



APPETIZERS / ZENSAI

SOUP / SALAD / VEGETABLES

Miso Soup Dashi & Fresh Shiro Miso	8.5
House Salad Avocado & Carrot Ginger Dressing	16
Edamame Sea Salt or Spicy	11
Wakame Seaweed & Sesame Dressing	10

SUSHI BAR SPECIALS

Hirame Usuzukuri Thinly Sliced Fluke & Vinegar Sauce	27
Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	29
Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu	29
Maguro Zuke Soy Marinated Tuna & Onion Ponzu	28

TARTARE

Quail Egg, Scallion & Wasabi	
Sake Tartare Salmon	24
Maguro Tartare Tuna	24
Hamachi Tartare Yellowtail	24

SUNOMONO

Blue Crab Sunomono Cucumber, Ponzu & Sesame	26
Mixed Sunomono Assorted Seafood, Sesame & Ponzu	20
Cucumber Sunomono Yuzu Ponzu & Sesame	12

SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

Masu No Suke King Salmon	11.25
Sake Toro Seared Salmon Belly	8
Sake Salmon	6.5
Madai Japanese Red Snapper	6
Binnaga Albacore	6.5
Masago Smelt Roe	6.25
Kanikama Crabstick	5
Kani Blue Crab	7
Kaibashira Sea Scallop	7.5
Tamago Sweet Egg	5.5
Hokkaido Uni Sea Urchin	18.5

TAISEIYO ATLANTIC OCEAN

O-toro Blue Fin Tuna Belly	18
Chu-toro Medium Blue Fin Tuna Belly	16
Maguro Tuna	7
Maguro Zuke Soy Marinated Tuna	7.25
Kanpachi Amberjack	7.5
Hamachi Yellowtail	6.5
Hamachi & Serrano Pepper	6.75
Ikura Salmon Roe	7.5
Hirame Fluke	6.5
Engawa Fluke Fin	6.25
Unagi Fresh Water Eel	7.5
Mushi Ise Ebi Cooked Lobster	10

EXTRAS

Avocado +\$2	Cucumber +\$1	Serrano +\$1	Shiso +\$1
Scallions +\$1	Kaiware +\$1	Spicy Masago +\$2	

OMAKASE 150 MIN PER PERSON

Chef's Choice

CHEF'S CHOICE PLATTERS

Sushi 7 Pieces Assorted Sushi & 1 Roll	38
Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll	46
Sashimi 12 Pieces Assorted Sashimi	43
Sashimi Deluxe 18 Pieces Assorted Sashimi	54
Sushi-Sashimi Combination	58
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	

MAKI

California

with Kanikama Crabstick	12
with Blue Crab Inside Out	17
Spicy Tuna & Tempura Flakes Cucumber	16
Enoki & Hamachi Yellowtail & Straw Mushrooms	15
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	38
Negi Hama Yellowtail & Scallion	15
Dragon Eel, Avocado & Radish Sprouts	25
Niji Seven Color Rainbow	31
Spicy Crab Roll Blue Crab & Shiso	18.5
Salmon & Avocado Roll	14.5
Karai Kaibashira Spicy Scallop & Smelt Roe	19.5
Sakana San Shu Yellowtail, Tuna & Salmon	18
Sake Ikura Salmon & Salmon Roe	19
Spicy Lobster Roll	22.5

YASAI / VEGETABLE ROLLS

Tanner Roll Avocado & Cucumber	13
Yama Gobo Small Burdock	12
Norimaki Squash	12
Shiitake Black Mushroom	12
Enoki Straw Mushroom	12
Avocado	14
Kyuri Cucumber	12
Takuwan Pickled Radish	12

SIDES

Sushi Rice 3

Consuming raw or under cooked meat, seafood or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.
If you have a food allergy, please notify us.

WINE

SPARKLING

Pierre Gimonnet & Fils Champagne Brut Belles Annes	30	140
J Lasalle Blanc De Blanc Brut 1er Cru 2011		263
Christian Gosset Brut Grand Cru Champagne		182
Billecarte Salmon Vintage 2009		245
Ama Brewery Hiru (Low Alcohol)		90

WHITE

Donnhoff Riesling Tonshcier Trocken 2022	20	75
Daniel Chotard Sancerre Les Cris 2021	22	105
Ott Reid Spiegel 1 Otw Wagram Gruner Veltliner 2018		122
Domaine Ostertag Pinot Gris, Fronholz 2020		133
Do Ferreira Cepas Vellas Albarino Rias Baixas 2020		140
Mixtura Blanco, Spain 2019		140
Antoine Jobard 'En La Barre' Bergundy 2021		160
Nikolaihof Vom Stein Smaragd Wachau Rielsing 2016		172
Jean Michel Gaunoux, Meursault 2022		178
00 Wines, 'Vgw' Chardonnay, Willamette Valley, 2018		196
Passopisciaro, 'Contrada Pc,' Terre Sicilane Bianco 2020		203
Domaine Roches Neuves Saumur Blanc Les Echelier 2018		220
Remulluri Blanco, Rioja 2019		245

ROSE

Mathiasson Rose, Napa, Ca 2022	20	74
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RED

Clos Cibonne Cuvee Speciale Tibouren 2021	22	91
Zd Pinot Noir, Carneros 2018		140
Remmulluri Reserva 2015		168
Heitz Lochardet, Pommared 1er Cru Clos Des Poutures pegaso arrebatacapas 2018		214
		231

FROM THE VAULT

frogs leap rutherford cabernat sauvignon, napa 2016		114
littorai "les larmes" pinot noir, anderson valley 2018		120
freeman "keifer ranch" pinot noir, russ. river val. 2015		125
phillippe faury syrah, cote rotie rhone 2017		141
matthiasson cabernet sauvignon, napa valley 2016		150
chandon de brialles, pinot 1er cru volnay, 2009		180
domaine marquis d'angerville, pinot volnay, 1er cru 2007		185
domaine fourrier pino, gevrety chambertin 2014		185
clos mogador garnacha & carinena priorat 1995		450

GL	BTL
30	140

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	122
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SPIRITS



WHISKY

'Iwai Tradition', Mars Shinshu	17
Castle & Key Small Batch Bourbon 2023	17
Highland Single Malt, Ardnamurchan	19
Pure Malt, 'Kurayoshi 8 Year,' Matsui	23
Pure Malt, 'Kurayoshi Sherry Cask,' Matsui	24
Single Malt, 'Sakura,' Matsui Whisky	26
'Chizuru Cask', Fukano Distillery	26
Single Malt 'Akashi, Wine Cask Aged, Eigashima Shuzo	55
'Ichiro's Malt & Grain - Lim. Ed.', Chichibu Distillery	56
Single Malt, 'Tsunuki - Peated', Mars Distillery	62

RYE

Barrell Seagrass, Barrell Craft Spirit	26
Bottled In Bond, New Riff Distilling	17

SHOCHU

Sweet Potato, 'Hanadori', Kodama Distillery	17
Barley, 'Koma', Yanagita Distillery	17
Sweet Potato, 'Asahi Mannen 10,000 Yr', Watanabe Dist.	17
Sg Kome	17
Sg Mugi	17
Sg Imo	17

CHU-HI-COCKTAILS

Yuzu Noki	17
Sg Mugi Shochu & Yuzu Lemonade	
Momo Noki	17
Sacred Spring Vodka, White Peach Juice, Club Soda	
Ume Noki	17
Sg Kome Shochu & Kimono Plum Soda	
Oolong Hi	17
Sg Kome Shochu & Oolong Tea	
Tokyo Vice	17
Iwai Tradition Japanese Whisky Sour	

SAKE

JUNMAI

Blue Ribbon Junmai	Light & Smooth, Dry Hint of Pear	19	32	74
Wakaebisu "Ninja"	Dry & Well Balanced	13	24	76
Isojiman Omachi 53 "Pride of Seashore"	Lively & Full Bodied	15	30	112

JUNMAI GINJO

Blue Ribbon Junmai Ginjo	Refreshing, Soft & Viscous	21	36	81
Sawaya Matsumoto Shuhari "Art of Mastery"	Light Peach & Melon	13	26	85
Isojiman "Pride of Seashore" 55/57	Smooth & Hint of Fruit			91
Jikon Omachi "Now or Never"	Fresh Earth & Light Acidity			105

JUNMAI DAIGINJO

Blue Ribbon Daiginjo	Peach & Floral Notes with Smooth Finish	22	38	90
Kamosishiki "Nifudazake Tank #132"	Lively with Hint of Peach & Melon	14	28	80
Wakatake Onigoroshi "Demon Slayer"	Light Fruit, Sharp & Crisp	18	34	128
Kurosawa "Premier Reserve" - 49%	Smooth & Fruit Aroma	19	35	150
Sumikawa Toyo Bijin "Asian Beauty"	Dry, Complex & Medium Full Bodied			140
Hitakami Yasuke "Crystal Gourd" - 35%	Hint of Honey, Super Smooth			340
Kikusui Kuramitsu "Black Honey" Gold Prize 2024 - 23%	Smooth, Silky & Soft			455
Suigei Harmony Polishing 50%	Dry, Easy With Hint of Young Pear			250
Suigei Daito 2022 "Cloud Dragon" - 30%	Superb Aroma & Crisp Finish			790
Kubota Tsugu Limited "Generation" - 35%	Clean, Dry & Medium Long Finish			999

GENSHU - NAMA - HONJOZO

Blue Ribbon Nama Genshu	Medium Dry, Full Bodied 170ml Single			17
Narutotai, "Ginjo Nama Genshu"	Bone Dry	14	26	93
Kubota Junmai Daiginjo Genshu	Dry, Rich & Smooth After Taste	15	27	100
Masumi Arabashiri "First Run" Nama	Fruit Aroma & Brilliant Acidity	16	29	110
Hakkaisan "Mount Hakkai" Tokubetsu Honjozo	Clean & Easy to Drink			70
Kikuhime Yamahai Ginjo 2005 15 Yrs	Tropical Fruit, Dry, Complex			600

NIGORI UNFILTERED

Blue Ribbon Nigori	Silky, Smooth	13	26	85
lichishima Kumo (Cloud) Junmai	Tropical Fruit & Creamy 500ml	12	26	80

SPARKLING SAKE

Masumi "Grand Prix"	Natural Fermented Bubbles, Bright, Dry & Zesty			280
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BEER

Kyoto White Yuzu				12
Kyoto Yamadanishiki				12
Kyoto Matcha				12
Iwate-Kura Brewery Sansho Beer				13
Hitachino Xh				14
Hitachino White				14