

Omakase Box Experiences

NIGIRI & HANDROLL SET | \$47

7pc chef's nigiri set + 2 handrolls
(+\$2 negi toro)

TABLESIDE | \$65

12-course chef's omakase at your table

CHEF'S COUNTER | \$98

Signature 15-course omakase at the bar
reservations required

NIGIRI BY THE PIECE *

madai japanese snapper	5	akami lean bluefin tuna	6
sake king salmon	6	chutoro med fatty bluefin tuna	7
zuke sake soy marinated salmon	6	otora super fatty bluefin tuna	9
hamachi japanese yellowtail	6	unagi eel	5
kanpachi amberjack	6	ikura salmon roe	7
sawara spanish mackerel	8	uni hokkaido sea urchin	16
hotate hokkaido scallop	7	wagyu A5 miyazaki	15

7pc chef's nigiri set

madai, sake, akami, hamachi, zuke sake, chutoro, unagi
[gluten free +\$2]

\$36

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

STARTERS & BITES

edamame  house furikake, garlic oil	5	bluefin tuna tartare* yuzu soy, pickled onion, rice chips	14
miso soup tofu, negi	4	crispy tuna* spicy tuna, garlic soy, puffed rice chip	3pcs 9
sesame seaweed salad cucumber, pickled daikon, yuzu sesame dressing	8	salmon crudo* nước chấm dressing, tomato, herbs, lime, chive oil	per piece 5

HANDROLLS

spicy tuna* bluefin, spicy mayo, negi, garlic soy, serrano	8	negi toro* bluefin belly, negi, wasabi salsa	9
spicy scallop* spicy mayo, negi, toasted panko	8	unagi crunch eel sauce, toasted panko, sesame seeds	7
ginger salmon* cucumber, ginger mayo, fried ginger	7	panko shrimp tempura fried, miso mustard, chives	7
negi hamachi* negi, serrano soy	7	create your own 4-pack negi-toro +\$2 max two per variety	26

how to build handrolls



nori served on the side
to retain crispiness



when ready to eat,
place rice on nori



wrap & enjoy!

DESSERTS

**vanilla basque
cheesecake**
berry compote, lemon zest
9

mochi
choice of: ube, salted caramel,
matcha, or vegan passionfruit
4



SAKE

hot sake carafe junmai ginjo	6oz	13
momokawa draft junmai ginjo •medium-dry, crisp & soft, melon, umami	4oz	10
eternal embers junmai •medium body, nutty, steamed rice	4oz	13
cabin in the snow junmai ginjo •light & aromatic, strawberry, white pepper	4oz	15
sword of the sun tokubetsu honjozo •crisp & refreshing, cucumber, asian pear	4oz 720ml	15 80
momokawa nigori junmai ginjo •unfiltered, silky, pineapple, banana	4oz 750ml	12 65
hawk in the heavens junmai •dry & crisp, earthy, umami, rustic	300ml	43
moon on the water junmai ginjo •soft, fruity & floral, cantaloupe, fennel	300ml	47
pearls of simplicity junmai daiginjo •light & elegant, white flower, asian pear	300ml	49
ferryboat junmai ginjo •bright, tropical & effervescent	720ml	86

WINE

	5oz gls btl	
vinho verde costa du sol, portugal	10 42	
albariño pazo das bruxas, spain	14 59	
natural orange kontrast, austria	15 63	
rosé figuière, provence	12 51	
gsm red souleil, france	12 51	
super tuscan insoglio, italy	79	

COCKTAILS & BEER

lychee martini 14 vodka, yuzu sake, lychee liqueur
house old fashioned 15 rye, bitters, demerara
negroni 16 gin, campari, carpano antica
yuzu hibiscus highball 12 choice of: vodka or gin
toki highball 12 whisky, soda water, lemon
kirin ichiban 9 lager • 16oz

JAPANESE WHISKY 1oz | 2oz

toki	9 18
yoichi single malt	15 30
miyagikyo single malt	15 30
hibiki harmony	16 32
hakushu 12yr	24 48
yamazaki 12yr	24 48

SPIRIT-FREE & TEA

'mandora' negroni	8
N/A yuzu hibiscus spritz	7
soda coke, diet coke	4
hot tea	7
sencha green	
honey orchid oolong	
+ cinnamon lemongrass	
+ rooibos ginger chai	
cold brew tea	6
genmaicha green tea w/ toasted rice	
+ hibiscus lemongrass	

+ caffeine free

OMAKASE BOX

おもてなし



omakase & handroll bar
3038 w armitage ave