

SIGNATURE SASHIMI

Tuna Tartare	29
<i>Shallot, Chive, Potato Crunch, Quail Egg</i>	
Squid with Onsen Egg	21
<i>Yuzu Pepper (GF)</i>	
Salmon Aji Amarillo	27
<i>Aji Amarillo, Passion Fruit, Scallion Oil (GF)</i>	
Hamachi Garlic Cilantro	25
<i>Masago, Dill (GF)</i>	
Escolar Yuzu Garlic	25
<i>Ikura, Garlic Cilantro Sauce (GF)</i>	
Seafood Poke	26
<i>Tuna, Salmon, Yellowtail, Wakame (GF)</i>	
Toro Caviar	65
<i>Cucumber, Teriyaki Sauce, Truffle Oil (GF)</i>	
Beef A5 Carpaccio	35
<i>Tenderloin, Shallot, Cilantro and Cipriani Sauce (GF)</i>	

NIGIRI/SASHIMI

Chef's Choice Nigiri or Sashimi	65
Akami, Tuna*	7/15
Toro, Fatty Tuna*	11/28
Hotate, Scallop*	6/14
Ika, Squid*	6/14
Masunosuke, King Salmon*	7/15
Sumoku Sake, Smoked Salmon*	8/15
Sawara, Spanish Mackerel*	6.5/16
Kanpachi, Amberjack*	7/15
Uni, Sea Urchin*	MP
Botan Ebi, Spot Prawn*	7.5/17
Ikura, Salmon Roe*	7
A5 Wagyu*	18
Hamachi*	7/15
Kurodai, Black Porgy*	6/14

MAKI ROLLS (4PCS)

Crunchy Roll	13
<i>Baked White Fish Surimi, Cream Cheese, Teriyaki, Spicy Aioli</i>	
Spicy Tuna	14
<i>Cucumber, Wasabi Seaweed</i>	
The Katsumi	13
<i>Salmon, Tempura Scallion, Avocado, Spicy Aioli</i>	
The Shiro-Midori Roll	16
<i>Escolar, Tempura Scallion, Avocado, Scallion Oil, Garlic Cilantro</i>	
The Sour Cream & Onion Crunch	19
<i>Imperial Osetra, Black Porgy, Onion, Potato Crunch</i>	
Baked California	15
<i>White Fish Surimi, Avocado, Cucumber, Tempura Scallion</i>	
Veggie Uramaki	11
<i>Cucumber, Avocado, Potato Crunch (V, VG)</i>	
A.P.A Roll	11
<i>Asparagus, Red Bell Pepper, Avocado, Potato Crunch (V)</i>	
Hamachi Jalapeno	12
<i>Tempura Scallion, Cucumber, Masago, Garlic Cilantro</i>	
Imperial Roll	18
<i>Tuna, Salmon, Yellowtail, Avocado, Ikura, Jalapeno Salsa (GF)</i>	

HOT DISHES

MEAT

Chicken Karaage	16
<i>Honey Miso, Ginger Marinade, Green Cabbage</i>	
Gyoza	18
<i>Beef & Cabbage</i>	
Skirt Steak	28
<i>Teriyaki BBQ, Shishito Pepper</i>	
Pork Katsu Senbei	14
<i>Thinly Sliced Pork, Panko, Shichimi, Tonkatsu Sauce</i>	
Soba Soupless Noodle	28
<i>Egg Noodles, Pork Chashu, Poached Egg, Bamboo, Chili</i>	
Tori-Parm Noodles	30
<i>Egg Noodles, Chicken Thigh, Parmesan, Aonori</i>	

FISH

Rock Shrimp	24
<i>Tempura, Honey Miso Aioli</i>	
Miso Cod	26
<i>Sauteed Asparagus, Miso Foam</i>	
Lobster Tail Koganeyaki	44
<i>Chive, Spicy Aioli</i>	

VEGETABLE

Mushroom Calamari	17
<i>Maitake Mushroom, Honey Miso (GF, V)</i>	
Nasu Nibitashi	15
<i>Soy Marinated Eggplant, Spicy Daikon Radish, Scallion (V)</i>	
Tempura	15
<i>Assorted Vegetable (V, VG)</i>	
Yuzu Shishito	15
<i>Soy Butter Sauteed, Yuzu Garlic Dressing (V)</i>	
Gojo Mushrooms	23
<i>Five-Mushroom Medley Sauteed in Teriyaki (V)</i>	
Vegetable Croquette	15
<i>Seasonal Vegetables, Honey Miso Sanbaizu (V)</i>	
Agedashi Tofu	13
<i>Grated Daikon and Ginger, Scallion (GF, V)</i>	

SKEWERS

Chicken Skewer (GF)	12
Steak Skewer (GF)	14
Prawn Skewer (GF)	14

BITES

Cucumber Sunomono (GF, V, VG)	10
Daikon Salad (GF, V, VG)	11
Seaweed Salad (GF, V, VG)	9
Miso Soup	8
Edamame (GF, V, VG)	9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

COCKTAILS

Genmai-Hai

Toki Suntory Whisky, Genmai Cha, Yuzu, Club Soda

Kitsune Cobbler

Iwai Rye, Almond Orgeat, Peach Nectar, Lemon, Red Wine Float, Fresh Aburi Peach

Tokyo Time

Oka Vodka, Lychee Nigori, Dragonfruit Super Foam, Lemon, Club Soda, Black Sesame Seeds

Wakana Gimlet

Koji-Fermented Apple Gin, Shiso Tincture, Lime Cordial, Candied Shiso

Hunter Hunter

Toki Suntory Whisky Black, Bourbon, Amaro, Cherry, Bitters, Citrus

Anko-lada

Aged Coconut Rum, White Rum, Mango, Pineapple, Adzuki Bean Paste, Coconut Milk

SAKE

FRESH, FRUITY & FLORAL

Ohmine '3 Grain' Junmai Daijingo

Amabuki 'Gin no Kurenai' Junmai Rose

Nanbu Bijin Umeshu

JOTO Yuzu

EARTHY & ROBUST

Boken No. 77 Junmai Ginjo

Gozenshu Bodaimoto '1859'

Yuri Masamune Futsushu

Kanbara 'Bride of the Fox' Junmai Ginjo (300ml)

CRISP & CLEAN

Kagatobi Ai Junmai Daiginjo

Kuheiji Sauvage Junmai Daiginjo

Kasumitsuru Yamahai Junmai Ginjo

Daishichi Kimoto Honjozo

Amabuki 'I love Sushi' (180ml)

Kikusui Funagachi Carbona Sparkling Sake (270ml Can)

ZERO PROOF

Genmai-Hai

Genmai Cha, Yuzu, Club Soda

Tokyo Time

Dragonfruit Super Foam, Lemon, Club Soda, Black Sesame Seed

Anko-lada

Mango, Pineapple, Adzuki Bean Paste, Coconut Milk

Matcha Mood

Ceremonial Matcha, ichigo, Vanilla Oat Ice Cream, Cacao, Strawberry Pocky Stick

18 Matcha Mood 20

Oka Yuzu Vodka, Ceremonial Matcha, Strawberry, Vanilla Oat Ice Cream, Cacao, Strawberry Pocky Stick

19 El Junrei 17

La Diablada Pisco, Taru Sake, Oka Sake Vermouth, Cocchi di Torino, Orange Bitters

17 Katsumi-no-Sakura 18

Reposado Tequila, Mezcal Espadin, Hakutake Umepon Shochu, Ruby Red Grapefruit, Cinnamon, Lime

18 Shibuya Crossing 24

Michter's Rye, Dolin Dry & Blanc, Campari, White Miso, Burnt Honey-Infused Cognac, Lemon-Miso Tuille

22 Nitoto Kohi Martini 17

Haku Vodka, Nitro Cold Brew, Hakutake Shiro Shochu, Okinawa Sugar, DOM Benedictine

17 Torii Pond 18

Awayuki Gin, Dry Vermouth, Pandan Liqueur, Peychaud, Shiso

WINE

SPARKLING

19/120 Charles Louis Cremant de Bordeaux, NV Brut FR 17/68

19/120 Louis Vallon, Cremant de Bordeaux, Brut Rose NV FR 17/68

21/140 Gramona Imperial, Cuvee 2019 SP 19/75

19/120 Gramona Tomasso Gambino Sparkling, NV IT 15/60

Stift-Klosterneuburg Gruner-Veltliner, Brut Sekt AT 19/75

25/150 WHITE

20/130 Finca Anima Negra, Quibia, 2024 SP 16/64

16/190 Clement & Florian Berthier, Sancerre 2023 FR 20/80

36 Yalumba, Eden Valley Viognier 2023 AU 18/72

Melanie Pfister Vin d'Alsace 2023 FR 17/68

Louis Sipp, Riesling 2022, AT 16/64

30/160

22/130 ROSE/SKIN-CONTACT

19/120 Ch. Minuty 'M,' Provence 2023 FR 17/68

18/110 La Rocaliere Tavel Rose 2023 FR 15/60

30 Lubanzi, 'Orange Is,' 2021 SA 16/64

24 RED

Finca Anima Negra AN2, 2023 SP 22/88

Jocelyne & Yves Lafoy 'Alliance' Syrah 2023 FR 17/68

Dm. Gerard Millet, Sancerre Rouge 2022 FR 19/76

18 Ch. La Fleur de Bouard, Lalande-de-Pomerol FR 19/76

17 Ch. Gonet Medeville Cru Monplaisir 2021 FR 18/72

BEER

17 Orion Shokunin Wheat, Okinawa, Japan 9

Sapporo 22oz Lager, Richmond, VA 15

Hokkaido Pear Lager, Yoichi, Hokkaido, Japan 13

Orion Lager, Okinawa, Japan 12

Coedo Session IPA. Kawagoe, Saitama, Japan 15

KATSUMI