

SIGNATURES

Tuna Tartare	29
<i>Shallot, Chive, Potato Crunch, Quail Egg</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	52
<i>Cucumber, Teriyaki Sauce, Truffle Oil (GF)</i>	
Beef Tataki	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

Crunchy Roll	16
<i>Baked White Fish Surimi, Cream Cheese, Teriyaki, Spicy Aioli</i>	
Spicy Tuna	18
<i>Cucumber, Wasabi Seaweed</i>	
The Katsumi	16
<i>Salmon, Tempura Scallion, Avocado, Spicy Aioli</i>	
The Shiro-Midori Roll	20
<i>Escolar, Tempura Scallion, Avocado, Scallion Oil, Garlic Cilantro</i>	
The Sour Cream & Onion Crunch	24
<i>Imperial Osetra, Black Porgy, Onion, Potato Crunch</i>	
Baked California	18
<i>White Fish Surimi, Avocado, Cucumber, Tempura Scallion</i>	
Veggie Roll	14
<i>Cucumber, Avocado, Potato Crunch (V, VG)</i>	
Shizen Crisp Roll	14
<i>Asparagus, Red Bell Pepper, Avocado, Potato Crunch (V)</i>	
Hamachi Jalapeno	15
<i>Tempura Scallion, Cucumber, Masago, Garlic Cilantro</i>	
Imperial Roll	18
<i>Tuna, Salmon, Yellowtail, Avocado, Ikura, Jalapeño 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>	

SEA

Rock Shrimp	24
<i>Tempura, Honey Miso Aioli</i>	
Miso Cod	26
<i>Sauteed Asparagus, Miso Foam</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
Suzuke Daikon (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

Suntory Toki 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

Hunter Hunter

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

SAKE

FRESH, FRUITY & FLORAL

Ohmine '3 Grain' Junmai Daijingo 19/120

Amabuki 'Gin no Kurenai' Junmai Rose 19/120

Nanbu Bijin Umeshu 21/140

JOTO Yuzu 19/120

EARTHY & ROBUST

Boken No. 77 Junmai Ginjo 25/150

Gozenshu Bodaimoto '1859' 20/130

Yuri Masamune Futsushu 16/190

Kanbara 'Bride of the Fox' Junmai Ginjo (300ml) 36

CRISP & CLEAN

Kagatobi Ai Junmai Daiginjo 30/160

Kuheiji Sauvage Junmai Daiginjo 22/130

Kasumitsuru Yamahai Junmai Ginjo 19/120

Daishichi Kimoto Honjozo 18/110

Amabuki 'I love Sushi' (180ml) 30

Kikusui Funagachi Carbona Sparkling Sake (270ml Can) 24

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 El Junrei 17

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

19 Katsumi-no-Sakura 18

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

17 Shibuya Crossing 24

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

18 Nitro Kohi Martini 24

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

22 Anko-lada 17

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

WINE

SPARKLING

19/120 Schoenheit Crémant d'Alsace Brut NV FR 17/68

19/120 Prosper Maufoux Cremant de Bourgogne Blanc FR 18/72

21/140 Gramona Aliances La Cuvée Extra Brut SP 22/88

19/120 Stift-Klosterneuburg Gruner-Veltliner Brut Sekt AT 19/75

WHITE

25/150 Gunther Steinmetz Riesling 2023 DE (1L) 15/100

20/130 Yalumba Eden Valley Viognier 2023 AU 18/72

16/190 Melanie Pfister Vin d'Alsace 2023 FR 17/68

36 Ruby 'Lily of the Valley' Pinot Gris Blend 2024 OR 19/76

Coteaux du Giennois, Sauvignon Blanc 2023 FR 17/68

GranBazan Verde Albarino 2024 SP 19/76

ROSE/SKIN-CONTACT

Kumusha Cinsault Rosé 2025 SA 15/60

Localerie Tavel Rosé Rhône Blend FR 15/60

Selva Capuzza Garda Classico Chiarretto 2024 IT 17/68

The Vice Orange of Gerwurztraminer CA 18/72

RED

Finca Anima Negra AN2, 2023 SP 22/88

Les Clefs du Caladas Côtes du Rhône 2022 FR 17/68

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

17 Buganza Talin Piemonte Dolcetto 2021 IT 19/76

Ch. Gonet Medeville Cru Monplaisir 2021 FR 18/72

BEER & CIDER

17 Orion Shokunin Wheat, Okinawa, JP 9

20 Sapporo 22oz Lager, Richmond, VA 15

Hokkaido Cherry & Berry Ale, Yoichi, Hokkaido, JP 13

Orion Lager, Okinawa, JP 12

Coedo Session IPA. Kawagoe, Saitama, JP 15

Brooklyn Ciderhouse Nomad Hard Cider, Brooklyn, NY 19/76

KATSUMI