

COCKTAILS | 21

SAKETINI

Sake, Vodka, Japanese Cucumber

KIZUNA LYCHEE MARTINI

Vodka, Elderflower Liqueur, Tahitian Vanilla Bean, Lychee

OKARU SPRITZ

Prosecco, Yuzu, Elderflower Liqueur, Mint

SPICY TOGARASHI MARGARITA

Tequila, Spicy Agave, Lime, Shishito Pepper

AKI-NORA

Mezcal, Aperol, Suze, Lemon

MINTED KYURI

Tequila, Cucumber, Yuzu, Mint, Lime

ZEN & FIZZ

Gin, Elderflower Liqueur, Lime, Amaro, Cucumber, Yuzu

NASHI SOUR

Bourbon Whiskey, Asian Pear, Amaro, Almond Orgeat, Lemon

ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur, Shiitake Dust

OLD FASHIONED

Japanese Whiskey, Angostura, Orange Bitters, Brandied Cherry

"LADY O" MARTINI +9

Passion Fruit, Shochu, Yuzu, Sparkling Sake

NON ALCOHOLIC | 14

LYCHEE ME ALONE

Pineapple, Vanilla Bean, Lychee

NASHI MOJITO

Asian Pear, Shiso, Sudachi, Lime

MIKAN SPRITZ

Yamamomo Berry, Orange, Sparkling Mikan

HOJI PALMER

Cold Brew Iced Tea, Lemon, Yuzu, Mint

JAPANESE BEERS

DRAFT

ASAHI SUPER DRY Rice Lager	11
KIRIN ICHIBAN Lager	11
SAPPORO PREMIUM Pale Lager	11
GARVIES POINT BREWERY IPA	14

BOTTLED

KAGUA BLANC Pale Ale	12
KAGUA ROUGE Ale	12
KAGUA SAISON Saison	12
SAPPORO N/A	8

JAPANESE WHISKEY

YAMAZAKI Single Malt	32
YAMAZAKI 12YR Single Malt	58
YAMAZAKI 18YR Single Malt	225
HIBIKI HARMONY Blended	31
HIBIKI 21YR Single Malt	250
HAKUSHU 12YR Single Malt	60
HAKUSHU 18YR Single Malt	115
SUNTORY AO Blended	23
NIKKA YOICHI Single Malt	35
NIKKA COFFEY GRAIN Single Grain	30
NIKKA MIYAGIKYO Single Malt	33
WHITE OAK "AKASHI" Blended	23
WHITE OAK "AKASHI" Single Malt	40

SAKE BY THE GLASS

"NORTHERN SKIES" Akitabare, Junmai Balanced, Light, Dry	20	"GREAT WAVE" OKARU ASHOKAN Junmai Ginjo Bright Melon, Sweet Rice <i>OKARU EXCLUSIVE</i>	20
"SLEEPING BEAUTY" Junmai Ginjo Balanced Sweetness & Acidity	33	"GOD OF WATER" SUIJIN Junmai Dry, Honey & White Pepper	20
"CHERRY BOUQUET" Dewasakura, Ginjo Flowery Bouquet, Pear & Melon	20	"STELLA" Inaba Shuzo, Junmai Daiginjo Complex & Deep Ripe Fruits	38
"DRAGON GOD" Ryujin, Ginjo Bold, Fruity & Dry	25	"FAIR MAIDEN" Hoyo, Junmai Daiginjo Delicate, Light & Charming	20
"PINK LABEL" Mutsu Hassen, Ginjo Soft Mouth Feel, Sweet & Freshly Balanced	33	"SUMMER SNOW" Kamoizumi, Nigori Soil, White Peach, Cream	19
OZE X ROSE Junmai Ginjo Sweet & Tart	22	"YUKI SNOW" DENSHIN Junmai Ginjo Pure, Calm Fragrance of Frozen Water	25
SAKE FLIGHT Selection of Three Seasonal Sakes	36		

WINE BY THE GLASS

WHITE

PINOT GRIGIO Castello Banfi San Angelo, Tuscany, Italy 2024	19
SAUVIGNON BLANC Nautilus Marlborough, New Zealand 2023	19
RIESLING Herman J Weimer "Flower Day" Finger Lakes, New York 2024	20
CHABLIS Simonnet Febvre Burgundy, France 2023	25
SANCERRE Grand Fossil Loire, France 2024	28
CHARDONNAY Rhys Anderson Valley, California 2021	24

ROSE

ROSE Peyrassol Côtes de Provence, Cuvée Provence, France 2023	20
ROSE Domaine du Bagnol, Cassis, Provence, France 2024	22

CHAMPAGNE & SPARKLING

PROSECCO Fiol Veneto, Italy NV	19
BRUT ROSE Raventos I Blanc de Nit Spain 2022	24
BRUT Gosset, Grande Reserve Champagne NV	38
BRUT Ruinart, Blanc de Blancs France NV	65

RED

CABERNET SAUVIGNON Grgich Hills Estate Napa Valley, California 2020	28
CHIANTI CLASSICO Castello Volpaia Tuscany, Italy 2022	28
PINOT NOIR Clos De La Tech Santa Cruz Mountains Estate, California 2018	25
NEBBIOLO Renato Fenocchio "Spetacol" Piedmont, Italy 2023	23
SUPER TUSCAN Ciacci Piccolomini D'Aragona Tuscany, Italy 2024	24

SOUPS

TOFU MISO Shimeji Mushroom, Wakame, Scallion	8
KAKIAGE UDON Shoyu Broth, Seafood Tempura Pancake, Shiitake Mushroom	18
COCONUT KABOCHA Japanese Pumpkin, Shio Konbu, Kaffir Lime, Togarashi Spiced Pumpkin Seeds	15
MAITAKE MUSHROOM Hen of the Woods Mushrooms, Crispy Potato, Chestnut, Porcini Oil	16

COLD APPETIZERS

BIG EYE TUNA TARTS Micro Shiso, Cilantro, Creamy Truffle Ponzu, Gyoza Crisp	29
KUMAMOTO OYSTERS Yuzu, Tosazu, Sriracha Pearls	34
SPICY YELLOWTAIL SASHIMI Jalapeno Ponzu, Chili Garlic Oil	26
HOKKAIDO SCALLOP SASHIMI (ADD UNI +24) Japanese Cucumber, Serrano, Radish, Yuzu Oil, Ama Zu	24
TORO TARTARE (ADD CAVIAR +32) Japanese Mustard, Sansho Pepper, Wasabi, White Soy, Sesame Rice Crackers	28

CRISPY RICE

TUNA Gochujang, Serrano Chili, Scallion	26
AVOCADO Toasted Almond, Yuzu, Shiso	16
CRAB Lemon Aioli, Cilantro, Chili Thread	28
CAVIAR (4PC) Kabosu Crème Fraiche	65

SALADS

BABY GREENS Watermelon Radish, House Ginger Dressing, Crispy Kataifi	16
SEAWEED SALAD Selection of Japanese Seaweeds and Kelps, Sesame Orange Dressing	16
TOMATO AND BEET Avocado, Crispy Tofu, Roasted Beets, Pea Tendril, Balsamic Soy Vinaigrette	18
JAPANESE MUSHROOM Mizuna, Toasted Pine Nuts, Pickled Shiitake, Miso Vinaigrette	22
CRISPY DUCK CONFIT Blood Orange Miso, Pickled Tokyo Turnips, Yuzu Vinaigrette	28

CEVICHE TACOS Cucumber, Tomato, Myoga, Toasted Amaranth, Sudachi Vinaigrette, Yuzu Avocado Espuma (substitute with lettuce cups upon request)	24
CRAB SALAD Radish Sprouts, Cucumber, Wasabi Kizami, Mentaiko, Rice Crackers	28
KING SALMON SASHIMI Ikura, Jalapeno Shishito Salsa, Daikon, Shiso Oil	24
FLUKE TIRADITO Satsuma Mandarin, Scallion, Cilantro, Yuzu Mandarin Leche de Tigre	24

TEMPURA

SHRIMP Soy Dashi Broth	21
VEGETABLE Soy Dashi Broth	16

HOT APPETIZERS

SPICY EDAMAME Ichimi Spice	12	GRILLED SHISHITO PEPPERS Lime, Sesame, Ginger Soy	14
NASU DENGAKU Japanese Eggplant, Miso, Toasted Almonds, Chives, Chili Thread	16	SPICY CRISPY SEABASS Tobanjan Aioli, Frisee, Yuzu Calamansi Vinaigrette	30
SAKE BRAISED SHORT RIB Wasabi Celery Root Puree, Fuji Apple, Mustard Greens, Red Shiso Sauce	32	SEARED HOKKAIDO SCALLOPS Japanese Curried Cauliflower, Dashi Cream, Pea Tendril, Squid Ink Tuille	28
GRILLED OCTOPUS Red Miso, Shishito Pepper Romanesco, Yuzu Kosho Yogurt	28	CAULIFLOWER KARAAGE Sake Soy Marinade, Creamy Japanese Mustard, Chili Miso	20
JAPANESE WAGYU GYOZA Shiitake Mushroom, Toasted Garlic Ponzu	34	SPICY CRISPY SHRIMP Chili Soy Aioli, Frisee, Yuzu Calamansi Vinaigrette	24
GRILLED WAGYU SKIRT STEAK Whiskey Caramelized Cippolini Onions, Black Garlic, Crispy Brussels Sprouts, Kimchi	44	JAPANESE A-5 WAGYU HOT STONE Whiskey Soy, Wasabi, Pickled Myoga	72
SEARED FOIE GRAS & BIG EYE AKAMI TUNA Asian Pear, Yamamomo - Raspberry Gastrique, Togarashi Spice Pumpkin Seeds, Shiso	38	CHICKEN KATSU STEAMED BUN Daikon Sprouts, Salted Cucumber, Tonkatsu Sauce	18
MISO GLAZED BONE MARROW Herb Salad, Japanese Milk Bread Toast, Pickled Mustard Seeds	28	FLUKE TEMPURA STEAMED BUNS Japanese Mustard Sauce, Daikon Sprouts, Chili Cucumber	22

ENTREE

MISO CHILEAN SEABASS Rice Cake, Gai Lan, Saikyo Miso	50	GRILLED BRANZINO Charred Japanese Eggplant, Water Spinach, Pickled Long Pepper, Yuzu Shiso Gremolata	44
BIG EYE TUNA STEAK AU POIVRE Gai Lan, Sansho Pepper, Japanese Mustard Peppercorn Sauce	48	SALMON TOBANYAKI Japanese 7 Grain, Kabocha, Shiitake Lemongrass Soy	44
MUSHROOM RICE GOHAN Japanese Mushrooms, Onsen Egg, Bonito Flakes, Scallions, Yuzu Truffle Soy	34	DRY AGED NY STRIP STEAK (10 OZ) Truffle Teriyaki, Japanese Sweet Potato Kakiage	60
WHOLE BROILED LOBSTER Yuzu Miso Butter, Fingerling Potatoes, Shiso	54	RED MISO LAMB CHOPS Yuzu Potato Gratin, Shiso, Asian Pear Sauce	54

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

TEMAKI

OPEN FACE HANDROLLS

SALMON ABURI Shiso, Ikura, Yuzu Pepper	18	SNOW CRAB Avocado, Crispy Red Onion, Truffle Soy Aioli	18
HOKKAIDO SCALLOP & UNI Yuzu Kosho, Kaiware, Black Sesame	24	JAPANESE EGGPLANT Miso Glaze, Mirasol Chili, Cucumber	14
YELLOWTAIL Scallion, Pickled Serrano, Jalapeno Ponzu	16	TORO Negi, Pickled Daikon, Sweet Garlic	18

MAKIZUSHI

CUT ROLLS

SPICY TUNA Negi, Arare, Black Sesame, Chili Mayo	18	HOKKAIDO SCALLOP JALAPENO Yuzu Kosho, Sesame Soy Wrap	19
SALMON / KIMCHEE Green Mango, Shiso Furikake, Avocado, Kimchee Aioli	18	EEL AVOCADO Avocado, Cucumber, Thai Basil, Sansho Pepper, House Unagi Sauce	20
SEARED SALMON ABURI Asparagus, Pickled Red Onion, Sweet Miso	22	YASAI Inari Tofu, Roasted Pepper, Edamame Puree	14
YELLOWTAIL CHILI Avocado, Chive, Kizami Wasabi, Gochujang Miso	18	CRISPY SHRIMP Citrus Coconut Curry, Aonori, Arare, Black Vinegar	18
BLUE FIN TORO ROLL Pickled Daikon, Nori Pesto, Wasabi Edamame, Soy Wrap	28	LOBSTER TEMPURA Daikon Sprouts, Avocado, Brown Butter Ponzu	30
SPICY KING CRAB Tempura Flake, Avocado, Yuzu Mustard	36		

CHEF'S TASTING MENU 195/pp

Seasonal Offerings from Our Kitchen and Sushi Bar

(Entire Table Must Participate)

SUSHI OMAKASE 76/pp

8 PC Chef's Selection Platter
of Nigiri and Sashimi

GRAND SUSHI TASTING 155/pp

Luxurious Chef's Selection of Nigiri, Sashimi,
Maki, and Temaki
(4 Person Platter)

NIGIRI & SASHIMI

2 PIECES PER ORDER

MAGURO

TUNA Big Eye	15
ZUKE Marinated Tuna	16
SEARED ALBACORE	16
OTORO Bluefin Tuna - Fatty	28
CHUTORO Bluefin Tuna - Medium	24
AKAMI Bluefin Tuna - Lean	15

SHELLFISH

BOTAN EBI Jumbo Sweet Shrimp	16
EBI Poached Sushi Shrimp	14
IKA Squid	16
TAKO Octopus	14
HOTATE Scallop	16
TARABAGANI Alaskan King Crab	36

HAMACHI

HAMACHI Yellowtail	14
HAMACHI HARA Yellowtail Belly	16
SHIMA AJI Striped Jack	16
KANPACHI Amberjack	16
HIRAMASA Kingfish Yellowtail	18

CAVIAR

IKURA Salmon Roe	18
MENTAIKO Spicy Caviar	18
UNI Sea Urchin	36
OSETRA CAVIAR	52
EEL	16
UNAGI Fresh Water Eel	16

SALMON

SHAKE Salmon	14
SHAKE HARA Seared Salmon Belly	16
ORA KING SALMON	16
SMOKED SALMON	16
ARCTIC CHAR	16
OCEAN TROUT	14

SHIROMI

TAI Japanese Red Snapper	18
KINMEDAI Goldeneye Snapper	18
HIRAME Fluke	14
EGG	
TAMAGO Egg Souffle	14

SUSHI / SASHIMI SETS

SASHIMI 58

6PC | Selection of Seasonal Pieces
with Toppings

SEARED NIGIRI 36

4PC | Otoro, Yellowtail, Salmon, Snapper

HAMACHI TRIO 24

3PC | Selection of Yellowtail Sushi with
Toppings

SALMON 34

4PC | Selection of Salmon Sushi with
Toppings

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or eggs may increase your risk of foodborne illness*