



APPETIZERS / ZENSAI

SOUP / SALAD / VEGETABLES

Miso Soup Dashi & Fresh Shiro Miso	9
House Salad Avocado & Carrot Ginger Dressing	17
Edamame Sea Salt or Spicy	12.5
Wakame Seaweed & Sesame Dressing	11

SUSHI BAR SPECIALS

Hirame Usuzukuri Thinly Sliced Fluke & Vinegar Sauce	28
Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	29.5
Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu	29.5
Maguro Zuke Soy Marinated Tuna & Onion Ponzu	29

TARTARE

Quail Egg, Scallion & Wasabi	
Sake Tartare Salmon	25
Maguro Tartare Tuna	25
Hamachi Tartare Yellowtail	25

SUNOMONO

Blue Crab Sunomono Cucumber, Ponzu & Sesame	27
Mixed Sunomono Assorted Seafood, Sesame & Ponzu	22
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	7
Madai Japanese Red Snapper	6
Binnaga Albacore	6.5
Masago Smelt Roe	6.25
Kanikama Crabstick	5
Kani Blue Crab	7.5
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	7
Hamachi & Serrano Pepper	7
Ikura Salmon Roe	8
Hirame Fluke	6.5
Engawa Fluke Fin	6.25
Unagi Fresh Water Eel	8
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	39
Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll	47
Sashimi 12 Pieces Assorted Sashimi	47
Sashimi Deluxe 18 Pieces Assorted Sashimi	55
Sushi-Sashimi Combination	59
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	

MAKI

California

with Kanikama Crabstick	12.5
with Blue Crab Inside Out	17.5
Spicy Tuna & Tempura Flakes Cucumber	16.5
Enoki & Hamachi Yellowtail & Straw Mushrooms	15.5
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	38.5
Negi Hama Yellowtail & Scallion	15.5
Dragon Eel, Avocado & Radish Sprouts	25.5
Niji Seven Color Rainbow	31.5
Spicy Crab Roll Blue Crab & Shiso	19
Salmon & Avocado Roll	15
Karai Kaibashira Spicy Scallop & Smelt Roe	20
Sakana San Shu Yellowtail, Tuna & Salmon	18.5
Sake Ikura Salmon & Salmon Roe	19.5
Spicy Lobster Roll	22.5

YASAI / VEGETABLE ROLLS

Tanner Roll Avocado & Cucumber	13.5
Yama Gobo Small Burdock	12.5
Norimaki Squash	12.5
Shiitake Black Mushroom	12.5
Enoki Straw Mushroom	12.5
Avocado	14.5
Kyuri Cucumber	12.5
Takuwan Pickled Radish	12.5

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	GL	BTL
J Lasalle, Blanc De Blanc Brut, 1er Cru 2011	30	140
Christian Gosset, Brut Grand Cru Champagne		263
Billecarte Salmon, Vintage 2010		182
Ama Brewery, Hiru (Low Alcohol)		245
		90

WHITE

Donnhoff, Riesling, Tonshcier Trocken 2022	GL	BTL
Daniel Chotard, Sancerre, Les Cris 2021	20	75
Ott Reid Spiegel, 1 OtW Wagram Gruner Veltliner 2018	22	105
Domaine Ostertag, Pinot Gris, Fronholz 2020		122
Do Ferreira, Cepas Vellas, Albarino Rias Baixas 2020		133
Mixtura Blanco, Spain 2019		140
Antoine Jobard 'En La Barre' Burgundy 2023		140
Nikolaihof Vom Stein, Smaragd Wachau, Rielsing 2016		160
Jean Michel Gaunoux, Meursault 2022		172
00 Wines, 'Vgw' Chardonnay, Willamette Valley, 2019		178
Passopisciaro, 'Contrada Pc,' Terre Sicilane Bianco 2022		196
Domaine Roches, Neuves Saumur Blanc, Les Echelier 2018		203
Remulluri Blanco, Rioja 2019		220
		245

ROSE

Mathiasson, Rose, Napa 2024	GL	BTL
	20	74

RED

Clos Cibonne, Cuvee Speciale Tibouren 2021	GL	BTL
Zd Pinot Noir, Carneros 2018	22	91
Remmulluri, Reserva 2015		140
Heitz Lochardet, Pommard, 1er Cru, Clos Des Poutures 2018		168
Pegaso Arrebatacapas 2018		214
		231

FROM THE VAULT

Frogs Leap Rutherford Cabernat Sauvignon, Napa 2016	BTL
Littorai "Les Larmes" Pinot Noir, Anderson Valley 2018	114
Freeman "Keefer Ranch" Pinot Noir, Russ. River Val. 2015	120
Phillippe Faury Syrah, Cote Rotie Rhone 2017	125
Domaine Taupenot-Merme, Charmes Auxey-Duresse Rouge, 2022	141
Mathiasson Cabernet Sauvignon, Napa Valley 2016	141
Domaine Fourrier Pinot Noir, Gevrey Chambertin 2014	150
Regis Bouvier, Pinot Noir, Gevrey Chambertin 2022	185
	189



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
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	
Oolong Hi	17
Sg Kome Shochu & Oolong Tea	
Tokyo Vice	17
Iwai Tradition Japanese Whisky Sour	

SAKE

JUNMAI

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

JUNMAI GINJO

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

JUNMAI DAIGINJO

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

GENSHU - NAMA - HONJOZO

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

NIGORI UNFILTERED

Blue Ribbon Nigori <i>Silky, Smooth</i>	13	26	85
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SPARKLING SAKE

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

Sapporo			11
Kyoto White Yuzu			12
Kyoto Yamadanishiki			12
Kyoto Matcha			12
Iwate-Kura Brewery Sansho Beer			13
Hitachino White			14
Hitachino Non Alcoholic			14