



nigiri or sashimi

2 pieces

寿司

- *Onagadai . Longtail Red Snapper 14
- *Samegarei . Roughscale Sole 14
- *Suzuki . Wild Japanese Sea Bass 14
- *Hiramasa . Yellowtail Amberjack 17
- * Sake . Ora King Salmon 13
- * Akami . Lean Bluefin Tuna 16
- * Chutoro . Medium Fatty Bluefin Tuna 18
- Otoro . Fatty Bluefin Tuna 20
- * Uni . Sea Urchin 25

お寿司

handrolls

- *Spicy Tuna 7
- Spicy Shrimp 7
- *Sea Scallop 7
- *Truffle Hamachi 9
- Ora King Sake & Cucumber 10
- *Akami 14
- * Negi Toro 16
- Wagyu 25

*These items are prepared with RAW seafood and vegetable ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increase your risk of foodborne illness.

small plates

肴

- *CUCUMBER SUNOMONO - chari mix . sesame chili oil maldon salt . black sesame 8
- EBI DUMPLINGS - shrimp . soy broth . chili flakes 8
- KINOKO - rice . maitake . hon-shimeji . white beech . king trumpet . fried shallots . negi . micro pea tendrils 15
- *UNI TRUFFLE - sea urchin . enoki mushroom winter black truffle 25

DESSERT

- STRAWBERRY & MATCHA CREAM SANDO 12
- * UNI CHEESECAKE 18

お任せ

omakase

6pm AND 8pm
 " TRUST THE CHEF "
 *16 COURSES
 \$175
 SAKE PAIRING
 \$80

Japanese whisky

2 OZ POURS

AKASHI
 UME BLEND
 \$15 WHITE
 OAK \$13



NIKKA
 YOICHI SINGLE MALT \$45

SUNTORY
 TOKI \$14
 HIBIKI HARMONY \$30
 YAMAZAKI DISTILLER'S RESERVE \$29
 YAMAZAKI 12 YR SINGLE MALT \$55
 HAKUSHU 12 YR "100TH ANNIVERSARY" \$63
 YAMAZAKI 12 YR "100TH ANNIVERSARY" \$63
 YAMAZAKI 18 YR \$168

beer

- Asahi • Rice Lager . Draft or Can 8
- Hitachino • White Ale 14
- Hitachino • Dai Dai 14
- Echigo • Rice Lager 16

spirits

VODKA
 HAKU
 TITO'S
 KETEL ONE

GIN
 ROKU
 135 EAST

TEQUILA
 FORTALEZA • BLANCO,
 STILL STRENGTH, REPOSADO,
 ANEJO

BOURBON
 JEFFSON'S



SAKE

酒

FUKUCHO
 FORGOTTEN FORTUNE
 \$21 5oz gl | \$100 720 ml btl

JUNMAI
 DRIED PINEAPPLE • APRICOT
 LEMON • EARTHY



CHIYONOSONO
 SACRED POWER
 \$27 5oz gl | \$128 720 ml btl

JUNMAI GINJO
 FRESH-CUT GREEN GRASS
 TROPICAL FRUITS • UMAMI



MANTENSEI
 KINOKO
 \$20 5oz gl | \$96 720 ml btl

JUNMAI GINJO
 MUSHROOM • DASHI • COCOA
 EARTHY • MUSK



TENTAKA
 SILENT STREAM
 \$45 3oz gl | \$360 720 ml btl

JUNMAI DAIGINJO
 SOFT LIME • LYCHEE • PEAR
 HONEYDEW



KANBARA
 BRIDE OF THE FOX
 \$22 5oz gl | \$104 720 ml btl

JUNMAI GINJO
 PISTACHIO • RIPE HONEYDEW
 HINT OF WHITE CHOCOLATE



KANBARA
 ANCIENT TREASURES
 \$20 2oz gl

YAMAHAI JUNMAI GENSU
 KOSHU 12 YEAR AGE
 OLIVE OIL • SEA SALT
 TOASTED SESAME



カクテル

cocktails

CHI - CHI
 Sake/ini
 Vodka or Gin w/ Sake
 Pickled Onion 14

TOKI HIGHBALL
 Toki Whisky
 Lemon . Soda Water 12

MOMO FIZZ
 Vodka . Prosecco
 Lemon . Peach Bitters 14

TOKI BOULEVARDIER
 Toki Whisky . Campari
 Sweet Vermouth 16

CELERY & SMOKE
 Mezcal . Lime
 Celery Root Liqueur 14

PERSIMMON SIDE CAR
 Cognac
 Persimmon Liqueur
 Lemon 17

UME SMASH
 Akashi White Oak
 Spicy Akashi Ume
 Yuzu 14

Sparkling

Akashi-Tai • Sparkling Sake 300ml 52 btl
 Sorelle Bronca • Prosecco Superiore D'OCG 17 gl | 83 btl
 Italy

Red

Varner • Pinot Noir 18 gl | 90 btl
 Santa Barbara
 75 Feliz Creek Vineyard • Cabernet 15 gl | 73 btl
 Mendocino

wine

White

Taonga • Sauvignon Blanc
 New Zealand 15 gl | 73btl
 Armories • Sancerre
 Loire Valley 20 gl | 97 btl
 Stoller Dundee Hills • Chardonnay
 Willamette Valley 16 gl | 78 btl