

THE SUSHI COCKTAILS

SAKE VERDE

Junmai Diaginjo Sake
Ketel One Vodka
Fresh English Cucumber Juice
Fresh Lime Juice
Beet Sugar Water
Moscato D'asti

YAMAZAKI WHISKEY TEA CEREMONY

(ONLY for 2 or 4 people)

Yamazaki Blended Japanese Whiskey
Yuzu Juice
Agave Nectar
Shiso Leaves

BEERS

Asahi Kuronama (dark beer)
Asahi Super Dry (light beer)
Sapporo (light beer)

WINE

Asahi Kuronama (dark beer)
Asahi Super Dry (light beer)
Sapporo (light beer)
Sapporo (light beer)

FOLD

TEA SELECTION

SENCHA

Sencha is a steamed green tea from the Shizuoka prefecture of Japan, harvested in the early summer (the second flush). It produces a rich, broth texture, with a clean, very refreshing green aroma. The cup develops a sweet flavor reminiscent of tender steamed veggies and fresh seaweed, with a rounded finish that coats the palate at the end.

GENMAICHA

Tea steeped from Genmaicha has a light yellow hue. Its flavor is mild and combines the fresh grassy flavor of green tea with the aroma of the roasted rice. To make best aroma, it is recommended to use boiled water with brewing time of 30 seconds.

BANCHA

Made of mature tea leaves and stems from the autumn harvest, Bancha is gently pan-roasted to develop a nutty sweet flavor and golden infusion. A refreshing everyday green tea with a mild sweet flavor and pleasant roasted aroma.

HOJICHA

A traditional Japanese green tea, hojicha is naturally lower in caffeine yet more robust in flavor than most other green teas due to its roasted character. This brews into clean, amber liquor with a warm nutty aroma.

GREEN KUKICHA

Kukicha is a blend of tea leaves and tea leaf stems. The lightness of the stems translates into the cup as a sweet, white sesame seed or chestnut note. Tender quality to the texture, like soft white rice.

FOLD

LUNCH

CHICKEN BENTO

Teriyaki Chicken

Udon Noodles, Slow Cooked Egg,
Sesame Dressing

Miso Soup, Tofu, Seaweed, Green Onions
Seasonal Vegetable Salad, Purple
Mizuna, Yuzokosho Dressing

Pickled Vegetables

Ice Cream or Sorbet

SEAFOOD BENTO

Miso Salmon

Kyoto Style Chirashi, Tuna, Salmon, Egg,
Sushi Rice

Miso Soup, Tofu, Seaweed, Green Onions
Seasonal Vegetable Salad, Purple
Mizuna, Yuzokosho Dressing

Pickled Vegetables

Ice Cream or Sorbet

VEGETARIAN BENTO

Soy Glazed Shiitake Mushrooms

Udon Noodles, Slow Cooked Egg, Sesame
Dressing

Miso Soup, Tofu, Seaweed, Green Onions
Seasonal Vegetable Salad, Purple
Mizuna, Yuzokosho Dressing

Pickled Vegetables

Ice Cream or Sorbet

FOLD

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DINNER

EDAMAME

Sea Salt

MISO SOUP

Tofu, Seaweed, Green Onions

SMALL PLATES

HAMACHI SASHIMI

Daikon, Yuzu Kosho

TORCHED SALMON SASHIMI

Apple Chutney, Japanese 7-Spice Creamy
Sesame

TUNA SASHIMI

Salmon Roe, Creamy Avocado, Ponzu,
Daikon Cress

HAMACHI

Salmon Roe, Ponzu, Spicy Mustard Greens,
Fava Beans

BONITO TATAKI

Ponzu, "Momiji Oroshi" Grated Daikon Radish
and Red Chili Peppers

SCALLOP TATAKI

Yuzu Dahsi, Red Radish, Micro Greens

TUNA TARTAR

Avocado Cream, Sterling Caviar, Spicy Miso

TORCHED BEEF TATAKI

Crisp Potato, Hearts of Palm,
Black Mushroom - Truffle Vinaigrette

MUSHROOM KATSUO (V)

Sauteed Mushrooms, Arugula, Tosazu Dressing

FOLD

SALADS

WATERCRESS SALAD

Baby Tomatoes, Bonito Flakes, Black Sesame Seeds, Sesame Dressing

SEAWEED SALAD (V)

Red Radish, Carrots, Shaved Daikon, Wasabi Tobiko, Wasabi Apple Wafu

SALMON TATAKI

Avocado, Salmon Roe, Creamy Wasabi, Romaine

QUICK STEAMED BABY SPINACH LEAVES (V)

Sesame Soy Dressing

SUSHI & NIGIRI / 2 pieces per order

TUNA AKAMI

SWEET SHRIMP BOTAN EBI

SALMON SAKE

YELLOWTAIL HAMACHI

COBIA SUGI

BONITO KATSUO

STRIP BASS SUZUKI

AMBERJACK HIRAMASA

SQUID IKA

BBQ EEL UNAGI

SCALLOPS HOTATE

OCTOPUS TAKO

FOLD

CHEF SELECTION

NIGIRI

3PCS TUNA / SALMON / YELLOWTAIL

5PCS TUNA / SALMON / YELLOWTAIL / BONITO /
STRIPE BASS

8PCS TUNA / SALMON / YELLOWTAIL / BONITO /
STRIPE BASS / OCTOPUS / SQUID / COBIA

FOLD

SASHIMI

3PCS TUNA / SALMON / YELLOWTAIL

5PCS TUNA / SALMON / YELLOWTAIL / BONITO /
STRIPE BASS

8PCS TUNA / SALMON / YELLOWTAIL / BONITO /
STRIPE BASS / OCTOPUS / SQUID / COBIA

MAKI / 6 pieces per order

TUNA AKAMI

SALMON SAKE

YELLOWTAIL HAMACHI

BBQ EEL UNAGI

CRAB LEGS KANI ASHI

SWEET SHRIMP BOTAN EBI

SIGNATURE ROLLS / 6 pieces per order

CALIFORNIA

Crab, Avocado, Yuzu Tobiko,
White & Black Sesame Seeds

SPICY TUNA

Tuna, Marinated Seaweed, Spicy Mayo,
Avocado, Rice Crackers

KAPPAMAKI (V)

Cucumber, Pickled Ginger, Avocado

YASAI MAKI (V)

Shiso, Pickled Gobo, Avocado, Romaine,
Pickled Cucumber, Takuan, Hishiho Miso

SALMON

Shiso, Green Asparagus, Avocado,
Cucumber, Salmon Roe

HAMACHI

Hamachi, Avocado, Scallions, Cucumber
Tarutaru, Sesame Seeds

CHIRASHI MAKI

Salmon, Tuna, Yellowtail, Avocado,
Yuzu Kosho Mayo, Tobiko

UNAGI MAKI

FOLD

DESSERTS

YUZU
Sorbet

BLACK SESAME
Ice Cream

MACHHA
Ice Cream

MOCHI
Ice Cream

GREEN TEA PUDDING
Caramel

FOLD