

# POOD DINNER

## SUSHI ROLLS

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

<b>MAGURO / TUNA*</b> . . . . .	8.00
<b>OH-TORO / FATTY TUNA*</b> . . . . .	16.00
<b>CHU-TORO / MEDIUM FATTY TUNA*</b> . . . . .	14.00
<b>SAKE / KING SALMON*</b> . . . . .	6.00
<b>HIRAME / FLUKE*</b> . . . . .	5.00
<b>TAMAGO / EGG OMELET</b> . . . . .	4.00
<b>UNAGI / EEL</b> . . . . .	7.00
<b>IKURA / SALMON ROE*</b> . . . . .	7.00
<b>HAMACHI / YELLOWTAIL*</b> . . . . .	7.00
<b>SHIMA-AJI / STRIPED JACK*</b> . . . . .	7.00
<b>HOTATE / HOKKAIDO SCALLOP*</b> . . . . .	7.00
<b>UNI / SEA URCHIN*</b> . . . . .	10.00
<b>MADAI / JAPANESE SEA BREAM*</b> . . . . .	5.00

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

## COLD

<b>SPICY TUNA CRISPY RICE*</b> . . . . .	18.00
<i>Serrano chili</i>	
<b>KRAB SALAD</b> . . . . .	14.00
<i>Kani, cucumber, carrot, creamy yuzu kosho dressing</i>	
<b>SUNOMONO SEAWEEED SALAD</b> . . . . .	13.00
<i>Pickled cucumber, shiso, tosozu vinaigrette</i>	
<b>HAMACHI TIRADITO*</b> . . . . .	17.00
<i>Yellowtail sashimi, yuzu-corn hot sauce, finger lime, seabears</i>	
<b>WASABI CAESAR SALAD</b> . . . . .	15.00
<i>Watercress, chikuwa, wasabi miso dressing</i>	
<b>FLUKE PONZU*</b> . . . . .	17.00
<i>Pickled kumquat, yuzu kosho ponzu</i>	
<b>CUCUMBER TATAKI</b> <sup>VG</sup> . . . . .	9.00
<i>Sweet sesame dressing, garlic chili crunch</i>	
<b>TUNA NACHOS*</b> . . . . .	21.00
<i>Wonton chips, tuna tartare, avocado, spicy mayo</i>	
<b>LOBSTER ROLL BAO BUNS</b> . . . . .	29.00
<i>Lobster salad, toasted bao buns</i>	

## HOT

<b>STEAMED EDAMAME</b> <sup>VG,GF</sup> . . . . .	7.00
<i>Sea salt</i>	
<b>MISO SOUP</b> . . . . .	8.00
<i>Shiro miso, shimeji mushrooms, wakame</i>	
<b>SHISHITO PEPPERS</b> <sup>V</sup> . . . . .	15.00
<i>Wok-charred, yuzu kosho aioli</i>	
<b>TOKYO POTATOES</b> <sup>V</sup> . . . . .	12.00
<i>Fried potato mochi, truffle kewpie</i>	
<b>AGEDASHI TOFU</b> . . . . .	16.00
<i>Crispy tofu, sweet shoyu broth, shimeji mushrooms</i>	
<b>CEDAR ROASTED EGGPLANT</b> <sup>VG</sup> . . . . .	12.00
<i>Sweet chili miso glaze, ume</i>	
<b>SNOW CRAB CROQUETTES</b> . . . . .	18.00
<i>Pickled ginger, bulldog sauce</i>	
<b>VEGETABLE GYOZA</b> <sup>VG</sup> . . . . .	11.00
<i>Edamame, cabbage, bean sprouts, chive, miso mustard</i>	
<b>CRISPY PORK GYOZA</b> . . . . .	13.00
<i>Heritage pork, nira chive, cabbage, vinegar rayu</i>	
<b>CHICKEN GYOZA</b> . . . . .	13.00
<i>Curry, ginger, scallion, mustard mayo</i>	
<b>AVOCADO TEMPURA</b> . . . . .	14.00
<i>Shiso, tomato ponzu</i>	
<b>CEDAR ROASTED SALMON</b> . . . . .	36.00
<i>Fuji apple, yuzu miso sauce</i>	
<b>MISO GLAZED SEABASS</b> . . . . .	36.00
<i>Shiitake, kabocha, brown butter miso</i>	
<b>PORK TONKATSU</b> . . . . .	32.00
<i>Panko-crusted pork cutlet, cabbage, tonkatsu sauce</i>	
<b>WAGYU NY STRIP</b> . . . . .	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

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

<b>CHILLED SESAME NOODLES</b> . . . . .	17.00
<i>Soba noodles, sesame dressing, cucumber</i>	
<b>SIMMERING CURRY UDON</b> . . . . .	24.00
<i>Heritage pork, umami soy, pickled daikon</i>	
<b>BUBBLING MABO DOFU</b> <sup>VG</sup> . . . . .	16.00
<i>Tofu, shiitake, miso, black bean, chili, rice</i>	
<b>CRAB FRIED RICE</b> . . . . .	21.00
<i>Lump crab, wok-scrambled egg, nira chive, dried scallop</i>	
<b>RIBEYE SUKIYAKI*</b> . . . . .	29.00
<i>Udon noodles, shiitake mushrooms, egg</i>	
<b>MENTAIKO SPAGHETTI*</b> . . . . .	18.00
<i>Spicy cod roe, chili, egg, nori</i>	
<b>WAGYU GYUDON*</b> . . . . .	28.00
<i>Soy simmered wagyu, sweet onion, tempura, ginger</i>	
<b>PORK RAMEN*</b> . . . . .	18.00
<i>Pork belly, marinated carrots, slow-cooked egg, scallion</i>	
<b>WASABI FRIED RICE</b> <sup>V,GF</sup> . . . . .	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

Christian brothers brandy, aperol, pineapple, lime, ginger beer

## MOCKTAILS 9

### MANGO FOMO

Mint, lemon, young mango soda

### TIKI LEMONADE

Ginger beer, tiki spice, lemon

### KYURI & 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

Sparkling sake, 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

### KIRIN ICHIBAN 8/35

Japanese 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

### STILLWATER 'EXTRA DRY' 12

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

### SHACKSBURY 'YUZU GINGER' CIDER 11

Fruity cider - 12 oz can / 5.5%

## SPARKLING

GLASS / BOTTLE

### CAVA - BODEGAS PINORD 'MÁS Y MÁS,'

CATALUÑA, SPAIN NV

13 / 65

### 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

### MOËT & CHANDON, 'IMPÉRIAL BRUT' 187 mL

ÉPERNAY, FRANCE, NV

39

### MOËT & CHANDON, 'ROSÉ IMPÉRIAL' 187 mL

ÉPERNAY, FRANCE, NV

39

### A POD OF BUBBLES

5 BOTTLES OF MOËT & CHANDON SPLITS

200

## WHITE

### PINOT GRIGIO - CANALETTO

DELLE VENEZIE, ITALY 2021

13 / 65

### SAUVIGNON BLANC -

WINZERIN BIRGIT WIEDERSTEIN 'ZIRKUS,'

NIEDEROSTERREICH, AUSTRIA 2019

15 / 75

### CHARDONNAY - LAURENT FAMILY 'VANIDOSO,'

VALLE CENTRAL, CHILE 2020

15 / 75

### 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

## 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 / 65

### SYRAH BLEND- PAOLO E NOEMIA D'AMICO,

LAZIO, ITALY 2020

13 / 65

### NEBBIOLO - CANTINA DEL LUPO, MONFERRATO,

PIEDMONT, ITALY 2020

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