

POD DINNER

SUSHI ROLLS

BUTTER KRAB ROLL	16.00
<i>Kani, ponzu, warm clarified butter</i>	
GRILLED CHILEAN SEA BASS	11.00
SPICY TUNA* GF	14.00
SPICY SALMON* GF	12.00
SHIO KOJI GRILLED VEGETABLES VG,GF	9.00
CRISPY SHRIMP TEMPURA	11.00
CALIFORNIA W/ LUMP CRAB GF	13.00
NEGI TORO* GF	14.00
SPICY YELLOWTAIL* GF	13.00
EEL CUCUMBER	9.50
RAINBOW ROLL*	14.00
<i>Tuna, yellowtail, salmon, kani</i>	
PHILLY ROLL* GF	14.00
<i>Salmon, cucumber, cream cheese</i>	
SHRIMP & TUNA*	17.00
<i>Wonton chip, avocado, spicy mayo</i>	
SURF AND TURF*	26.00
<i>American wagyu, lobster, truffle soy</i>	
DAIKON WRAPPED SASHIMI ROLL* (NO RICE)	20.00
<i>Tuna, yellowtail, salmon, shiso, miso vinaigrette</i>	

SEVEN FISHES*
Chefs selection of seasonal sushi
32.00

SUSHI & SASHIMI

ONE PIECE PER ORDER

MAGURO / TUNA*	8.00
OH-TORO / FATTY TUNA*	16.00
CHU-TORO / MEDIUM FATTY TUNA*	14.00
SAKE / KING SALMON*	6.00
HIRAME / FLUKE*	5.00
TAMAGO / EGG OMELET	4.00
UNAGI / EEL	7.00
IKURA / SALMON ROE*	7.00
HAMACHI / YELLOWTAIL*	7.00
SHIMA-AJI / STRIPED JACK*	7.00
HOTATE / HOKKAIDO SCALLOP*	7.00
MADAI / JAPANESE SEA BREAM*	5.00

CEDAR-SMOKED SHIMA AJI*
(2 per order)
16.00

COLD

SPICY TUNA CRISPY RICE*	18.00
<i>Serrano chili</i>	
KRAB SALAD	14.00
<i>Kani, cucumber, carrot, creamy yuzu kosho dressing</i>	
SUNOMONO SEAWEEED SALAD	13.00
<i>Pickled cucumber, shiso, tosazu vinaigrette</i>	
HAMACHI TIRADITO*	17.00
<i>Yellowtail sashimi, yuzu-corn hot sauce, finger lime, seabears</i>	
WASABI CAESAR SALAD	15.00
<i>Watercress, chikuwa, wasabi miso dressing</i>	
FLUKE SASHIMI*	17.00
<i>Pickled tomato, yuzu kosho ponzu</i>	
HEIRLOOM TOMATO SALAD	14.00
<i>Shiso, ponzu</i>	
TUNA NACHOS*	21.00
<i>Wonton chips, tuna tartare, avocado, spicy mayo</i>	
LOBSTER ROLL BAO BUNS	29.00
<i>Lobster salad, gem lettuce, toasted bao buns</i>	

HOT

STEAMED EDAMAME VG,GF	7.00
<i>Sea salt</i>	
MISO SOUP	8.00
<i>Shiro miso, shimeji mushrooms, wakame</i>	
SHISHITO PEPPERS V	15.00
<i>Wok-charred, yuzu kosho aioli</i>	
TOKYO POTATOES V	12.00
<i>Fried potato mochi, truffle kewpie</i>	
AGEDASHI TOFU	16.00
<i>Crispy tofu, sweet shoyu broth, shimeji mushrooms</i>	
CEDAR ROASTED EGGPLANT VG	12.00
<i>Sweet chili miso glaze, ume</i>	
EBI TEMPURA	18.00
<i>Tempura shrimp, ginger, tentsuyu</i>	
SNOW CRAB CROQUETTES	18.00
<i>Pickled ginger, bulldog sauce</i>	
CRISPY PORK GYOZA	13.00
<i>Heritage pork, nira chive, cabbage, vinegar rayu</i>	
CHICKEN GYOZA	13.00
<i>Curry, ginger, scallion, mustard mayo</i>	
AVOCADO TEMPURA	14.00
<i>Shiso, tomato ponzu</i>	
CRISPY FAROE ISLAND SALMON GF	36.00
<i>Fuji apple, yuzu miso sauce</i>	
MISO GLAZED SEABASS	36.00
<i>Shiitake, kabocha, brown butter miso</i>	
PORK TONKATSU	32.00
<i>Panko-crusted pork cutlet, cabbage, tonkatsu sauce</i>	
WAGYU NY STRIP	68.00
<i>Snake River Farms wagyu strip steak, black garlic, shiitake</i>	



JAPANESE FRIED CHICKEN KARAAGE
Miso mayo, pickled cucumber
17.00

FRIED CHICKEN BUCKET
Five-piece, ramen seasoning, pickled cucumber
26.00

ROBATA JAPANESE GRILL

TIGER PRAWNS GF	19.00
<i>Yuzu tobanjan, red shiso</i>	
SHIITAKE VG	12.00
<i>Shiso kombu, black garlic</i>	
CHICKEN THIGHS GF	14.00
<i>Leeks, Japanese mustard</i>	
BEEF SHORT RIB	17.00
<i>Shishito, yuzu kosho</i>	
CHICKEN WINGS (6)	18.00
<i>Yuzu kosho vinaigrette</i>	

WAGYU BEEF HOT STONE

Snake River Farms NY Strip cooked tableside on Japanese river rocks
36.00

RICE & NOODLES

CHILLED SESAME NOODLES	17.00
<i>Soba noodles, sesame dressing, cucumber</i>	
SIMMERING CURRY UDON	24.00
<i>Heritage pork, umami soy, pickled daikon</i>	
CHILLED CHICKEN RAMEN*	18.00
<i>Chili miso, snap peas, corn, soy-cured egg</i>	
CRAB FRIED RICE	21.00
<i>Lump crab, wok-scrambled egg, nira chive, dried scallop</i>	
RIBEYE SUKIYAKI*	29.00
<i>Udon noodles, shiitake mushrooms, egg</i>	
MENTAIKO SPAGHETTI*	18.00
<i>Spicy cod roe, chili, egg, nori</i>	
WAGYU GYUDON*	28.00
<i>Soy simmered wagyu, sweet onion, tempura, ginger</i>	
PORK RAMEN*	18.00
<i>Pork belly, marinated carrots, slow-cooked egg, scallion</i>	
WASABI FRIED RICE V,GF	10.00
<i>Wok-scrambled egg, wasabi furikake</i>	

HI-BALLS 14

MIZUWARI BALLIN'

Suntory toki whisky, fever tree soda

MOMO DADDY

Old grandad whiskey, extra peach soda

KYURI GIN SONIC

Beefeater gin, cucumber soda

ISLAND VIBES

Sailor jerry spiced rum, blood orange ginger beer

SAKURA POP

Smirnoff citrus vodka, cherry soda

COCKTAILS

CHAM-POP 13

House citrus sake, chic cava, fruit boba

LYCHEE MARTINI 14

Smirnoff vodka, sake, lychee calpico, citrus

BIRD OF PARADISE 13

Gosling's black seal rum, aperol, pineapple, lime, ginger beer

MOCKTAILS 9

PEACH FOMO

Mint, lemon, extra peach soda

TIKI LEMONADE

Ginger beer, tiki spice, lemon

KURI & SODA

Cucumber juice, elderflower, cucumber soda

BERRY-TINI

Lychee, calpico, cranberry, rosewater

A TROPICAL TWIST

Passionfruit, mango, pineapple

WATERMELON BOBA TEA

Sencha green tea, watermelon puree, blueberry boba

PREMIUM ORGANIC SODAS 5

NATURALLY SWEETENED, BUBBLY EFFERVESCENCE

YOUNG MANGO / SOUR BLUEBERRY / CHERRY POP / EXTRA PEACH

SAKE

GLASS CARAFE BOTTLE

HOUSE-INFUSED CITRUS SAKE

12 30

KIKUSUI FUNAGUCHI 'GOLD CUP'

18

Honjozo, fresh and full-bodied

AMABUKI HIMAWARI SUNFLOWER CUP

18

Junmai ginjo, dry, wildflower and anise

KIKUSUI 'CHRYSANTHEMUM MIST'

16 40 240 1.8 L

Junmai ginjo, creamy and floral

KIKU MASUMUNE TARU 'CEDAR AGED'

16 40 115 720 mL

Junmai, woody and earth

DASSAI 45 'OTTER FEST'

18 50 300 mL

Nigori, sweet orchard fruit

HOU HOU SHU 'SPARKLING'

20 62 300 mL

Nigori, lively fresh tropical fruits

SAKE FLIGHT

KIKUSUI 'CHRYSANTHEMUM MIST'
KIKU MASUMUNE TARU 'CEDAR AGED'
HOU HOU SHU 'SPARKLING'

25

SAKE BOMB

Kirin ichiban,
shichi hon yari

12

BEER

NARRAGANSETT 5/20

Lager - 12 oz. draft / 60 oz. pitcher / 5% abv

VON TRAPP 'VIENNA LAGER' 6/25

Lager - 12 oz. draft / 60 oz. pitcher / 5.2% abv

NEW TRAIL WHITE 7/30

Belgian style white ale - 12 oz. draft / 60 oz. pitcher / 5.1% abv

TWO LOCALS 'PROLIFIC IPA' 8/35

Hazy ipa - 12 oz. draft / 60 oz. pitcher / 6% abv

KIRIN LITE 8

Japanese light lager - 12 oz. bottle / 3.2% abv

KIRIN ICHIBAN 8

Japanese lager - 12 oz. bottle / 5% abv

STILLWATER 'EXTRA DRY' 12

Sake style saison - 16 oz. can / 4.2% abv

JAPAS CERVEJARIA 'NEKO IPA' 13

American style ipa - 16 oz. can / 5.7% abv

COLLECTIVE ARTS 'STRANGER THAN FICTION' 11

Porter - 16 oz. can / 5.5% abv

ANXO 'CIDRE BLANC' 11

Dry cider - 12 oz. can / 6.9% abv

SPARKLING

GLASS / BOTTLE

CAVA - BODEGAS PINORD 'MÁS Y MÁS,'

CATALUÑA, SPAIN NV

13 / 54

SUGAR FREE PET NAT -

DOMAINE DE LA TAILLE AUX LOUPS 'TRIPLE ZERO,'

MONTLOUIS, FRANCE NV

94

ORANGE PET NAT - HEIDI SCHROCK 'VOL. 2,'

BURGENLAND, AUSTRIA 2020

78

PET NAT ROSÉ - CANTINA MARILINA 'FEDELIE,'

TERRE SICILIANE, ITALY NV

88

WHITE

PINOT GRIGIO - CANALETTO

DELLE VENEZIE, ITALY 2021

13 / 70

SAUVIGNON BLANC -

WINZERIN BIRGIT WIEDERSTEIN 'ZIRKUS,'

NIEDEROSTERREICH, AUSTRIA 2019

15 / 75

CHARDONNAY - LAURENT FAMILY 'VANIDOSO,'

VALLE CENTRAL, CHILE 2020

15 / 70

MELON DE BOURGOGNE -

DOMAINE DE LA BREGEONNETTE,

MUSCADET, LOIRE VALLEY, FRANCE 2020

54

GODELLO -

LA VIZCAÍNA BY RAÚL PÉREZ 'LA DEL VIVO,'

BIERZO, SPAIN 2019

94

PINOT GRIS - END OF NOWHERE

'PORCELINA, HERINGER VINEYARD,'

YOLO COUNTY, CALIFORNIA 2019

72

ALBARIÑO - SWICK WINES,

COLUMBIA VALLEY, WASHINGTON STATE 2020

96

ROSÉ & ORANGE

VINHO VERDE - LAS LILAS, JOSE OLIVEIRA,

LIMA VALLEY, PORTUGAL 2020

12 / 56

PINOT GRIS - CRAVEN, STELLENBOSCH,

STELLENBOSCH, SOUTH AFRICA 2021

15 / 60

MOSCATEL BLEND - GONZÁLEZ BASTÍAS 'NARANJO,'

VALLE DE MAULE, CHILE 2020

98

SAVAGNIN - YETTI & THE KOKONUT 'MT. SAVAGNIN,'

MCLAREN VALE, AUSTRALIA 2021

88

RED

PINOT NOIR - CAMBRIA 'JULIA'S,'

SANTA BARBARA, CALIFORNIA 2019

16 / 80

CABERNET SAUVIGNON - CULT WINE CO.

LODI, CALIFORNIA 2020

13 / 64

SYRAH BLEND - PAOLO E NOEMIA D'AMICO,

LAZIO, ITALY 2020

13 / 65

GAMAY - EDMUNDS ST. JOHN 'BONE-JOLLY,'

EL DORADO COUNTY, CALIFORNIA 2019

84

NEBBIOLO - PRIMA PIUMA, MONFERRATO,

PIEDMONT, ITALY 2019

70

TEMPRANILLO -

ESMERALDA GARCÍA 'Y LO OTRO TAMBIÉN,'

RIOJA ALAVESA, SPAIN 2019

82

CABERNET SAUVIGNON BLEND -

INVOLUNTARY COMMITMENT BY ANDREW WILL,

COLUMBIA VALLEY, WASHINGTON STATE 2019

94