

SIGNATURE SASHIMI

Tuna Tartare	29
<i>Shallot, Chive, Potato Crunch, Quail Egg</i>	
Squid with Onsen Egg	21
<i>Yuzu Pepper</i>	
Salmon Aji Amarillo	27
<i>Aji Amarillo, Passion Fruit, Scallion Oil</i>	
Hamachi Garlic Cilantro	25
<i>Masago, Dill</i>	
Escolar Yuzu Garlic	25
<i>Ikura, Garlic Cilantro Sauce</i>	
Seafood Poke	26
<i>Tuna, Salmon, Yellowtail, Wakame</i>	
Toro Caviar	65
<i>Cucumber, Teriyaki Sauce, Truffle Oil</i>	
Beef A5 Carpaccio	35
<i>Tenderloin, Shallot, Cilantro and Cipriani Sauce</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>Esccolar, Tempura Scallion, Avocado, Scallion Oil, Garlic Cilantro</i>	
The Sour Cream & Onion Crunch	19
<i>Imperial Osetra, Blacck 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</i>	
A.P.A Roll	11
<i>Asparagus, Red Bell Pepper, Avocado, Potato Crunch</i>	
Hamachi Jalapeno	12
<i>Tempura Scallion, Cucumber, Masago, Garlic Cilantro</i>	
Imperial Roll	18
<i>*Tuna, Salmon, Yellowtail, Avocado, Ikura, Jalapeno Salsa</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>Terriyaki 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>	
Hokkaido Scallops	28
<i>Trumpet Mushroom, Scallion, Tomato Foam</i>	

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

SKEWERS

Chicken Skewer	12
Steak Skewer	14
Prawn Skewer	14

BITES

Cucumber Sunomono	10
Daikon Salad	11
Seaweed Salad	9
Miso Soup	8
Edamame	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	18
<i>Toki Suntory Whisky, Genmai Cha, Yuzu, Club Soda</i>	
Kitsune Cobbler	19
<i>Iwai Rye, Almond Orgeat, Peach Nectar, Lemon, Red Wine Float, Fresh Aburi Peach</i>	
Tokyo Time	17
<i>Oka Vodka, Lychee Nigori, Dragonfruit Super Foam, Lemon, Club Soda, Black Sesame Seeds</i>	
Wakana Gimlet	18
<i>Koji-Fermented Apple Gin, Shiso Tincture, Lime Cordial, Candied Shiso</i>	
Hunter Hunter	22
<i>Toki Suntory Whisky Black, Bourbon, Amaro, Cherry, Bitters, Citrus</i>	
Anko-lada	17
<i>Aged Coconut Rum, White Rum, Mango, Pineapple, Adzuki Bean Paste, Coconut Milk</i>	

SAKE

FRESH, FRUITY & FLORAL

Dassai 45 Junmai Daiginjo Nigori	19
Amabuki ‘Strawberry’ Junmai Ginjo Nama	17
Dewazakura Oka Ginjo ‘Cherry Bouquet’	16
Ohmine 3 Grain Yamadanishiki Junmal Daiginjo	19
Kikusui Funaguchi Shinmai Shinshu Nama Genshu (can)	17

CRISP & CLEAN

Kikusui Funaguchi Carbona Sake(Sparkling, 300mL can)	22
Daishichi Honjozo Kimoto	15
Amabuki ‘I love Sushi!’ Karakuchi Tokubetsu Junmai	16
Kiku-Masamune Junmai Taru	17
Tamagawa ‘Ice Breaker,’ Junmai Ginjo, Muroka Nama Genshu	17

EARTHY & ROBUST

Nanbu Bijin Tokubetsu Junmai	15
Tamagawa ‘Time Machine,’ Junmai Kimoto	17
Tamagawa ‘Red Label’ - ‘Heirloom’ Yamahai Genshu	18
Brooklyn Kura, ‘Blue Door’ Junmai Nama	18
Kikusui Funaguchi Nama Genshu (can)	16
Kikusui Funaguchi Carbona Sake (can)	16

ZERO PROOF

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

Matcha Mood	20
<i>Oka Yuzu Vodka, Ceremonial Matcha, Strawberry, Vanilla Oat Ice Cream, Cacao, Strawberry Pocky Stick</i>	
El Junrei	17
<i>La Diablada Pisco, Taru Sake, Oka Sake Vermouth, Cocchi di Torino, Orange Bitters</i>	
Katsumi-no-Sakura	18
<i>Reposado Tequila, Mezcal Espadin, Hakutake Umepon Shochu, Ruby Red Grapefruit, Cinnamon, Lime</i>	
Shibuya Crossing	24
<i>Michter's Rye, Dolin Dry & Blanc, Campari, White Miso, Burnt Honey-Infused Cognac, Lemon-Miso Tuille</i>	
Nitoro Kohi Martini	17
<i>Haku Vodka, Nitro Cold Brew, Hakutake Shiro Shochu, Okinawa Sugar, DOM Benedictine</i>	
Torii Pond	18
<i>Awayuki Gin, Dry Vermouth, Pandan Liqueur, Peychaud, Shiso</i>	

WINE

SPARKLING

Charles Louis Cremant de Bordeaux, NV Brut FR	17
Louis Vallon, Cremant de Bordeaux, Brut Rose NV FR	17
Gramona Imperial, Cuvee 2019, Catalonia, SP	19
Gramona Tomasso Gambino Sparkling, NV Veneto, IT	15
Stift-Klosterneuburg Gruner-Veltliner Brut Sekt, AT	15

WHITE

Finca Anima Negra, Quibia, 2024 SP	16
Clement & Florian Berthier, Sancerre 2023 FR	19
Yalumba, Eden Valley Viognier 2023 AU	18
Melanie Pfister Vin d'Alsace 2023 FR	17
Louis Sipp, Riesling 2022, AT	16

RED

Finca Anima Negra AN2, 2023 - Mallorca, SP	19
Jocelyne & Yves Lafoy ‘Alliance’ Syrah, 2023 FR	16
Dm. Gerard Millet, Sancerre Rouge 2022 FR	15
Ch. La Fleur de Bouard, Lalande-de-Pomerol FR	17
Ch. Gonet Medeville Cru Monplasilir 2021 FR	18

ROSE/SKIN-CONTACT

Ch. Minuty 'M,' Provence 2023 FR	17
La Rocaliere Tavel Rose 2023 FR	15
Lubanzi, 'Orange Is,' 2021 SA	16

BEER

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

