

## NIGIRI & SASHIMI

AJI horse mackerel	/ 8
SABA mackerel	/ 6
HIRAME fluke	/ 7
KAMPACHI amberjack	/ 8
SAKE salmon	/ 7.5
SUZUKI striped bass	/ 7
TAI sea bream	/ 8.5
AOYAGI surf clam	/ 6
MIRUGAI longneck clam	/ 9.5
AMAEBI sweet prawn	/ 10
EBI prawn	/ 7
HOTATE scallop	/ 8
KANI snow crab	/ 8
TAMAGO omelet	/ 5
HAMACHI yellowtail	/ 7.5
MAGURO tuna	/ 8
SHIRO MAGURO albacore	/ 7
IKURA salmon roe	/ 7.5
TOBIKO flying fish roe	/ 6
UNI sea urchin	/ 11
ANAGO sea eel	/ 8
UNAGI freshwater eel	/ 7.5
IKA squid	/ 6.5
TAKO octopus	/ 7
IWASHI sardine	/ 5
TORO fatty tuna	/ AQ

## SASHIMI

7 PIECE SASHIMI	/ 25
12 PIECE SASHIMI	/ 36
NIGIRI MORI AWASE six pieces of nigiri, one roll, miso soup	/ 32
CHIRASHI SUSHI sashimi, rice, vegetables, miso soup	/ 30

## MAKIMONO

KOYO spicy hamachi, cucumber wrapped with scallops, tobiko, pesto mayonnaise, yuzu	/ 14
MT. FUJI spicy hamachi and asparagus topped with maguro, shiro maguro, shaved red bell peppers, onion, ponzu	/ 15
TITUS spicy tuna, avocado, cucumber layered with sake, lime, cilantro, jalapeño, ponzu	/ 15
POKE MAKI shiro maguro, sesame oil, shichimi, scallions	/ 10
GRASSHOPPER tempura shrimp and unagi topped with hirame, avocado, shiso, ponzu	/ 16
VEGGIE asparagus, spinach, cucumber, avocado, kaiware, gobo, takuan, romaine wrapped in soy paper	/ 9.5
MASA ebi, avocado, ume topped with white fish, matcha green tea, Lemon	/ 14
DRAGON shrimp tempura with unagi and avocado on the outside	/ 15
RAINBOW California roll with maguro, hirame, ebi, sake, hamachi, tobiko	/ 15
SPIDER tempura soft shell crab, kaiware, tobiko	/ 14
CALIFORNIA snow crab, avocado, cucumber	/ 9.5
TEMPURA SHRIMP tempura shrimp, avocado, cucumber, tobiko	/ 10

## 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 Bosha 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 Bosha** *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 Bosha 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 / 18

**Gosset Brut Excellence**, Aÿ, 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

**Pine Ridge Chenin Blanc-Viognier 2008** Clarksburg, CA / 11

**Freemark Abbey Viognier 2008** Napa Valley / 14

**Woollaston Sauvignon Blanc 2009** Nelson, New Zealand / 11

**Girard Sauvignon Blanc 2009** Napa Valley / 12

**Edna Valley Chardonnay 2008** San Luis Obispo / 10

**Domaine Chandon Chardonnay 2007** Carneros / 14

**Sables d'Azur Rosé 2009** 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

**Cain Cuvee NV6** Napa Valley, Ca. / 14

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

**Oberon Cabernet Sauvignon 2007** Napa Valley, Ca. / 14

**B.R. Cohn "Silver Label" Cabernet Sauvignon 2007** Sonoma, Ca. / 16

**Ravenswood Zinfandel "Old Vine" 2007** 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

**Guinness** Ireland / 6

**ANZU Beer Tower** / 35

Please ask your server for a list of specialty cocktails.