

NIGIRI & SASHIMI

AJI horse mackerel	/ 6
SABA mackerel	/ 5
HIRAME fluke	/ 5
KAMPACHI amberjack	/ 6
SAKE salmon	/ 5
SHIMAAJI kingfish	/ 6
SUZUKI striped bass	/ 5
TAI sea bream	/ 6
AOYAGI surf clam	/ 6
MIRUGAI longneck clam	/ 8
AMAEBI sweet prawn	/ 8
EBI prawn	/ 5
HOTATE scallop	/ 7
KANI snow crab	/ 6
TAMAGO omelet	/ 5
HAMACHI yellowtail	/ 6
MAGURO tuna	/ 6
SHIRO MAGURO albacore	/ 5
IKURA salmon roe	/ 5
TOBIKO flying fish roe	/ 5
UNI sea urchin	/ 9
ANAGO sea eel	/ 7
UNAGI freshwater eel	/ 6
IKA squid	/ 6
TAKO octopus	/ 5
IWASHI sardine	/ 5
TORO fatty tuna	/ AQ

SASHIMI

7 PIECE SASHIMI	/ 18
12 PIECE SASHIMI	/ 28
NIGIRI MORI AWASE eight pieces of nigiri, one roll, miso soup	/ 29
CHIRASHI SUSHI sashimi, rice, vegetables, miso soup	/ 28

MAKIMONO

KOYO spicy hamachi, cucumber wrapped with scallops, tobiko, pesto mayonnaise, yuzu	/ 13
MT. FUJI spicy hamachi and asparagus topped with maguro, shiro maguro, shaved red bell peppers, onion, ponzu	/ 14
TITUS spicy tuna, avocado, cucumber layered with sake, lime, cilantro, jalapeño, ponzu	/ 14
POKE MAKI shiro maguro, sesame oil, shichimi, scallions	/ 10
TOHARI MAKI white fish, cucumber, tobiko, kaiware layered with aji, avocado	/ 13
GRASSHOPPER tempura shrimp and unagi topped with hirame, avocado, shiso, ponzu	/ 15
VEGGIE asparagus, spinach, cucumber, avocado, kaiware, gobo, takuan, romaine wrapped in soy paper	/ 8
DRAGON shrimp tempura with unagi and avocado on the outside	/ 14
RAINBOW California roll with maguro, hirame, ebi, sake, hamachi, tobiko	/ 15
SPIDER tempura soft shell crab, kaiware, tobiko	/ 14
CALIFORNIA snow crab, avocado, cucumber	/ 7
TEMPURA SHRIMP tempura shrimp, avocado, cucumber, tobiko	/ 10
MASA ebi, avocado, ume topped with white fish, matcha green tea, lemon	/ 13

SAKE

BUBBLES

Hana Hou Hou Shu *Bubble Bubble*, Okayama 15
Infused with rose petal and hibiscus. Light and refreshing on the palate

JUNMAI

Junmai sakes are robust with high acidity and are enjoyed warm or chilled.

Chikurin Fukamari *Depth*, Okayama 14

deep and complex with a pure rice flavor, notes of peaches and berries

Masumi Okuden Kantsukuri *Mirror of Truth*, Nagano 13

round and thick, hints of mixed berries, melon, earth

Otokoyama *Man's Mountain*, Hokkaido 11

elegant and very dry, aromas of grain, fruit, refreshing with vivid acidity

NIGORI

Unfiltered sake with rice polishings left in the bottle and best served chilled.

Yuki No Boshu Nigori Akita 300ml 36

creamy and smooth, notes of peaches and strawberries

Yaegaki Nigori Hyogo 300ml 32

silky and creamy texture, notes of tropical coconut sweetness

GINJO

Ginjo sakes have fruity and floral nuances and are light, crisp and refreshing. The rice has been milled down to 50 - 60% of the original kernel.

Chikurin Karoyaka *Lightness*, Okayama 720 ml 78

light and gentle, floral and herbal notes, hints of cherries and champagne

Dewazakura Dewasansan *Green Ridge*, Yamagata 16/25 720 ml 68

floral nose, hints of green apple, a great introduction for the wine drinker

Kasumi Tsuru Yamahai Ginjo *Crane of Kasumi* Hyogo 720 ml 76

smoky, earthy flavors with sweeter, fruitier notes, clean and silky

Koshi no Kanbai Tokusen *Vanishing Point*, Niigata 500 ml 65

herbaceous and dry

Watari Bune 55 Ibaraki 300 ml 34

rich, deep notes of honeydew and pineapple, nutty and earthy flavors

Yuki No Boshu *Cabin in the Snow*, Akita 720 ml 75

deep peach and strawberry balanced by a crisp, white pepper finish, soft and round

DAIGINJO

The daiginjo designation is the ultimate achievement. Rice kernels are polished down to as little as 30% of the original size.

Masumi Yumedono *Mansion of Dreams*, Nagano 720 ml 125

hints of peaches, melon, strawberries

Wakatake Onikoroshi *Demon Slayer*, Shizuoka 720 ml 80

dry with a lot of fruit and minerals, great for the beginner

Watari Bune Ibaraki 720 ml 145

deep, luscious and layered, honeydew, peaches, pineapple

Yuki No Boshu Akita Komachi *Beauty of Akita*, Akita 720 ml 120

elegant, hints of dried apricot, melon, white pepper

BY THE GLASS

BUBBLES

Domaine Chandon Brut NV California / 12

Veuve Clicquot "Yellow Label" Brut NV Reims, France / 16

Hana Hou Hou Shu Sparkling Sake Okayama Prefecture / 15

Golden Star White Jasmine Sparkling Tea Non-Alcoholic / 7

WHITE

Torre di Luna Pinot Grigio 2008 Trentino, Italy / 10

J Vineyards & Winery Pinot Gris 2008 Russian River Valley / 12

Pine Ridge Chenin Blanc-Viognier 2008 Clarksburg / 11

Woollaston Sauvignon Blanc 2008 Nelson, New Zealand / 11

Girard Sauvignon Blanc 2008 Napa Valley / 12

Edna Valley Chardonnay 2008 San Luis Obispo / 10

Domaine Chandon Chardonnay 2006 Carneros / 12

Sables d'Azur Rosé 2008 Côte De Provence, France / 10

RED

Chalone Pinot Noir 2008 Monterey County, Ca. / 10

Benton Lane Pinot Noir 2007 Willamette Valley, Or. / 14

Filus Malbec 2008 Mendoza, Argentina / 10

Lapostolle Casa Merlot 2007 Rapel Valley, Chile / 10

Praxis Merlot 2006 Alexander Valley, Ca. / 11

Jade Mountain Cabernet Sauvignon 2008 Na.So.Lk., Ca. / 10

Oberon Cabernet Sauvignon 2006 Napa Valley, Ca. / 14

B.R. Cohn "Silver Label" Cabernet Sauvignon 2006 Sonoma, Ca. / 16

Ravenswood Zinfandel "Old Vine" 2006 Sonoma County, Ca. / 11

BEER

Anchor Steam Draft San Francisco / 6.5

Amstel Light Netherlands / 6

Asahi Japan / 6

Heineken Netherlands / 6

Kirin Japan / 6

Sapporo Draft Japan / 6.5

Sapporo 21 oz Japan / 9

Stella Artois Belgium / 6

Clausthaler Non-Alcoholic Germany / 5

ANZU Beer Tower / 35

Please ask your server for a list of specialty cocktails.