

NIGIRI/SASHIMI

CHEF'S CHOICE

Premium	85
Standard	65

A LA CARTE (1 piece Nigiri/3 piece Sashimi)

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, Serrano Pepper, 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, Garlic Chips (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>	

ZENSAI

Cucumber Sunomono <small>(GF, V, VG)</small>	10
Suzuke Daikon <small>(GF, V, VG)</small>	11
Seaweed Salad <small>(GF, V, VG)</small>	9
Miso Soup	8
Edamame <small>(GF, V, VG)</small>	9

COLD

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	25
<i>Ikura, Yuzu 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>	

HOT

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>	
Rock Shrimp	24
<i>Tempura, Honey Miso Aioli</i>	
Miso Cod	26
<i>Sauteed Asparagus, Miso Foam</i>	
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>	
Gojo Mushrooms	23
<i>Five-Mushroom Medley Sauteed in Teriyaki (V)</i>	
Agedashi Tofu	13
<i>Grated Daikon and Ginger, Scallion (GF, V)</i>	

SKEWERS

Chicken Skewer <small>(GF)</small>	12
Steak Skewer <small>(GF)</small>	14
Prawn Skewer <small>(GF)</small>	14

*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 <i>Suntory Toki Whisky, Genmai Cha, Yuzu, Club Soda</i>	18	El Junrei <i>La Diablada Pisco, Taru Sake, Oka Sake Vermouth, Cocchi di Torino, Orange Bitters</i>	17
Kitsune Cobbler <i>Iwai Rye, Almond Orgeat, Peach Nectar, Lemon, Red Wine Float, Fresh Aburi Peach</i>	19	Katsumi-no-Sakura <i>Reposado Tequila, Mezcal Espadin, Hakutake Umepon Shochu, Ruby Red Grapefruit, Cinnamon, Lime</i>	18
Tokyo Time <i>Oka Vodka, Lychee Nigori, Dragonfruit Super Foam, Lemon, Club Soda, Black Sesame Seeds</i>	17	Shibuya Crossing <i>Michter's Rye, Dolin Dry & Blanc, Campari, White Miso, Burnt Honey-Infused Cognac, Lemon-Miso Tuille</i>	24
Wakana Gimlet <i>Koji-Fermented Apple Gin, Shiso Tincture, Lime Cordial</i>	18	Nitoro Kohi Martini <i>Haku Vodka, Nitro Cold Brew, Hakutake Shiro Shochu, Okinawa Sugar, DOM Benedictine</i>	17
Hunter Hunter <i>Suntory Toki Black Whisky, Bourbon, Amaro, Cherry, Bitters, Citrus</i>	22	Anko-lada <i>Aged Coconut Rum, White Rum, Mango, Pineapple, Adzuki Bean Paste, Coconut Milk</i>	17
Matcha Mood <i>Oka Yuzu Vodka, Ceremonial Matcha, Strawberry, Vanilla Oat Ice Cream, Cacao, Strawberry Pocky Stick</i>	20		

SAKE

FRESH, FRUITY & FLORAL

Ohmine '3 Grain' Junmai Daijingo	19/120
Amabuki Ichigo	19/120
Nanbu Bijin Tokubetsu Junmai	21/140
JOTO Yuzu	19/120
Hakutsuru Ukiyo-E Junmai Daiginjo	20/125

EARTHY & ROBUST

Boken No. 77 Junmai Ginjo	25/150
Yuri Masamune Futsushu	16/190
Daishichi Kimoto Honjozo	18/110
Gozenshu Bodaimoto '1859'	20/130

CRISP & CLEAN

Kagatobi Ai Junmai Daiginjo	30/160
Dewazakura Junmai Ginjo Omachi 'Jewel Brocade'	25/150
Amabuki 'I love Sushi' (180ml)	30
Kikusui Funagachi Carbona Sparkling Sake (270ml Can)	24

ZERO PROOF

Genmai-Hai (N/A) <i>UnDone Gin, Genmai Cha, Yuzu, Club Soda</i>	18
Tokyo Time (N/A) <i>UnDone Gin, Dragonfruit Super Foam, Lemon, Club Soda, Black Sesame Seed</i>	17
Anko-lada (N/A) <i>UnDone Jamaican Rum, Mango, Pineapple, Adzuki Bean Paste, Coconut Milk</i>	17
Matcha Mood (N/A) <i>UnDone Gin, Ceremonial Matcha, ichigo, Vanilla Oat Ice Cream, Cacao, Strawberry Pocky Stick</i>	20

BEER & CIDER

Orion Shokunin Wheat, Okinawa, JP	9
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

WINE

SPARKLING

G.H. Mumm Grand Cordon Rouge Rosé Brut NV FR	22/28
Schoenheit Crémant d'Alsace Brut NV FR	17/68
Gramona Aliances La Cuvée Extra Brut SP	22/88
Stift-Klosterneuburg Gruner-Veltliner Brut Sekt AT	19/75
Champagne Bollinger Special Cuvée Brut	28/112

WHITE

Gunther Steinmetz Riesling 2023 DE (1L)	17/100
Yalumba Eden Valley Viognier 2023 AU	18/72
Ruby 'Lily of the Valley' Pinot Gris Blend 2024 OR	19/76
Coteaux du Giennois, Sauvignon Blanc 2023 FR	17/68
Bodega Attis "Lias Finas" Albarino 2024	19/76

ROSE/SKIN-CONTACT

Kumusha Cinsault Rosé 2025 SA	15/60
Localerie Tavel Rosé Rhône Blend FR	15/60
Selva Capuzza Garda Classico Chiaretto 2024 IT	17/68
The Vice Orange of Gerwurztraminer CA	18/72

RED

Finca Anima Negra AN2, 2023 SP	22/88
Commanderie des Hospitaliers GSM 2021 FR	17/68
Kévin et Karine Lauerjat Sancerre Rouge 2022 FR	19/76
Buganza Talin Piemonte Dolcetto 2021 IT	19/76
Tommaso Napa Valley Cabernet Sauvignon CA	20/80

KATSUMI

