

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

CHIYONOSONO "SHARED PROMISE" JUNMAI

Delicate minerality with subtle citrus notes

8 | 23 | 52

OZEKI KOMATSU TATEWAKI "SAMURAI SAKE" TARU

Aged in cedar cask, dry with notes of black pepper

6 | 17 | 40

HAKUTSURU JUNMAI GINJO

Dry, light bodied with notes of melon and dried pear

6 | 17 | 40

TOZAI "SNOW MAIDEN" JUNMAI NIGORI

Unfiltered, creamy texture with a sweet melon flavor

7 (Glass) | 30 (300ml Bottle)

FUKUCHO "SEASIDE" JUNMAI SPARKLING

Crisp and clean with notes of sea salt and lemon

40 (500ml Bottle)

KIKUSUI FUNAGUCHI HONJOZO

Full bodied with fresh ripe fruit flavors

6 (200ml Can)

WINE

Muscadet Loire, France 2016 9 | 36

Refreshing and bright with a strong mineral backbone

Riesling Finger Lakes, NY 2016 12

Bright stone fruit with a dry mineral finish

Chardonnay Carneros, CA 2015 (375 ml) 12 | 22

Lush & round with butter undertones and balanced acid

Rosé North Fork, NY 2017 11 | 40

Bright under-ripe strawberry and melon

BEER & CIDER

Oscar Blues Pilsner 7.5

Abita Session IPA 7.5

Ommegang Witte 7.5

Narragansett Golden Ale 7.5

Wolffer Estate Rose Cider (8 oz) 7.5

Sapporo Lager (12oz can) 7

Asahi (12oz bottle) 7

Hitachino White Ale (11.2oz bottle) 9

HOUSEMADE SODAS

Sour Cherry Yuzu 4

Ginger Lime 4

TEAS

Mugicha Japanese Iced Tea 2

Hot Green Tea (Teapot) 4

STARTERS & SIDES

HAMACHI CEVICHE* 11

Hamachi belly, yuzu, dashi, jalapeño

TORO TARTARE* 13

Chopped tuna belly, yuzu, dashi

SAKE KAPPA SALAD* 9

Salmon, cucumber, tosazu, shiso-miso

MISO SOUP 5

Miso, dashi, tofu, scallion, wakame

EDAMAME 5

Japanese soybean, sea salt

SPECIALITIES

SAKE IKURA DON* 20

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

NEGI TORO DON* 22

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

TORO IKURA DON* 29

Tuna belly, salmon roe, nori, shiso, served over seasoned rice (Add Uni: +\$14)

CHIRASHI* 28

Chef's selection of sashimi, served over seasoned rice

LOBSTER ROLL* 19

Lobster meat, avocado, cucumber, tobiko, yuzu

SEARED TORO ROLL* 26

Tuna belly, akami, avocado, chive, wasabi root

TEMAKI

TORO HAND ROLL* 15

Tuna belly, shiso, pickled radish

UNI IKURA HAND ROLL* 14

Santa Barbara sea urchin, salmon roe, cucumber

SAKE HAND ROLL* 10

Salmon, avocado, pickled wasabi root

NIGIRI & SASHIMI

Hon Maguro Bluefin*	5
Toro Fatty Tuna*	9
Sake Salmon*	4
Aburi Seared Salmon Belly*	5
Nijumuso Steelhead*	5
Hamachi Yellowtail*	4
Kampachi Amberjack*	5
Shima-Aji Striped Jack*	5
Madai Japanese Red Snapper*	4
Hirame Fluke*	3
Suzuki Striped Bass*	4
Aji Horse Mackerel*	4
Kohada Shad*	5
Isaki Grunt*	6
Saba Japanese Mackerel*	5
Anago Sea Eel	6
Iwashi Sardine*	4
Kurodai Dorade*	3
Hotate Live Diver Scallop*	6
Uni Sea Urchin*	9
Ikura Salmon Roe*	4
Tamago Egg	3

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

OMAKASE

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

40

NIGIRI, SASHIMI & MAKI OMAKASE*

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

52

SASHIMI OMAKASE*

*Chef's choice 15pcs or
18pcs Sashimi*

55 | 65

TRADITIONAL OMAKASE TASTING*

*A piece-by-piece nigiri tasting,
in true omakase fashion.
(Appetizer, chef's choice 10 pcs Nigiri,
4pcs Sashimi, Temaki)*

70

SUSHI FLIGHTS

(A tasting of 4 unique bites)

BLUEFIN | 22

Akami, Toro, Aburi Toro, Negi Toro

AMBERJACK | 18

*Hiramasa, Kanpachi,
Hamachi, Aburi Hamachi*