



Starters

Edamame 4

Steamed, Himalayan salt

Spicy Ahi Tuna* 7

Crispy rice, wasabi aioli, jalapeño

Truffled Albacore Tuna* 9

Sriracha, white truffle oil, ponzu

Chicken Ginger Gyoza 8

Pan seared dumpling, sesame, yuzu, scallion

Homemade Lobster & Shrimp Wontons 7

Sweet hoisin glaze

Kobe Beef Ramen Slider* 8

Shaved radish, mizuna, fried onion, tobiko, ginger aioli

Sashimi Mixed Green Salad* 8

Tuna, yellowtail & salmon sashimi, octopus, shrimp, spring mix, crispy shallots, katsuo dashi dressing



Hot Pots & Noodles

Udon Noodles & Seared Shrimp 11

Seared shrimp, katsuo soy broth

BBQ Pork Ramen Bowl 9

Slow cooked pork belly, soft boiled egg, pickled hon shimeji mushrooms, scallions

Lobster Ramen 13

Miso butter lobster tail, green onions, dashi "bisque"

Scallop & Shrimp Dynamite 9

Baked hot pot, tobiko, spicy honey



ROLLS

Shrimp Tempura 10

Crispy shrimp, avocado, cucumber, pickled burdock, tempura flakes, spicy mayo, sweet soy

Alaskan California 10

Snow crab, avocado, cucumber, roasted sesame seed

Spicy Tuna* & Shrimp Tempura 11

Shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

Sunset Roll* 9

Salmon, mango, avocado, spicy mayo, tempura crunch

Tamaki Trio* 10

Spicy salmon, tuna, yellowtail, scallion, cilantro

Rainbow Roll* 11

Tuna, fluke, salmon, king crab, cucumber, avocado

Baked Scallop* 12

California roll topped with baked scallops

Eel Dragon* 11

Shrimp tempura roll topped with grilled eel, furikake, eel sauce

Green Roof Tuna* 11

Spicy tuna, cucumber, avocado, black sesame

Spicy Tuna* 10

Inside out spicy tuna, cucumber, green onion, wasabi furikake

Tekkamaki* 8

Classic tuna roll

Vegetable Yamagobo 8

Asparagus, pickled burdock root, avocado, cucumber, sesame seed



Sushi



SASHIMI

Assorted Sashimi*, Choice of 4 8

Tuna, yellowtail, salmon, albacore, shrimp, octopus, tataki tuna

Omakase Sashimi*, Choice of 5 8

Chefs selection of assorted sashimi



NIGIRI two pieces

Tuna* (Maguro) 4

Eel* (Unagi) 4

Yellowtail* (Hamachi) 4

Shrimp* (Ebi) 4

Salmon* (Sake) 4

Omakase Sushi* 9

Akashi Octopus* (Tako) 4

Four pieces, Chef's top selection of assorted sushi

Fluke* (Hirame) 4



Fresh Wasabi 10

Prepared tableside, freshly ground wasabi root

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.



- Nagasaki Batida** 9
Novo Fogo aged cachaça, lime, raspberry, guava, rooibos tea syrup, tiki bitters
- Kanpai** 13
Bulleit bourbon, Remy Martin vsop, orgeat syrup, angostura aromatic, mole bitters
- Spicy Mango Tini** 11
Grey Goose, giffard abricot, rooibos syrup, fresh lime
- Koku Highball** 9
Bulleit rye, yamazaki, fresh lime juice, ginger syrup, soda
- Agave Sunrise** 13
Jalapeno infused Grey Goose, fresh lemon & cucumber juice, agave syrup, basil
- Ginzo Sour** 9
London dry gin, roasted rice syrup, junami sake, lemon juice, chandon rose, mole bitters
- Asian Pear Smash** 13
Don Julio reposado, Asian pear, fresh lime juice, green tea syrup



BY THE GLASS

- Domaine Chandon Brut** 12
- Selbach, Riesling** 9
- Dry Creek Vineyards, Chenin Blanc** 8
- Louis Jadot, Steel Chardonnay, Burgundy** 12
- Pinot Noir, Castle Rock, St. Helena** 9



BY THE BOTTLE

- Echigo Red Ale 11oz** 7
- Echigo Stout 11oz** 7
- Orion Lager 11oz** 7
- Tamano Megumi Pale Ale** 11
- Oze No Yukidoke IPA 11oz** 9
- Echigo Koshihikari Rice Beer 17oz** 17

An 18% Gratuity will automatically be added to your check.



PREMIUM

Glass / Bottle

JUNMAI / HONJOZO

- Dewatsuru Kimoto Junmai 720ml** 9 / 55
Traditionally brewed, smooth, rich, & earthy
- Takatenjin Tokubetsu Honjozo 720ml** 13 / 41
Melon, pear & banana aromas with great depth & complexity
- Hideyoshi Namacho Honjozo 300ml** 16
Youthful & vibrant with hints of toasted nuts & lychee
- Ichishima Junmai 300ml** 28
Elegant, slight minerality with tones of apple

SUPER PREMIUM

JUNMAI GINJO / GINJO

- Momokawa Organic Junmai Ginjo 750ml** 6 / 24
Robust flavor that offers better balance
- Kanbara Junmai Ginjo 300ml** 25
Flavors of nuts & ripe honeydew with crisp finish
- Manabito Kimoto Junmai Ginjo 300ml** 37
Earthy, robust, & rich with mellow texture, acidity & depth

ULTRA PREMIUM

JUNMAI DAIGINJO/ DAIGINJO

- Dassai 50 Junmai Daiginjo 720ml** 15 / 92
Creamy, Semi-dry, Bright, & lively, hints of grapes & berries
- TYKU White Junmai Daiginjo 300ml** 28
Refined & smooth, uniting floral banana & vanilla notes
- Ginga Shizuku Junmai Daiginjo 300ml** 39
Melons, herbs, vanilla essence & concentrated mineral flavors
- Kikusui Sakamai Junmai Daiginjo 720ml** 68
Rich aroma with gentle crisp dryness, pinnacle of brewer's art
- Chokaisan Junmai Daiginjo 720ml** 95
Rich aroma with gentle crisp dryness, pinnacle of brewer's art

SPECIALTY

- Snow Maiden Junmai Nigori 720ml** 6 / 29
Bright fresh aromas that open to a rice and fruit combo
- Blossom of Peace Plum Sake 720ml** 5 / 25
Smooth semi-sweet plum sake with almond & marzipan aromas
- Dewatsuru Sakura Emaki Rose 360ml** 24
Silky Cherry and plum blossoms aroma & a hint of sweetness

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