SAKE *4oz | 8oz*

JUNMAI *Pure Rice Sake*

OHYAMA 大山 | *300ml* 22
Big Mountain from Yamagata
Very dry sake with a fruity flavor. Clean aroma of apple & pear. Crisp & smooth.

HARUSHIKA 春鹿 | 9 | 17
Spring Deer from Nara
Extra dry sake with medium body. Mild Citrus fruit flavor with crisp finish.

OTOKOYAMA 男山 | 9 | 17
Man's Mountain from Yamagata
Very dry, full-bodied sake with a touch of fruity flavor.

MURAI "TOKUBETSU" 特別 | 11 | 20
Special from Aomori
Complex with aromatic notes of banana, nectarine and layered with melon, toffee and light aniseed flavors.

GINJO *Premium Pure Rice Sake*

MEIBO "YOWANO TSUKI"
真夜中の月 | 13 | 25 | *500ml btl* 50
Midnight Moon from Aichi
Fruity aroma of cantaloupe and green apple. Well-balanced and refreshing, with a fruity taste.

MABIROSHI 幻 | 12 | 23 | *750ml btl* 70
Mystery from Hiroshima
Airy, with notes of young plum and a little spice on the finish

SHIRATAKE "JOZEN GINJO"
純粋な風味 | 12 | 23
White Waterfall "Pure Flavor" from Niigata
Well-balanced medium dry sake. Aroma of lychee and dried fruits, combined with nutty aromas. Round and soft taste.

DAIGINJO *Super Premium Sake*

WAKATKE ONIKOROSHI
悪魔の殺人鬼 | 15 | 29
Demon Slayer from Aichi
Elegant fruity aroma of muscat and tropical fruits. Round & silky smooth texture.

KONTEKI 坤滴 | 14 | 27 | *720ml btl* 75
Tears of Dawn from Kyoto
Dainty, with lingering finish, made using soft water of Kyoto.

SAKE TASTING
Taste the difference of 3 kinds of our special sake
2oz each | 16

JUNMAI
Otokoyama

GINGO
Meibo "Yowana Tsuki"

DAIGINJO
Wakatake Onikoroshi

HOT SAKE

OZEKI DRY | *sm* 6 *lg* 9

WINE

ST. FRANCIS CHARDONNAY | *gl* 9 *btl* 35

ANGELINE SAUVIGNON BLANC | *gl* 9 *btl* 35

CHARLES & CHARLES RIESLING | *gl* 9 *btl* 35

MARTIN RAY "SYNTHESIS" CABERNET | *gl* 16 *btl* 70

BEER

SAPPORO | *sm* 5 *lg* 8.5

KIRIN | *sm* 5 *lg* 8.5

COEDO "RURI" PILSNER | *330ml* 9

ASAHI | *draft 12oz* 7

SOFT DRINKS

COKE, DIET COKE, SPRITE, LEMONADE | 3

TEJAVA UNSWEETENED ICED TEA | 3.5

SPARKLING WATER | 3.5

HOT TEA | 2

**Corkage fee is $25 per bottle*

APPETIZERS

* OYSTERS | *3 pcs* 9 *6 pcs* 18
raw on the half shell, with ponzu sauce

ANKIMO | 10
cold monkfish liver, daikon & chili in ponzu sauce

CALAMARI YAKI | 13
grilled calamari with tartar sauce

KAIBASHIRA | 14
scallops sautéed in butter, sake & lemon

HAMACHI KAMA | 18
grilled yellowtail collar

KANI AGE | 14
soft-shelled crab with ponzu sauce

YAKITORI | 8
grilled chicken skewers with sauce

SHUMAI | 8
steamed shrimp dumplings

GYOZA | 8.5
pan-fried pork pot stickers

AGEDASHI TOFU | 7.5
fried tofu, ginger & radish

NASU DENGAKU | 7.5
japanese eggplant in sweet miso sauce

TOBAN YAKI | 13
japanese mushrooms in sake, garlic butter on sizzling platter

TEMPURA | 14
lightly fried prawns & vegetables

TSUKEMONO | 7
assorted japanese pickles

EDAMAME | 5
steamed fresh soy beans

BLACK COD | 17
baked in saikyo miso sauce

CHILI SHRIMP | 11
in sweet & spicy sauce

GRILLED SCALLOPS | 13.5
with asparagus, sesame sauce

HALIBUT CHEEK | 13
pan-fried with balsamic soy sauce

SALADS + GREENS

SUSHI KO SALAD | 9
garden-fresh greens & vegetables

KELP SALAD | 10
creamy sesame dressing

* MAGURO TATAKI | 14
seared tuna on spring salad with balsamic-soy dressing

SESAME ASPARAGUS | 9
black sesame seed dressing

OSHITASHI | 6
chilled spinach

SUNOMONO | 5
cucumber in vinaigrette dressing
ADD *octopus, crab or shrimp* +6

WAKAME | 5.5
tangy seaweed salad

STEAMED FRESH VEGETABLES | 9

SOUPS, NOODLES + RICE

MISO | 3.5
with tofu & scallions

ASARI MISO | 7.5
with manila clams

ENOKI MISO | 7.5
with mushrooms

STEAMED RICE | 3.5

BROWN RICE | 4

CHICKEN & VEGGIE UDON *or* SOBA SOUP | 15

TEMPURA SHRIMP & VEGGIE UDON *or* SOBA SOUP | 15

VEGETABLE UDON *or* SOBA SOUP | 13

NIGIRI + SASHIMI *2 pcs per order*

* MAGURO *tuna* 7.5
* SHIRO MAGURO *albacore tuna* 7
* HAMACHI *yellowtail* 8
* KANPACHI *amberjack* 8
* UMI MASU *ocean trout* 8
* SAKE *salmon* 7
* KING SALMON 8
* SMOKED SAKE *smoked salmon* 8
* HIRAME *halibut* 8
* SABA *mackerel* 6.5
UNAGI *bbq freshwater eel* 7.5
EBI *shrimp* 7
* AMAEBI *sweet raw shrimp* 12
KANI *snow crab* 8
TAKO *cooked octopus* 7
* IKA *squid* 7
* HOTATE *scallop* 8
ANKIMO *monkfish liver* 7
* IKURA *salmon roe* 8
* UNI *sea urchin* 13
TAMAGO *sweet egg omelette* 6
* CRAB SALAD *with mayo + tobiko* 8
* SCALLOP SALAD *with mayo + tobiko* 8
* TOBIKO *flying fish roe* 7

MAKI SUSHI

CALIFORNIA ROLL | 10
real crab, cucumber & avocado

* MAGURO TOBIKO | 9.5
tuna, tobiko & cucumber

* HAMACHI TOBIKO | 9.5
yellowtail, tobiko, cucumber

ROCK 'N' ROLL | 9.5
bbq freshwater eel, cucumber, avocado

* SPICY TUNA ROLL | 9.5
tuna tartar, cucumber & chili mayo

* SPICY CRUNCHY TUNA | 10
tuna tartar, cucumber, chili mayo with tempura bits

* ALASKAN ROLL | 9
salmon, cucumber, avocado

* HAMACHI ASPARAGUS | 9
yellowtail, asparagus

SAKEKAWA | 8
grilled salmon with skin

WEST COAST ROLL | 10
asparagus, avocado, smoked salmon

TEMPURA ROLL | 9
tempura prawn, cucumber

* TEKKA | 8
tuna, rice, 6 pcs.

* DYNAMITE ROLL | 12
crunchy, spicy hamachi, wasabi tobiko & avocado

* NEGITORO ROLL | 11
fatty tuna, green onion

* NEGIHAMA ROLL | 8
yellowtail, green onion

* TUNA AVOCADO ROLL | 9
tuna, avocado

PHILADELPHIA ROLL | 10
smoked salmon, cream cheese, cucumber

CATERPILLAR ROLL | 15
tempura prawn, cucumber, sesame seeds, avocado

* DRAGON ROLL | 17
tempura prawn, cucumber tobiko, avocado, topped with bbq eel

* LOBSTER TEMPURA ROLL | 18
avocado, tobiko, mayo

* SPIDER ROLL | 15
soft-shelled crab, green leaf, cucumber, tobiko, rice

* RAINBOW ROLL | 17
california roll topped with assorted raw fish

* VOLCANO ROLL | 18
shrimp tempura, crawfish salad, tuna

SPECIALTIES

* MORIAWASE | 28
chef's choice 10 pieces of nigiri or sashimi

* HAMACHI JALAPEÑO | 15
yellowtail in yuzu-lime soy sauce, 5pcs.

* HIRAME CARPACCIO | 15
paper-thin halibut slices in olive oil, ginger, garlic & chives, 5pcs.

* CHIRASHI DON | 25
assorted sashimi over rice with miso soup

* TEKKA DON | 25
tuna slices over rice with miso soup

UNAGI DON | 23
bbq eel over rice with miso soup

VEGETARIAN SUSHI

VEGETARIAN ROLL | 7.5
green leaf, cucumber, carrot, asparagus, avocado, radish

KAPPA ROLL | 5
cucumber

OSHINKO ROLL | 5.5
pickled daikon radish

UMEKYU SHISO | 6
plum paste, sisho leaf, cucumber

AVOCADO ROLL | 6

SHIITAKE ROLL | 6.5
japanese mushrooms

INARI | 5
rice in tofu pockets

ENTRÉES *served with rice & salad greens*

CHICKEN TERIYAKI | 21
tender grilled chicken

BEEF TERIYAKI | 26
grilled rib-eye

SALMON TERIYAKI | 26
grilled fresh atlantic salmon

CHICKEN TERIYAKI, SHRIMP & VEGGIE TEMPURA | 23

BEEF TERIYAKI, SHRIMP & VEGGIE TEMPURA | 28

SALMON TERIYAKI, SHRIMP & VEGGIE TEMPURA | 28

CHICKEN KATSU | 19
lightly breaded chicken breast with plum sauce

PORK KATSU | 19
lightly breaded tender pork with plum sauce

DESSERT

MOCHI | 5
strawberry, mango, coffee, green tea, chocolate or vanilla ice cream rolled in a soft rice cake

ICE CREAM | 5
green tea

20% gratuity will be added for parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*