccio, jalapeño, black pepper sauce, balsamic reduction

SHARED PLATES

Your choice of
toro 45
bluefin tuna 30
salmon 22
lavender-smoked salmon 25
white fish (hamachi or kanpachi) 25
scallop (smoke box only) 25
seasonal fish (smoke box only) 35

TATAKI STYLE (6PC) **
French caviar, truffle wasabi, chili yuzu, garlic ponzu

FISH AND JALAPEÑO STYLE (6PC) **
fresh jalapeño, French caviar, chili yuzu, yuzu oil, truffle wasabi

USUZUKURI STYLE (6PC) **
finger lime caviar, truffle wasabi, chili yuzu, white shoyu, garlic ponzu, yuzu oil

CARPACCIO STYLE (6PC) **
French caviar, truffle wasabi, black truffle carpaccio, carpaccio sauce, garlic ponzu sauce

SMOKE BOX (5PC) **
sashimi-style protein of choice, yuzu ice, carpaccio sauce, chili yuzu, garlic ponzu, cold-smoked with lavender

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KYOJIN SIGNATURE DISHES

UNI PASTA 45 **

garlic butter miso, pasta, Hokkaido uni, ikura, balsamic pearls, French caviar, carpaccio sauce, ichimi

TORO TARTARE 40 **

fatty bluefin tuna, French caviar, 24K gold, chili yuzu, garlic ponzu, wasabi nori chips

TORO TOWER 35 **

monkfish liver, fatty bluefin tuna, Hokkaido uni, Hokkaido scallop, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

MONKFISH TOWER 25 **

monkfish liver, Hokkaido uni, ikura, French caviar, garlic ponzu, chili yuzu, yuzu ice

LEMON SHOOTERS **

sake, garlic ponzu, chili yuzu, yuzu ice

quail egg 12

Hokkaido uni MP

chef's signature

(scallop, toro, ikura, uni, quail egg) 25

GARLIC BUTTER MISO SCALLOP 25 **

4 pieces of seared scallops, nigiri style, with garlic butter miso, balsamic pearls, truffle wasabi, scallion, Japanese chili, eel sauce, truffle oil

THE MONSTER TRIO 50 **

seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni
French caviar, truffle wasabi, Japanese chili

SEARED TUNA WITH BLACK TRUFFLE 45 GF

seared tuna on a bed of watermelon daikon, garlic ponzu, truffle wasabi, yuzu oil, truffle shavings

CHEF KANNASUTE'S SIGNATURE NIGIRI

CHEF'S CREATIONS USE THE HIGHEST-QUALITY SEASONAL INGREDIENTS FROM AROUND THE WORLD TO CREATE ONE TRANSCENDENT BITE

LAVENDER-SMOKED SALMON 12 ** GF

house cold smoked lavender salmon, truffle wasabi, French caviar, black bamboo salt

OTORO OR CHUTORO FROM JAPAN 23 **

bluefin tuna belly, shoyu, truffle wasabi, French caviar, black bamboo salt

OTORO OR CHUTORO WITH UNI 25 **

bluefin tuna belly, Hokkaido uni, shoyu, truffle wasabi, French caviar, black bamboo salt, 24K gold

WHITE FISH FROM JAPAN 13 ** GF

seared hamachi or kanpachi, garlic butter miso, truffle oil, eel sauce, truffle wasabi, French caviar, scallions, Japanese chili, black bamboo salt, red lava salt

SEARED A5 WAGYU FROM JAPAN 20 **

A5 wagyu, shoyu, truffle wasabi, French caviar, black bamboo salt

SEARED A5 WAGYU WITH SMOKED IKURA 23

seared A5 wagyu, lavender-smoked ikura, balsamic pearl, wasabi truffle with shoyu, red sea salt, 24K gold

SALMON BELLY WITH SMOKED IKURA 15

seared salmon belly butter miso, lavender-smoked salmon roe, eel sauce, wasabi truffle, 24K gold

SEARED A5 WAGYU WITH HOKKAIDO UNI 26 **

A5 wagyu, truffle wasabi, French caviar, shoyu, black bamboo salt

Your choice of

toro 55

bluefin tuna 50

salmon 35

white fish (hamachi or kanpachi) 35

lavender-smoked salmon 35

scallop 35

TOPPED WITH HOKKAIDO UNI (4PC) **

sashimi-style protein of choice, French caviar, chili yuzu, garlic ponzu, black bamboo salt, red lava salt

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SUSHI AND SASHIMI ENTRÉE

SERVED WITH SHOYU, FRESH WASABI
AND WHITE GINGER FROM JAPAN

SUSHI DINNER 50 ** GF

10 pcs of chef’s choice nigiri, truffle
wasabi, black bamboo salt

SASHIMI DINNER 60 ** GF

chef’s selection of assorted sashimi, black
bamboo salt

CHIRASHI BOWL 50 **

chef’s selection of assorted sashimi over
sushi rice, seaweed salad

POKE BOWL 40 **

assorted seasonal fish, ikura, scallop,
seaweed salad, sushi rice, spicy poke
sauce, truffle oil, balsamic pearls, sesame
seeds

BBQ EEL BOWL 40

BBQ eel over rice with tamago, topped
with eel sauce and sesame seeds

A5 WAGYU BOWL 60

A5 wagyu over rice with pickled cucumber,
black pepper sauce

SUSHI A LA CARTE

CHOICE OF SASHIMI OR NIGIRI
TOPPED WITH TRUFFLE WASABI AND
BLACK BAMBOO SALT

CHUTORO 22 **

OTORO 25 **

TUNA 7 **

SALMON 6 **

SALMON BELLY 7 **

YELLOWTAIL 7 **

YELLOWTAIL BELLY 8 **

KANPACHI 8 **

LAVENDER-SMOKED SALMON 7 **

SCALLOP 7 **

CAVIAR 45 **

LAVENDER-SMOKED SALMON ROE 9 **

SALMON ROE 7 **

FLYING FISH ROE 5 **

ADD 1 QUAIL EGG 2 **

SEA URCHIN FROM JAPAN MP **

SEARED A5 WAGYU 15

FRESHWATER EEL 7

SHRIMP 5

OCTOPUS 7

EGG OMELET 4

FRESH WASABI 4

FEATURED ROLLS

SUPREME LOBSTER ROLL 55

lobster tempura, watermelon daikon, eel sauce,
creamy mustard, A5 seared garlic miso butter,
black pepper sauce, truffle oil, balsamic
reduction, caviar, truffle wasabi, black bamboo
sea salt, pepper powder, pink sauce on the side

MIYABI ROLL 50 **

lobster tempura, pickled cucumber, eel sauce,
creamy mustard, topped with bbq eel, balsamic
reduction, caviar, black pepper sauce, truffle oil,
truffle wasabi

KYOJIN LOBSTER VOLCANO ROLL 45 **

freshly steamed lobster tail, avocado, smoked trout
roe, spicy mayo, creamy tataki sauce

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KYOJIN SIGNATURE ROLLS

SPICY TORO WITH UNI 35 **

toro, oba leaf, scallion, Hokkaido uni, French caviar, chili yuzu, garlic ponzu

LOBSTER ROLL 25

lobster meat, cucumber, finger lime caviar, avocado, lobster claw, rice crackers, French caviar, carpaccio sauce, creamy mustard sauce

A5 WAGYU ROLL 25 **

lump crab, avocado, cucumber, spicy mayo, A5 wagyu, truffle oil, black pepper sauce, truffle wasabi, French caviar, balsamic reduction

VOLCANO ROLL 16

lump crab, cucumber, avocado, spicy mayo, eel sauce, tempura bits

JAPANESE SANDWICH 15 ** GF

spicy tuna, avocado, cucumber, jalapeño, rice crackers, mango tobiko sauce

AFTER RAIN ROLL 15 ** GF

tuna, salmon, white fish, asparagus, avocado, soy paper, creamy jalapeño sauce

CRAZY MONKEY ROLL 14 **

lavender-smoked salmon, cream cheese, avocado, mango tobiko, eel sauce, tempura bits

GREEN DAY ROLL 14 **

spicy tuna, soy paper, seared scallops, creamy jalapeño sauce, black pepper sauce, chili yuzu

GREEN RIVER ROLL 14 **

spicy tuna, tempura bits, yellowtail, cucumber, balsamic pearls, Japanese chili, carpaccio sauce

SCALLOP SUNLIGHT ROLL 14 **

spicy tuna, avocado, tempura bits, Hokkaido scallop, kiwi, mango tobiko sauce

NAKED ROLL 14 ** GF

lump crab, cream cheese, tobiko, avocado, cucumber wrap, garlic ponzu (no rice)

TIGER ROLL 14 ** GF

lump crab, avocado, cucumber, spicy mayo, steamed tiger shrimp, mango tobiko sauce

SASHIMI ROLL 14 ** GF

tuna, salmon, white fish, tobiko, asparagus, cucumber wrap, garlic ponzu (no rice)

SOFT SHELL CRAB ROLL 14

soft shell crab tempura, cucumber, avocado, asparagus, tempura bits, creamy tataki sauce, black pepper sauce

CREAMY SCALLOP ROLL 14 **

spicy tuna, asparagus, tempura bits, creamy jalapeño sauce, Hokkaido scallop, chili yuzu sauce, black pepper sauce

PETER ROLL 13 **

shrimp tempura, spicy tuna, cucumber, seared tuna, eel sauce, carpaccio sauce

JEFF ROLL 13 **

avocado, tempura bits, seared salmon, spicy mayo, eel sauce

DREAM ROLL 13 **

shrimp tempura, avocado, soy paper, spicy tuna, creamy jalapeño sauce, sweet chili, tempura bits

SALMON LOVER ROLL 13 **

salmon, avocado, mango salsa, mango tobiko sauce, creamy jalapeño sauce, tempura bits

KAMIKAZE ROLL 13

crab meat, cucumber, avocado, tempura bits, spicy mayo, sweet chili

MEXICAN ROLL 13

shrimp tempura, tomato salsa, cucumber, jalapeño, tempura bits, avocado, eel sauce, creamy jalapeño sauce, sweet chili sauce

YUME ROLL 12 **

spicy tuna, avocado, seared tuna, jalapeño, spicy mayo, eel sauce, tempura bits

CRUNCHY SALSA ROLL 12 **

spicy tuna, avocado, tempura bits, mango salsa, mango tobiko sauce

VEGGIE J ROLL 11

avocado, asparagus, radish and seaweed salad, cucumber wrap, pink ginger sauce (no rice)

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COCKTAILS

SAMURAI HEAT 19

Altos Blanco Tequila | Tamarind | Thai chili | Lime

RESPECT THE ELDERFLOWER 18

Grey Goose | St-Germain | Lychee liqueur | Lemon

COCO BLISS 17

Carbonated coconut water | Yuzu | St-Germain | Lychee liqueur

MR MIYAGI 19 **

Suntory Whiskey | Lime juice | Simple syrup | Sweet Vermouth | Egg white

KÖHII ESPRESSO MARTINI 20

Grey Goose | Espresso | Coffee liqueur | Coconut mix

SMOKED KAYO OLD FASHIONED 20

Suntory Whiskey | Scotch | Lemongrass | Orange bitters

KYOTO SUNSET 20 **

Ilegal Mezcal | Pomegranate | Hibiscus | Yuzu | Simple syrup | Egg white

SEASONAL COCKTAILS

A5 AURA OLD FASHIONED 35

Iwai 45 Whiskey | A5 wagyu fat-washed | Walnut | Chocolate | Pandan syrup

HARVEST MOON LIGHT 20

Citron Vodka | Applejack | Plum | Citrus | Triple berry syrup

ELEGANT SHADOW 20

Patron | Apricot | Mandarin | Citrus | Blood orange | Prosecco

GREEN ROOM 19

Nigori Sake | Apple liqueur | Citrus | Simple syrup

BY THE GLASS

WHITE

2022 Pinot Grigio, ITA, Bertani - 14 | 56
2021 Sauvignon Blanc, NZ, Taylors Pass - 17 | 68
2023 Sauvignon Blanc, Sancerre, FRA, Raffaitin-Planchon - 23 | 92
2021 Chardonnay, Chablis, FRA, Domaine Passy le Clou - 21 | 84
2022 Dry Riesling, Alsace, FRA, Jean-Luc Mader - 18 | 75

RED

2018 Cabernet Franc, Loire, FRA, Domaine Guion Bourgueil - 16 | 64
2017 Rioja Reserva, Rioja, Spain 18 | 72
2020 Pinot Noir, Burgundy, FRA, Chateau de Garnerot - 19 | 76
2021 Cabernet Sauvignon, Napa, CA. The Vice 'The House' - 22 | 88

SPARKLING

NV Prosecco di Treviso, Veneto, Italy, Conca d'Oro - 16 | 64
NV Blanc de Blancs, Champagne, FR, Ruinart - 45 | 180
NV Cremant Rose, Limoux, FR, Cotes de Mas - 17 | 68

SKIN CONTACT

2022 Orange Gewurztraminer, Napa Valley, CA Vice 'Brooklynites' - 18 | 72
2022 Provence Rose, Cotes de Provence, FR, Peyrassol - 18 | 72

SAKE

Shirakabe Gura Tokubetsu, Junmai, apple, nutmeg - 15
Tamagawa Red Label, yamahai genshu junmai - 18
Yuho Eternal Embers, Junmai, fig, raisin, rich, dry - 20
Mukai Ine Mankai, Junmai, pomegranate, olive - 21
Joto Plum Sake, rich, fresh - 25

BEER

Sapporo Lager - 10
Echigo Flying IPA - 13
Kyoto Matcha IPA - 15
Echigo Relaxing Weizen - 13
Echigo Koshihikari - 14
Echigo Stout - 15
Echigo Premium Red Ale - 15

KISS AND FLY 12

Lychee | Apple | Pineapple | Orange | Citrus | Cranberry | Grapefruit | (Non-Alcoholic)

TOKYO MILK PUNCH 19

Roku Gin | Jasmine | Whole milk | Citrus | Lychee syrup

KEIHI EMBER 20 | MOCKTAIL 14

Apple cider | Suntory Whiskey | House-made cinnamon syrup | Citrus | Yuzu | Whipped cream | (Hot Drink)

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SAKE BY THE BOTTLE

LIGHT & DRY

Suigei "Drunken Whale" Tokubetsu Junmai Fennel, rose, grain 720 mL	85
Kikusui Karakuchi Honjozo Fennel, baking spice 300 mL	45
Shirakawago Sasanigori Junmai Nigori Floral, cucumber, minerals 300 mL	50
Kaika Sanomaru Cup Junmai Dry, rice, wheat 180 mL	25
Chiyomusubi Tokubetsu Junmai Muscat, black pepper, sweet rice 720 mL	110
Kokuryu “Crystal Dragon” Ginjo Dry, honey, tea 720 mL	115
Heiwa Shuzo “Kid” Junmai Daiginjo Yuzu, honey, sweet rice, light 720 mL	135
Kubota Manju Junmai Daiginjo Pear, floral 300 mL	120
Watari Bune Junmai Daiginjo Watermelon, pineapple, plum, peach 720 mL	400

RICH & UMAMI

Brooklyn Kura Bluedoor Namazake Junmai 720 mL	200
Terada Honke Katori 90 Junmai Kimoto Bright, robust, savory 720 mL	120

FRUITY & FLORAL

Yuzu Omoi Tokubetsu Junmai Yuzushu Sweet, fresh, lemon 500 mL	120
Nanbu Bijin No Sugar Added Umeshu Dry, plum, pear 720 mL	125
Izumibashi Yamada Juro Junmai Umeshu Sweet, apple, plum 500 mL	150
Kudoki Jozu “Pick-Up Artist” Junmai Ginjo Green apple, flowers, plum 300 mL	45
Kamoizumi “Happy Bride” KomeKome Junmai Sweet, tangerine, honey 500 mL	75
Dassai 45 Nigori Junmai Daiginjo Creamy, muscat, melon 300 mL	60
Dassai 45 Junmai Daiginjo Rose, pear, orange, apple, melon 300 mL	65
Dassai 39 Junmai Daiginjo Floral, melon 720 mL	150
Wakaze Classic Junmai Stone fruit, melon, floral 750 mL	150
Masumi “Mirror of Truth” Junmai Ginjo Melon, floral, dried fruit 300 mL	45
Rihaku “Wandering Poet” Junmai Ginjo Banana, lemon, melon, aloe 720 mL	95
Nanbu Bijin Shinpaku Junmai Daiginjo Melon, lychee 720 mL	140
Kokuryu “Golden Dragon” Junmai Clean, dry, pineapple, jasmine 720 mL	300
Terada Honke Daigo No Shizuku Junmai Pickled ume, sweet citrus 720 mL	110
Kamoizumi “Summer Snow” Nama Nigori melon, coconut 500 mL	75
Akabu Junmai Daiginjo Melon, flowers 720 mL	250
Born Yume Wa Masayume, Junmai Koshu Sweet rice, papaya 1000 mL	750
Dassai Beyond Junmai Daiginjo Mango, strawberry, white pepper 720 mL	1500
Tonoike Authentic Junmai Daiginjo Pear, strawberry, rose 720 mL	800

EARTHY & COMPLEX

Harada 80 Junmai Mango, rice, baking spices 720 mL	100
Narutotai Ginjo Nama Genshu Cashew, fennel, pudding 720 mL	120

SPARKLING

Kamoshibito Kuheiji “Eau Du Désir” Junmai Daiginjo Melon, floral, grapefruit 720 mL	120
Hakkaisan Awa Junmai Ginjo Melon, pear, grapefruit 750 mL	200

AGED

Kiku-Masamune Taru Junmai Cedar, black pepper, baking spice 300 mL	35
Choryo Yoshinosugi no Taruzake Honjozo Cedar, lemon, pepper 720 mL	92
Tamagawa “Time Machine” Junmai Kimoto Brown sugar, sesame 360 mL	70

WINE BY THE BOTTLE

WHITE

2020 Chardonnay, Willamette Valley, OR, Beaux Frères	350
2021 Chardonnay, Burgundy, FRA, Lorenzon Montagny Le May Blanc	300
2019 Sauvignon Blanc, “Silex”, Loire Valley, FRA, Didier Dagueneau	400

RED

2020 Pinot Noir, Sancerre, FRA, Alphonse Mellot, ‘La Moussière’	220
2020 Pinot Noir, Santa Barbara, CA, Sea Smoke ‘Southing’	315
2021 Pinot Noir, Sonoma, CA, Hartford Family, Land’s Edge	120
2021 Pinot Noir, Russian River, CA, Paul Hobbs, George Menini Estate	300
2019 Cabernet Sauvignon, Pine Mountain-Cloverdale Peak, CA, Capture	200
2013 Cabernet Sauvignon, Alexander Valley, Sonoma, CA, Stonestreet Estate	300
2019 Cabernet Sauvignon, Napa, CA, Joseph Phelps, Insignia	1000
2019 Malbec, Mendoza, ARG, Viña Cobos, Chañares Estate	280
2020 Garnacha, Campo de Borja, ESP, Alto Moncayo ‘Veratón’	80

SPARKLING / ROSÉ

2012 Billecart-Salmon Blanc de Blancs, Cuvée Louis	450
2012 Billecart-Salmon, Cuvée ‘Elisabeth’ Rosé	450
Champagne, FRA, Moët & Chandon Imperial Brut	140
NV Armand de Brignac, Champagne, FRA, ‘Ace of Spades’	1000