

## SPECIALTY MARTINIS 13

**SAKETINI:** lichiko vodka with ozeki sake, & fresh cucumber garnish

**LYCHEE:** lychee liqueur, sake, rum blanco & fresh lime juice

## BEER SELECTION 6

**ASAHI SUPER DRY**

**SAPPORO**

**SAPPORO LIGHT**

## WINE SELECTION

	<u>BTL</u>	<u>GLS</u>
<b>SPARKLING + CHAMPAGNE</b>		
<b>LE CONTESSA PROSECCO BRUT</b> <i>Vazzola, Italy</i>		13
<b>WHITE</b>	<b><u>BTL</u></b>	<b><u>GLS</u></b>
<b>ALOIS LAGEDER PINOT GRIGIO</b> <i>Alto Adige, Italy - 2016</i>	48	12
<b>BIOHOF PRATSCH ROTENPULLEN GRUNER VELTLINER</b> <i>Niederosterreich, Austria - 2016</i>	52	
<b>DOG POINT SAUVIGNON BLANC</b> <i>Marlborough, New Zealand - 2016</i>	50	
<b>DOMAINE LE PETITE BROUX SAUVIGNON BLANC</b> <i>Sancerre, France - 2016</i>	60	15
<b>SANTA BARBARA CHARDONNAY</b> <i>Santa Barbara, California - 2016</i>	56	14
<b>RED</b>	<b><u>BTL</u></b>	<b><u>GLS</u></b>
<b>BUENA VISTA PINOT NOIR</b> <i>Sonoma Coast, California - 2016</i>	54	14
<b>DOMAINE CHANSON PINOT NOIR</b> <i>Bourgogne, France - 2015</i>	60	15
<b>COUDOULET DE BEAUCASTEL GRENACHE BLEND</b> <i>Cote Du Rhone, France - 2014</i>	86	
<b>FERRER BOBET VINYES VELLES GRENACHE BLEND</b> <i>Priorat, Spain - 2014</i>	98	
<b>ZUCCARDI "Q" MALBEC</b> <i>Mendoza, Argentina - 2015</i>	52	13
<b>RAYMOND SOMMELIER CABERNET SAUVIGNON</b> <i>Napa Valley, California - 2014</i>	60	15

## SAKE LIST

	<u>SIZE</u>	<u>BTL</u>	<u>GLS</u>
<b>CLEAN, FOCUSED, PURE + LIGHT BODY</b>			
<b>"YETI" YUKI OTOKO (H)</b> light, clean and dry with soft steamed rice quality	720ml	68	17
<b>"MELODY OF WATER" MIZU NO SHIRABE (G)</b> slightly dry & delicate round finish	720ml	70	
<b>EXPRESSIVE, BRIGHT FRUIT + FLORAL AROMAS</b>			
<b>"SNOW SHADOW" YUKIKAGE (TJ)</b> light and elegant with aromas of green apple and citrus	720ml	72	18
<b>CLASSIC STYLE, RICH, EARTHY + FLAVORFUL</b>			
<b>"CHAMPION OF THE WEST" NISHI NO SEKI (TJ)</b> robust, earthy, layered, soft fruit, aromatic finish	720ml	72	18
<b>SWEET AND SPARKLING + UNFILTERED</b>			
<b>"CRAZY MILK" EVOLUZIONE (NIGORI-UNFILTERED)</b> thick clouds, slightly sweet + coco	300ml	28	

**(H): HONJOZO (TJ): TOKUBETSU JUNMAI (G): GINJO**

## HOT + COLD PLATES

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### MISO SOUP 5

with wakame, scallions and tofu

### EDAMAME 7

served warm or chilled with sea salt

### SEAWEED SALAD 6

blend of fresh seaweed with cucumber and sesame seeds with sweet vinegar dashi

### SHRIMP TOGARASHI 14

sautéed butterfly shrimp in a Japanese seven spice sauce

### CHICKEN TOGARASHI 14

sautéed chicken and asparagus with Japanese seven spice sauce

### ONSEN SHISO FRIED RICE 14

with bacon, onions, garlic, and shiso seeds topped with slow poached egg and nori shisos

## CHEF'S SPECIAL ROLLS

### SPICY MONO 18

spicy octopus roll topped with spicy tuna tartare with sweet unagi sauce

### SPECIAL SALMON 17

panko breaded shrimp roll topped with house soy marinated salmon sashimi with creamy wasabi tobiko sauce

### TUNA TUNA SALMON 17

poached salmon roll topped with thinly sliced tuna with avocado mousse and creamy wasabi sauce

## CHEF'S SPECIALTIES

### BIN CHO 12

marinated albacore tuna sashimi on a bed of arugula, shaved carrots and daikon in a citrus vinaigrette

### NIGIRI TRIO 12

fatty tuna topped with fresh wasabi scallion, house soy marinated salmon, fresh salmon with soy garlic and onion (3<sup>PCS ON RICE</sup>)

### MIRAI COMBINATION : NIGIRI 24 - 6<sup>PCS ON RICE</sup> | SASHIMI 48 - 12<sup>PCS SLICED FISH</sup>

lean, medium fatty and fatty tuna, two cuts of white fish and salmon

### KANI NIGIRI 9

spicy baked king crab served nigiri style (2<sup>PCS ON RICE</sup>)

### SAKANA CARPACCIO 16

thinly sliced tuna, salmon, whitefish and octopus with black tobiko and cilantro in a sweet garlic sesame soy sauce

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NIGIRI: 1PC ON RICE

SASHIMI: 2PCS SLICED FISH

## NIGIRI + SASHIMI

	N	S		N	S
<b>TUNA - BLUE FIN</b>			<b>SHRIMP</b>		
<b>AKAMI</b> lean	5	10	<b>EBI</b> black tiger	3.5	7
<b>CHUTORO</b> medium fatty	7	14	<b>BOTAN EBI</b> raw sweet shrimp	5	10
<b>OTORO</b> fatty	8	16			
			<b>EEL</b>		
<b>WHITE FISH</b>			<b>UNAGI</b> fresh water	4.5	9
<b>HAMACHI</b> Japanese yellow tail	4	8	<b>AKA ANAGO</b> sea water	4.5	9
<b>KANPACHI</b> Japanese amber jack	5	10	<b>SHIRO ANAGO</b> sea water	4.5	9
<b>MADAI</b> Japanese snapper	4	8			
<b>FLUKE</b> Japanese snapper	4	8	<b>FISH ROE</b>		
			<b>SPICY TOBIKO</b>	3	6
<b>SALMON</b>			<b>WASABI TOBIKO</b>	3	6
<b>SAKE</b> fresh salmon	4	8	<b>BLACK TOBIKO</b>	3	6
<b>ZUKE</b> house soy marinated	4	8	<b>IKURA</b> salmon roe	4	8
			<b>TAKO</b> octopus	3	6
			<b>IKA</b> squid	3	6
			<b>UNI</b> sea urchin		

MP  
UPON AVAILABILITY

## MAKI ROLLS

ALL MAKI ROLLS CAN BE MADE "SKINNY" (LESS RICE) UPON REQUEST

<b>KING CRAB CALIFORNIA</b> 13	<b>SOFT SHELL CRAB</b> 13
<b>SALMON</b> 8	<b>PANKO BREADED SHRIMP</b> 9
<b>TUNA</b> 8	<b>AVOCADO</b> 6
<b>SPICY TUNA</b> 8.5	<b>ASPARAGUS</b> 6
<b>SPICY OCTOPUS</b> 8.5	<b>CUCUMBER</b> 6
<b>YELLOW TAIL SCALLION</b> 8	<b>OSHINKO</b> 6

## EXTRAS

<b>FRESH WASABI</b> 1.5	<b>EXTRA SAUCE</b> 1.5
<b>SIDE RICE</b> 2.5	<b>SPICY MAYO</b> 1.5