

Omakase Box Experiences

NIGIRI & HANDROLL SET | \$45

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

TABLESIDE | \$68

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 ora king salmon	6	chutoro med fatty bluefin tuna	7
zuke sake soy marinated salmon	6	otoro 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	15
hotate hokkaido scallop	7	wagyu A5 miyazaki	14

7pc chef's nigiri set

madai, sake, akami, hamachi, zuke sake, chutoro, unagi

[gluten free +\$2]

\$34

**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 garlic soy, pickled onion, rice chips	13
miso soup tofu, negi	4	salmon crudo* nước chấm dressing, tomato, toasted rice, herb sauce, lime, chive oil	20
sesame seaweed salad cucumber, pickled daikon, yuzu sesame dressing	8		

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 24
negi-toro +\$2
max two per variety

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
10

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



SAKE

hot sake carafe junmai ginjo	6oz	13
momokawa draft junmai ginjo <i>-medium-dry, crisp & soft, melon, umami</i>	4oz	10
cabin in the snow junmai ginjo <i>-light & aromatic, strawberry, white pepper</i>	4oz 720ml	16 82
sword of the sun tokubetsu honjozo <i>-crisp & refreshing, cucumber, asian pear</i>	4oz 720ml	16 82
momokawa nigori junmai ginjo <i>-unfiltered, silky, pineapple, banana</i>	4oz 750ml	12 65
hawk in the heavens junmai <i>-dry & crisp, earthy, nutty, rustic</i>	300ml	43
moon on the water junmai ginjo <i>-soft, fruity & floral, cantaloupe, fennel</i>	300ml	47
pearls of simplicity junmai daiginjo <i>-light & elegant, white flower, asian pear</i>	300ml	49
heaven's door tokubetsu junmai <i>-dry & savory, baking spices, clean finish</i>	720ml	87
ferryboat junmai ginjo <i>-bright, tropical & effervescent</i>	720ml	89

WINE

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

COCKTAILS & BEER

house old fashioned
rye, bitters, demerara
14

negroni
gin, campari, carpano antica
16

yuzu hibiscus highball
choice of: vodka or gin
10

toki highball
whisky, soda water, lemon
12

draft beer
lager | 16oz
9

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	6
soda coke, diet coke	4
iced genmaicha green tea	4
iced hibiscus tea +	5
sencha green tea	7
honey orchid oolong tea	7
herbal teas +	
cinnamon lemongrass	7
rooibos ginger chai	7
<i>+ caffeine free</i>	

Omakase
BOX



omakase & handroll bar
3038 w armitage ave