

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	16.00
SPICY YELLOWTAIL* GF	13.00
EEL CUCUMBER	9.50
RAINBOW ROLL*	16.00
<i>Tuna, yellowtail, salmon, kani</i>	
PHILLY ROLL* GF	14.00
<i>King salmon, cucumber, cream cheese</i>	
SHRIMP & TUNA*	17.00
<i>Wonton chip, avocado, spicy mayo</i>	
DAIKON WRAPPED SASHIMI ROLL* (NO RICE)	20.00
<i>Tuna, yellowtail, salmon, shiso, miso vinaigrette</i>	
CRISPY SOFT SHELL CRAB	15.00
<i>Lemon dressing</i>	

	POD FLEET	
<i>BOAT</i>		<i>SHIP</i>
<i>Sushi, Maki, Sashimi</i>		<i>Sushi, Maki, Sashimi</i>
<i>\$45</i>		<i>\$65</i>

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
BINCHO / ALBACORE*	7.00
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
UNI / SEA URCHIN*	12.00
MADAI / JAPANESE SEA BREAM*	5.00
CEDAR SMOKED SHIMA-AJI	8.00

SEVEN FISHES*
Chefs selection of seasonal sushi
32.00

COLD

SPICY TUNA CRISPY RICE*	18.00
<i>Serrano chili</i>	
SUNOMONO SEAWEED SALAD	13.00
<i>Pickled cucumber, shiso, tosazu vinaigrette</i>	
HAMACHI TIRADITO*	17.00
<i>Yellowtail sashimi, yuzu-corn hot sauce, finger lime, seabean</i>	
WASABI CAESAR SALAD	15.00
<i>Watercress, chikuwa, wasabi miso dressing</i>	
CUCUMBER TATAKI VG	9.00
<i>Sweet sesame dressing, garlic chili crunch</i>	
TUNA NACHOS*	21.00
<i>Wonton chips, diced tuna, avocado, spicy mayo</i>	

HOT

STEAMED EDAMAME VG,GF	7.00
<i>Sea salt</i>	
MISO SOUP GF	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	14.00
<i>Sweet chili miso glaze, ume</i>	
SNOW CRAB CROQUETTES	18.00
<i>Pickled ginger, bulldog sauce</i>	
VEGETABLE GYOZA VG	11.00
<i>Edamame, cabbage, bean sprouts, chive, miso mustard</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>	
ROCK SHRIMP KAKIAGE	21.00
<i>Tempura shrimp, crispy onion, bonito, unagi sauce</i>	
TIGER PRAWNS ROBATA GF	19.00
<i>Yuzu tobanjan, red shiso</i>	
BEEF SHORT RIB ROBATA	17.00
<i>Shishito, yuzu kosho</i>	
MISO GLAZED SEABASS	40.00
<i>Shiitake, kabocha, brown butter miso</i>	



JAPANESE FRIED CHICKEN KARAAGE
Miso mayo, pickled cucumber
17.00

JAPANESE FRIED CHICKEN BUCKET
Five-piece, ramen seasoning, pickled cucumber
28.00

BUCKET & BUBBLY COMBO!
98.00

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>	
BUBBLING MABO DOFU VG	16.00
<i>Tofu, shiitake, miso, black bean, chili, rice</i>	
WASABI FRIED RICE V,GF	10.00
<i>Wok-scrambled egg, wasabi furikake</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*	31.00
<i>Soy simmered wagyu, sweet onion, tempura, ginger</i>	
PORK RAMEN*	18.00
<i>Pork belly, marinated carrots, slow-cooked egg, scallion</i>	
CRAB FRIED RICE	22.00
<i>Lump crab, wok-scrambled egg, nira chive, dried scallop</i>	

TUNA TEKKADON*
Akami sashimi over sushi rice
28.00

CHIRASHIDON*
King salmon, tuna, madai, ikura, ebi, and tamago over sushi rice
32.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. V - Vegetarian VG - Vegan GF - Gluten Free 12.13.24

COCKTAILS

CHAM-POP 13

House citrus sake, chic cava, fruit boba

LYCHEE MARTINI 14

Smirnoff vodka, sake, lychee calpico, citrus

BIRD OF PARADISE 13

Bacardi black, aperol, pineapple, ginger beer

WATERMELON BOBA FISHBOWL

Citrus vodka, sake, watermelon, sencha tea, blueberry boba
(SERVES 1-3 GUESTS)

30

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

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'

Honjozo, fresh and full-bodied

22 200 mL

AMABUKI HIMAWARI 'SUNFLOWER CUP'

Junmai ginjo, dry, wildflower and anise

20 200 mL

KIKUSUI 'CHRYSANTHEMUM MIST'

Junmai ginjo, creamy and floral

16 40 240 1.8 L

YUKI NO BOSHA 'CABIN IN THE SNOW'

Junmai ginjo, delicate and soft, strawberries, peaches, white flowers

22 65 175 720 mL

KIKU MASAMUNE TARU 'CEDAR AGED'

Junmai, woody and earth

16 40 115 720 mL

JOTO NIGORI 'THE BLUE ONE'

Nigori, lively fresh tropical fruits

14 36 110 720 mL

DASSAI 45 NIGORI

Nigori, dry, melon and coconut

16 50 300 mL

HOU HOU SHU 'SPARKLING'

Sparkling sake, lively fresh tropical fruits

20 62 300 mL

SAKE FLIGHT

KIKUSUI 'CHRYSANTHEMUM MIST'
KIKU MASAMUNE 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' 7/30

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

OSKAR BLUES 'JUICY IPA' 8/35

New England IPA - 12 oz draft / 60 oz. pitcher / 7% abv

SEASONAL DOWN EAST CIDER 8/35

Unfiltered cider 12 oz. Draft / 60 oz. Pitcher / 5% 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

JAPAS CERVEJARIA 'NEKO IPA' 13

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

SHACKSBURY 'YUZU GINGER' CIDER 9

Fruity cider - 12 oz can / 5.5%

SPARKLING

GLASS / BOTTLE

CAVA - BODEGAS PINORD 'MÁS Y MÁS,'

CATALUNYA, SPAIN NV

13 / 65

BRUT ROSÉ - FILIPA PATO '3B'

BEIRAS, PORTUGAL 2022

60

SUGAR FREE PET NAT -

DOMAINE DE LA TAILLE AUX LOUPS 'TRIPLE ZERO,'

MONTLOUIS, FRANCE NV

94

PET NAT ROSÉ - CANTINA MARILINA 'FEDELIE,'

TERRE SICILIANE, ITALY NV

88

MOËT & CHANDON, 'ROSÉ IMPÉRIAL' 187 mL

ÉPERNAY, FRANCE, NV

39

WHITE

PINOT GRIGIO - CANALETTO

DELLE VENEZIE, ITALY 2021

13 / 65

SAUVIGNON BLANC -

GLAZEBROOK

MARLBOROUGH, NEW ZEALAND 2022

15 / 75

MELON DE BOURGOGNE -

DOMAINE DE LA BREGEONNETTE,

MUSCADET, LOIRE VALLEY, FRANCE 2020

14 / 70

CHARDONNAY RESERVA - CASAS DEL BOSQUE

CASABLANCA VALLEY, CHILE 2023

16 / 80

RIESLING - DÖNNHOFF

NAHE, GERMANY 2018

90

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

GRENAACHE BLEND - CÔTÉ MAS 'ROSÉ AUREORE'

PÉZENAS FRANCE, 2022

12 / 80

MOSCATEL BLEND - GONZÁLEZ BASTÍAS 'NARANJO,'

VALLE DE MAULE, CHILE 2020

18 / 98

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

MCLAREN VALE, AUSTRALIA 2021

88

RED

PINOT NOIR - JEANNE MARIE,

MONTEREY, CALIFORNIA 2022

14 / 70

BARBERA - CANTINA DEL LUPO

PIEDMONT, ITALY 2021

15 / 75

CABERNET SAUVIGNON - CULT WINE CO.

LODI, CALIFORNIA 2020

15 / 75

PINOT NOIR 'STARR PRIVATE LABEL', BROOKS WINERY

WILLAMETTE VALLEY, OR 2022

85

SYRAH BLEND- PAOLO E NOEMIA D'AMICO,

LAZIO, ITALY 2020

70

GSM BLEND - CHATEAU MONT-REDON

COTES DU RHONE, FRANCE 2022

80

CABERNET SAUVIGNON BLEND -

INVOLUNTARY COMMITMENT BY ANDREW WILL,

COLUMBIA VALLEY, WASHINGTON STATE 2019

94