

POOD LUNCH

DONBURI

SUSHI RICE, PICKLED CUCUMBER, AVOCADO, GARLIC-SESAME SOY

TUNA POKE*	22.00
SALMON POKE*	22.00
SHIO KOJI GRILLED VEGETABLE DONBURI ^{VG,GF}	15.00

SUSHI ROLLS

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
SPICY YELLOWTAIL* ^{GF}	13.00
EEL CUCUMBER	9.50
PHILLY ROLL* ^{GF}	14.00
<i>King salmon, cucumber, cream cheese</i>	
CRISPY SOFT SHELL CRAB	15.00
<i>Lemon dressing</i>	

BUTTER KRAB ROLL

Kani, ponzu, warm clarified butter
16.00

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

STARTERS

STEAMED EDAMAME ^{VG,GF}	7.00
<i>Sea salt</i>	
MISO SOUP	8.00
<i>Shiro miso, shimeji mushrooms, wakame</i>	
CUCUMBER TATAKI ^{VG}	9.00
<i>Sweet sesame dressing, garlic chili crunch</i>	
SPICY TUNA CRISPY RICE*	18.00
<i>Serrano chili</i>	
SHISHITO PEPPERS ^V	15.00
<i>Wok-charred, yuzu kosho aioli</i>	
TUNA NACHOS*	21.00
<i>Wonton chips, diced tuna, avocado, spicy mayo</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>	
TOKYO POTATOES ^V	12.00
<i>Fried potato mochi, truffle kewpie</i>	
BEEF SHORT RIB ROBATA	17.00
<i>Shishito, yuzu kosho</i>	

SALADS

WASABI CAESAR	15.00
<i>Watercress, chikuwa, wasabi miso dressing</i>	
JAPANESE CAPRESE SALAD	12.00
<i>Heirloom tomatoes, basil, shiso, ponzu vinaigrette</i>	
SUNOMONO SEAWEED	13.00
<i>Pickled cucumber, shiso, tozazu vinaigrette</i>	
SESAME CHICKEN CRUNCH	16.00
<i>Cabbage, cucumber, sweet potato, sesame dressing</i>	
TUNA TATAKI	24.00
<i>Seared bluefin tuna, seaweed salad, yuzu miso</i>	

SANDO

CHICKEN KATSU	15.00
<i>Panko fried chicken, milk bread, tonkatsu BBQ sauce</i>	

RICE & NOODLES

CHICKEN RAMEN	17.00
<i>Poached chicken breast, sweet corn, chili miso</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>	
MENTAIKO SPAGHETTI*	18.00
<i>Spicy cod roe, chili, egg, nori</i>	
CRAB FRIED RICE	22.00
<i>Lump crab, wok-scrambled egg, nira chive, dried scallop</i>	

JFC



JAPANESE FRIED CHICKEN KARAAGE

Miso mayo, pickled cucumber
17.00

JAPANESE FRIED CHICKEN BUCKET

Five-piece, ramen seasoning, pickled cucumber
28.00

COCKTAILS

CHAM-POP 13

House citrus sake, chic cava, fruit boba

LYCHEE MARTINI 14

Smirnoff vodka, sake, lychee calpico, citrus

BIRD OF PARADISE 13

Goslings dark rum, 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

DOWN EAST CIDER - BLACKBERRY 8/35

Unfiltered cider with blackberries 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

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

WHITE

PINOT GRIGIO - CANALETTO

DELLE VENEZIE, ITALY 2021

13 / 65

SAUVIGNON BLANC -

RATA ESTATE

MARLBOROUGH, NEW ZEALAND 2022

15 / 75

CHARDONNAY - LAURENT FAMILY 'VANIDOSO,'

VALLE CENTRAL, CHILE 2020

15 / 75

RIESLING - DÖNNHOFF

NAHE, GERMANY 2018

90

MELON DE BOURGOGNE -

DOMAINE DE LA BREGEONNETTE,

MUSCADET, LOIRE VALLEY, FRANCE 2020

70

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

GARNACHA TINTA, NAIPES BRISCA,

NAVARRA, SPAIN 2021

14 / 70

CABERNET SAUVIGNON - CULT WINE CO.

LODI, CALIFORNIA 2020

15 / 75

PINOT NOIR 'STARR PRIVATE LABEL', BROOKS WINERY

WILLAMETTE VALLEY, OR 2022

85

BARBERA - CANTINA DEL LUPO

PIEDMONT, ITALY 2021

75

SYRAH BLEND- PAOLO E NOEMIA D'AMICO,

LAZIO, ITALY 2020

70

CABERNET SAUVIGNON BLEND -

INVOLUNTARY COMMITMENT BY ANDREW WILL,

COLUMBIA VALLEY, WASHINGTON STATE 2019

94