

STARTERS

|                                                                                                  |   |                                                                                                            |    |
|--------------------------------------------------------------------------------------------------|---|------------------------------------------------------------------------------------------------------------|----|
| <b>edamame</b>  | 5 | <b>bluefin tuna tartare*</b>                                                                               | 13 |
| house furikake, garlic oil                                                                       |   | yuzu garlic soy, pickled red onion, negi, rice chips                                                       |    |
| <b>miso soup</b>                                                                                 | 4 | <b>ginger kale salad</b>  | 9  |
| tofu, negi                                                                                       |   | cucumber, tomato, carrot, ginger dressing, sesame-miso, crispy rice paper                                  |    |

NIGIRI

1pc per order \*

|                       |   |                          |    |
|-----------------------|---|--------------------------|----|
| <b>madai</b>          | 5 | <b>akami</b>             | 6  |
| japanese snapper      |   | lean bluefin tuna        |    |
| <b>sake</b>           | 5 | <b>chutoro</b>           | 7  |
| king salmon           |   | med fatty bluefin tuna   |    |
| <b>zuke sake</b>      | 6 | <b>otora</b>             | 9  |
| marinated king salmon |   | super fatty bluefin tuna |    |
| <b>hamachi</b>        | 6 | <b>unagi</b>             | 5  |
| japanese yellowtail   |   | eel                      |    |
| <b>kanpachi</b>       | 6 | <b>ikura</b>             | 7  |
| japanese amberjack    |   | salmon roe               |    |
| <b>sawara</b>         | 8 | <b>uni</b>               | 15 |
| spanish mackerel      |   | hokkaido sea urchin      |    |
| <b>hotate</b>         | 7 | <b>wagyu</b>             | 14 |
| hokkaido scallop      |   | A5 miyazaki              |    |

A LA KASE

a taste of our chef's counter experience  
63

MINI IKURA DON

house-cured salmon roe rice bowl  
served with roasted nori  
11

HANDROLLS

|                                                |   |                                   |   |
|------------------------------------------------|---|-----------------------------------|---|
| <b>spicy tuna*</b>                             | 8 | <b>negi hamachi*</b>              | 7 |
| bluefin, spicy mayo, negi, garlic soy, serrano |   | negi, serrano soy                 |   |
| <b>spicy scallop*</b>                          | 8 | <b>negi toro*</b>                 | 9 |
| spicy mayo, negi, toasted panko                |   | bluefin belly, negi, wasabi salsa |   |
| <b>ginger salmon*</b>                          | 7 |                                   |   |
| cucumber, ginger mayo, fried ginger            |   |                                   |   |

DESSERT

mochi 4

1pc per order

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



SAKE

|                                    |                 |
|------------------------------------|-----------------|
| <b>yuki otoko</b>                  | 14 gls          |
| 'yeti' - honjozo                   |                 |
| <b>yuki no boshu</b>               | 16 gls          |
| 'cabin in the snow' - junmai ginjo |                 |
| <b>momokawa nigori</b>             | 13 gls   65 btl |
| organic junmai ginjo               |                 |
| <b>ama no to</b>                   | 105 btl         |
| 'heaven's door' - tokubetsu junmai |                 |
| <b>watari bune</b>                 | 110 btl         |
| 'ferryboat' - junmai ginjo         |                 |
| <b>suigei harmony</b>              | 115 btl         |
| 'drunken whale' - junmai daiginjo  |                 |

WINE

|                        |                 |
|------------------------|-----------------|
| <b>vinho verde</b>     | 10 gls   42 btl |
| costa du sol, portugal |                 |
| <b>rosé</b>            | 12 gls   51 btl |
| figuière, provence     |                 |
| <b>natural orange</b>  | 15 gls   63 btl |
| kontrast, austria      |                 |
| <b>gsm red</b>         | 12 gls   51 btl |
| souleil, france        |                 |

N/A

|                                 |   |
|---------------------------------|---|
| <b>mandora negroni spritz</b>   | 8 |
| <b>iced genmaicha green tea</b> | 4 |
| <b>iced hibiscus tea</b>        | 5 |
| <b>sencha green tea</b>         | 7 |
| <b>honey orchid oolong tea</b>  | 7 |
| <b>spiced herbal tea</b>        | 7 |

HOUSE POURS

HIGHBALL

toki whisky - 12  
vodka/gin - 10

DRAFT

junmai ginjo sake - 11  
kirin ichiban - 9

JAPANESE WHISKY 1 oz. | 2 oz.

|                              |         |
|------------------------------|---------|
| <b>toki</b>                  | 9   18  |
| <b>yoichi single malt</b>    | 15   30 |
| <b>miyagikyo single malt</b> | 15   30 |
| <b>hibiki harmony</b>        | 16   32 |
| <b>hakushu 12yr</b>          | 24   48 |
| <b>yamazaki 12yr</b>         | 24   48 |