

## SAKE Glass: 3oz | Carafe: 9oz | Bottle: 725ml

### CHIYONOSONO "SHARED PROMISE" JUNMAI

filtered, delicate minerality with subtle citrus notes

7 | 19 | 46

### OZEKI KOMATSU TATEWAKI "SAMURAI SAKE" TARU

aged in cedar cask, dry with notes of black pepper

5 | 14 | 33

### HAKUTSURU "WHITE CLOUDS" JUNMAI NIGORI

unfiltered, cloudy white notes of coconut milk and fruit

5 | 14 | 33

### RIHAKU "DREAMY CLOUDS" JUNMAI NIGORI

unfiltered, dry and delicate with nutty earth notes

9 | 24 | 56

## WINE

**Albarino** Spain, 2015 11 | 41

Refreshing stone fruit with bracing acidity

**Chablis (Chardonnay)** France, 2015 15 | 56

Lively and bright with a strong mineral backbone

**Champagne (375 ml)** France, NV 44

Elegant with notes of yuzu and ginger

## BEER

Sapporo 6

Asahi 6

Hitachino Nest White Ale 9

## HOUSEMADE SODAS

Sour Cherry Yuzu 4

Ginger Lime 4

## TEAS

Mugicha Japanese Iced Tea 2

Hot Green Tea (Teapot) 4

# OMAKASE

## "ENTRUST THE CHEF"

Each of the options below provides a range of sushi offerings that are carefully selected by our chefs based on the day's supply.

Just let us know if you have any dietary restrictions or allergies and we'll take care of the rest.

### NIGIRI & MAKI OMAKASE\*

Chef's choice 8pcs Nigiri, Maki Roll

38

### NIGIRI, SASHIMI & MAKI OMAKASE\*

Chef's choice 4pcs Nigiri, 8pcs Sashimi, Maki Roll

48

### SASHIMI OMAKASE\*

Chef's choice 15pcs Sashimi

52

### TRADITIONAL OMAKASE TASTING\*

A piece-by-piece nigiri tasting,  
in true omakase fashion

(Soup, appetizer, chef's choice 12 pcs Nigiri, hand roll)

68

## STARTERS & SIDES

**HAMACHI CEVICHE\*** 10

Hamachi belly, yuzu, garlic dashi, jalapeno

**TATAKI\*** 12

Choice of seared salmon or tuna, ponzu, scallion

**TORO TARTARE\*** 12

Chopped tuna belly, dashi, soy, wasabi

**MISO SOUP** 4

**EDAMAME** 4

## SPECIALITIES

**SAKE IKURA DON\*** 20

Salmon sashimi, salmon roe, nori, shiso leaves, served over seasoned rice (add Uni: \$14)

**NEGI TORO DON\*** 22

Chopped tuna belly, nori, scallion, served over seasoned rice

**UNI IKURA TORO DON\*** 38

Hokkaido sea urchin, sliced tuna belly, salmon roe, nori, shiso leaves, bonito, served over seasoned rice

**CHIRASHI\*** 26

Chef's selection of sashimi, served over seasoned rice

**ZUKE ANA DON\*** 29

Marinated tuna, salmon, broiled sea eel, ikura, tomago, quail egg, served over seasoned rice

**LOBSTER ROLL** 18

Lobster meat, avocado, cucumber, tobiko, yuzu

**KING CRAB ROLL** 22

King crab meat, tomago, kewpie, lettuce, yuzu, scallion

## NIGIRI & SASHIMI

Hon-Maguro | Bluefin\* 4

O-Toro | Fatty Tuna\* 7

Katsuo | Bonito\* 3.5

Sake | Salmon\* 3

Aburi | Seared Salmon Belly\* 6

Sake | Organic King Salmon\* 5

Iwana | Arctic Char\* 3

Hamachi | Yellowtail\* 4

Kampachi | Amberjack\* 5

Madai | Japanese Red Snapper\* 4.5

Shiro Maguro | Escolar\* 3.5

Hirame | Fluke\* 3.5

Aji | Horse Mackerel\* 4

Saba | Atlantic Mackerel\* 3

Anago | Sea Eel 5

Hotate | Live Diver Scallop\* 5

Botan Ebi | Spot Prawn\* 5

Zuwaigani | Snow Crab 6

Tako | Octopus 4

Ika | Squid\* 4

Awabi | Abalone\* 5

Mirugai | Giant Clam\* 7

Uni | Sea Urchin\* 9

Uni uzura no Tamago | Sea Urchin & Quail Egg\* 10

Ikura | Salmon Roe\* 3.5

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