

OMAKASE

Nigiri Omakase* 96

11 pieces chef's selection premium nigiri*, one hand roll*

Hand Roll Omakase* 38

3 chef's selection hand rolls*

****We use premium Akazu (red vinegar) for our sushi rice.**

Sashimi Omakase* 29 / 39

chefs selection of premium sashimi*, choice of 3 or 5 kind

COLD

Maguro Tartare * 20

big eye tuna*, avocado, mango, red onion, cilantro, chips

Sashimi Ceviche * 18

octopus, shrimp, scallops*, red onion, cilantro, chips

Chili Kanpachi* 19

yuzu ponzu, orange, roe, serrano, togarashi, chili oil

Beef Tataki * 19

beef short rib*, asparagus, black truffle ponzu, garlic aioli

Shiro Miso Caesar Salad 13

romaine, fried onion, white miso caesar dressing, parmesan

Tako and Asparagus Sumiso 14

yuzu miso vinaigrette

Oyster Shooter* 7

oyster of the day*, dashi ponzu, yuzu, roe, quail yolk*

Uni Shooter * 14

sea urchin*, dashi ponzu, yuzu, roe, quail yolk*

HOT

Miso Soup 5

fried tofu, scallions

Edamame 6

sea salt

Yuzukosho karaage 14

chicken thigh, togarashi, yuzu aioli

Brussels Sprouts 12

savory sauce, togarashi, katsuobushi

Blistered Shishito Pepper 12

garlic ponzu, lemon, katsuobushi

Shrimp Tempura 15

tentsuyu, house tartare

Chawanmushi 12

steamed savory egg custard, shrimp, white fish, shiitake, edamame (+12 for uni topping)

Wafu Rib Eye Steak* 48

16oz usda prime*, sweet onion ponzu, wasabi

Teriyaki

garlic mash, maitake mushrooms

Green Circle Chicken Thigh 20

Faroe Island Salmon 29

SIGNATURE MAKI

Maguro Tako* 22

spicy octopus, big eye tuna*, cucumber, avocado, spicy mayo, ponzu, roe

Surf + Turf* 25

lobster, us wagyu*, fried onion, house tartare sauce, truffle sauce

Hot Yoggi 19

avocado, cucumber, mango, yamagobo, shiitake, lotus chips, vegan spicy mayo

Artmex* 21

tuna tartare*, salmon*, hamachi*, cilantro, avocado, cucumber, spicy mayo, roe, lime

Ebi Unagi 21

shrimp tempura, shrimp, unagi cucumber, wasabi mayo, roe

Kani Hotate* 22

snow crab, truffle aioli, hotate*, avocado, cucumber, chive, roe, house tartare sauce

Mango Salsa Salmon* 20

salmon*, shrimp tempura, mango, cilantro, avocado, roe, ginger mayo

Classic Futo 16

unagi, kanpyo, spinach, tamago, yamagobo, shiitake, cucumber

ABURI NIGIRI ORDER PER PIECE

Maguro + Foie Gras* 9

blue fin akami*, foie gras, balsamic

Amaebi Truffle Motoyaki* 9

sweet shrimp*, yuzu, ponzu, roe, garlic soy, chive

Wagyu Short Rib* 10

garlic soy, garlic flake, chive

Salmon Belly * 8

garlic soy, yuzu, roe, chive

NIGIRI/SASHIMI ORDER PER PIECE

Blufin Akami* 7

Blufin Chu Toro* 9

Blufin O Toro* 12

Hirame* 7

Kanpachi* 7

Hokkaido Hotate* 7

Amaebi * 7

Ora King Salmon* 7

Hamachi* 6

Ikura* 7

Unagi 6

Tamago 5

CLASSIC MAKI

Spicy Tuna* 15

Spicy Salmon * 14

Spicy Scallop* 15

Spicy Octopus 13

Soft Shell Crab 16

Shrimp Tempura 13

Salmon Avocado* 13

Tuna Avocado* 15

Dragon 20

Snow Crab California 17

Negi Toro* 18

Negi Hamachi* 13

Unagi Cucumber 14

Cucumber & Avocado 10

Shiitake & Avocado 12

Asparagus Tempura 13

*These items can be ordered raw or uncooked or may contain raw or undercooked ingredients. Consumption of raw or undercooked food of animal origin, such as beef, eggs, fish, lamb, pork poultry or shellfish, may result in an increased risk of foodborne illnesses.

***If you have any food allergies, please notify your server.

- A limit of 3 split payments per table or party please.
- 20% gratuity will be added to parties of six or more.

SIGNATURE COCKTAILS

Sudachi Sour Real del valle tequila, shiso, citrus shochu, chateau, lime	14
Yuzu Lemon Drop Modest Vodka, Rihei Ginger shochu, yuzu, lemon, saline	14
Hibiki Hi-ball Hibiki Harmony, ginger, cacao, club soda	17
Jasmine Roku gin, strawberry, caffo red bitter, citrus liqueurs, lemon	14
Bamboo Heiwa Shuzo suppai umeshu, Dolin dry vermouth, orange bitters	14
Ode to the Mets Iwai Mars whisky, Pasubio, cocchi vermouth, salted cocoa bitters	16
Kome Martini Haku Vodka, kome shochu, sake bermutto, caviar	16
Golden Dagger Suntory Toki whisky, Drambuie, Gran Classico, honey, lemon	14
Black Dice Cafe #2 Smith & Cross, El Dorado 3 Yr, Kokuto Choya, lime, Okinawa brown sugar	14

SPIRIT FREE

Americano Lyre's orange aperitivo, gentian bitter, club soda	10
---	----

SAKE

Hizo Otokoyama Tokubetsu Junmai Fukuoka Soft minerals, rice forward, dry	GL 14
Akabu Junmai Iwate Supremely silky, blood orange and persimmon	15 70
Mantensei Kinoko 'Mushroom' Junmai Ginjo Tottori Umami, cocoa, earthy, orange peel	16 75
Kawatsuru 'Olive' Junmai Ginjo Kagawa Stone fruit palate, textured acidity, citrus finish	16 75
Koshi no Kanbai 'Blue River' Junmai Ginjo Niigata Rich with umami and minerals, yet light-bodied	16 75
Dassai 45 Nigori Junmai Daiginjo Yamaguchi Apples, grapes and light cream	15 70
Konteki 'Tears of Dawn' Daiginjo Kyoto Tropical fruit, banana, light mulling spices, dry	300 ml 38
Wakatake 'Demon Slayer' Junmai Daiginjo Shizuoka Bright, cedar and juicy citrus	300 ml 40
Daimon Road to Osaka Nigori Tokubetsu Junmai Osaka Banana, citrus, floral	68
Wakaze 'Classic' Junmai France Melon, lemon, and lightly floral. Crafted from French water and rice	85
Dewazakura 'Primal Strength' Junmai Ginjo Nama Genshu Yamagata Green apple and melon, zing	75
Dewazakura Daiginjo Yamagata Fragrant and delicate, honeyed stonefruit palate and dry finish	125
Kamoshibito Kuheiji 'Eau du Desir' 2022 Junmai Daiginjo Aichi Domaine and terroir inspired sake with notes of apple and minerals	79
Toko Ultraluxe Junmai Daiginjo Fukuotsuri Yamagata Lush, wild strawberry, pear	150
Nishide Shuzo 100 year sake Junmai Daiginjo Ishikawa Soft fruit and umami-driven sake	155

WHITE WINE, ROSE, ORANGE

Quinta de Santiago Vinho Verde 2021 Minho, Portugal	13 52
Domaine du Haut Bourg Muscadet 2021 Loire, France	13 52
Frore La Carme 'La Ola' Albariño 2019 Rías Baixas, Spain	70
Domaine Siret-Courtaud Quincy Sauvignon Blanc 2022 Loire, France	16 64
Domaine Bailly-Reverdy Sancerre 2022 Loire, France	85
Valrav'n Chardonnay 2021 Sonoma, California	15 60
Can Sumoi Rose 2021 Penedès, Spain	15 60
Weingut Jager Rose 2021 Wachau Valley, Austria	70
Union Sacre Gewürtztraminer Orange wine 2019 Santa Barbara, California	14 56
SPARKLING	
Gruet Brut NV Engle, New Mexico	16 64
Michel Gonet 'Les 3 Terroirs' Blanc de Blancs Extra Brut Champagne 2017 Santa Barbara, California	115

RED WINE

Klinker Brick Zinfandel 2019 Lodi, California	14 56
Cascina Fontana Dolcetto 2021 Piedmont, Italy	16 64
Architect Cabernet Sauvignon 2021 Alexander Valley, California	16 64
Soter Vineyards Estates Pinot Noir 2021 Willamette Valley, Oregon	105

BEER

Sapporo Premium Barley lager 5.0%	8
Sapporo Black Dark lager 5.0%	10
Echigo Koshihikari Rice lager 5.0 %	13
Hitachino Nest White Ale Witbier 5.5%	12

BOTTLED WATER

Acqua Panna 1L	8
San Pellegrino Sparkling 1L	8

Happy Hour

SIGNATURE COCKTAILS | 9

*Old Fashioned
Lemon Sour*

COLD SAKE | 9

Daily Rotating Selection

WINE | 8

white or rosé

BEER | 5

Sapporo Premium

SNACKS

Edamame....4

Shishito Pepper....8

Vegetable Maki.... 8

Spicy Sashimi Maki.... 9

Fish Collar Karaage (limited availability).... 14

Salmon Crudo....12

Tue-Fri | 5pm-7pm

SIGNATURE NOMAKASE

DAILY SELECTION OYSTER*

ponzu, roe, chive

CHAWANMUSHI

savory egg custard, white fish, shiitake

TUNA TARTARE

crispy rice, chive, roe, yuzu, shiso

SMOKED SASHIMI

chef's selection seasonal sashimi, garlic soy, wasabi

NIGIRI

7 pieces, chef's selection of premium nigiri

MISO SABLEFISH

saikyo miso

HAND ROLL

choose one:

spicy tuna

spicy salmon

shrimp tempura

unagi + avocado

salmon + avocado

ume shiso

shiitake + avocado

negi hamachi

GREEN TEA ICE CREAM

matcha powder, arare

TOYOSU SELECTION

NIGIRI/ SASHIMI PER PIECE

ONAGADAI* 8

long tail ruby snapper

SHIMA AJI* 8

striped jack mackerel

MADAI* 7

sea bream, sea salt, yuzu

ANAGO* 9

sea eel, sweet soy

MATSUKAWA KAREI* 8

barfin flounder

KINMEDAI* 8

golden eye snapper

SAWARA* 7

spanish mackerel, smoked, pickled garlic

AORI IKA * 7

bigfin reef squid

MEJINA * 7

largescale blackfish

SUMA KATSUO * 7

striped bonito, garlic soy, pickled garlic, chives

ITOYORI * 8

golden threadfin bream

MEBARU * 8

rockfish

HOKKAIDO UNI* 14

sea urchin from hokkaido

• Consumption of raw or undercooked food of animal origin, such as beef, eggs, fish, lamb, pork poultry or shellfish, may result in an increased risk of foodborne illnesses.

|SUNTORY|

YAMAZAKI 12YR 38

YAMAZAKI DISTILLERS RESERVE 32

HIBIKI HARMONY 23

SUNTORY TOKI 14

SUNTORY AO WORLD 19

|NIKKA|

TAKETSURU PURE MALT 21

NIKKA FROM THE BARREL 19

NIKKA DAYS 15

COFFEY GRAIN 18

COFFEY MALT 21

MIYAGIKYO SINGLE MALT 25

YOICHI SINGLE MALT 23

YOICHI SINGLE MALT 10 YR 30

|MARS IWAI|

MARS IWAI 14

MARS IWAI 45 14

IWAI TRADITION 17

MARS IWAI TRADITION
CABERNET CASK 18

MARS IWAI TRADITION HARU
SAKURA CHERRY BLOSSOM 18

MARS "COSMO" MANZANILLA
SHERRY 24

|AKASHI|

AKASHI WHITE OAK 14

AKASHI UME 14

AKASHI SINGLE MALT 26

|CHICHIBU|

ICHIROS MALT & GRAIN 23

ICHIROS MALT & GRAIN LTD.
EDITION BLUE LABEL 40

ICHIROS MALT CHICHIBU
U.S. ED. 2022 50

- price per 2oz pour-

JAPANESE

WHISKY