

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

SAKE

BUBBLES

Chikurin Hou Hou Shu *Bubble Bubble*, Okayama 15
zesty, citrusy, creamy, notes of orange and peppermint

NIGORI

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

Yuki No Boshu Nigori Akita 300 ml 36
creamy and smooth, notes of peaches and strawberries

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

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 / 11

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

WHITE

J Vineyards & Winery Pinot Gris 2007 Russian River Valley / 12

Lícia Albariño 2007 Rias Baixas, Spain / 10

Girard Sauvignon Blanc 2006 Napa Valley / 12

Edna Valley Chardonnay 2007 San Luis Obispo / 10

Saintsbury Chardonnay 2006 Carneros / 14

RED

Chalone Pinot Noir 2007 Monterey County / 10

Byron Pinot Noir 2007 Santa Maria Valley / 14

Conde de Valdemar Crianza Tempranillo 2004 Rioja, Spain / 10

Artesa Merlot 2004 California / 11

Rutherford Ranch Cabernet Sauvignon 2006 Napa Valley / 10

Oberon Cabernet Sauvignon 2005 Napa Valley / 14

Steele Syrah 2005 Lake County / 11

BEER

Anchor Steam Draft San Francisco / 6

Amstel Light Netherlands / 6

Asahi Japan / 6

Heineken Netherlands / 6

Kirin Japan / 6

Sapporo Draft Japan / 6

Sapporo 21 oz Japan / 9

Stella Artois Belgium / 6

Clausthaler Non-Alcoholic Germany / 5

Please ask your server for a list of specialty cocktails.