

## **MENU**

### • **SMALL PLATES / APPETIZERS**

#### ○ **EDAMAME**

4

Warm Soy Beans, Salt

#### ○ **MISO SOUP**

4

White Miso, Tofu, Green Onion, Wakame

#### ○ **AEMONO SALAD**

6

Spring Greens, Creamy Ginger Carrot Dressing

#### ○ **CUCUMBER AND AGED TOFU SALAD**

8

Tomato, Red Onion, Green Onion, Garlic Soy Vinaigrette

#### ○ **GOMA-AE**

6

Chilled Blanched Spinach, Peanut Sauce, Sesame Seeds

#### ○ **SHISHITO PEPPERS**

7

Fried Japanese Peppers, Unagi Sauce, Maguro Flakes

#### ○ **TAKO YAKI**

8

Flour-Battered, Sautéed Chopped Octopus, Japanese Mayo, Unagi Sauce, Bonito Flakes

#### ○ **GYU-NEGIMA**

11

Strip Steak, Green Onion, Garlic Soy Sauce

#### ○ **GYOZA**

9

Choice of Pan Seared Pork or Chicken Dumplings

#### ○ **HAMACHI**

13

Japanese Yellowtail Belly, Ponzu Sauce, Jalapeño

#### ○ **TARABAGANI**

16

King Crab with Miso Butter

#### ○ **TUNA TATAKI**

13

Seared Big Eye Tuna, Spicy Miso Mustard Sauce

- **AGEDASHI TOFU**

7

Egg Tofu, Tempura Sauce, Ginger, Green Onion, Maguro Flakes

- **FISH AND MEATS**

- **HAMA KAMA OR SAKE KAMA**

11

Collar of Hamachi Fried or Grilled OR Sake Collar Broiled

- **BIG EYE TUNA**

17

Seared Tuna, Soy Lemon Butter, Fingerling Potatoes, Asparagus

- **SCALLOPS**

4.75 each

Seared Scallops, Apple Plum Purée, Shredded Daikon

- **SALMON**

13

4 oz. Grilled Salmon, Blanched Spinach, Soy Garlic Ginger Sauce

- **ASIAN SEABASS**

14

4oz. Pan Seared Filet, Garlic Scapes, Mushrooms

- **MINI FILET MIGNON**

20

4 oz. Filet, Whipped Potatoes, Mushrooms, Wasabi Butter

- **NOODLES AND TEMPURA**

- **CHILLED GREEN TEA SOBA NOODLES**

Choice of:

- **EBI SOBA**

11

Sesame Oil, Chili Soy and Garlic Charred Shrimp

- **SUMMER SOBA**

8

Shiitake Dashi, Pickled Cucumber, Tomato and Green Onion Relish

- **RAMEN**

15

Shoyu Miso Braised Pork Shoulder Broth, Star Anise, Spinach, Green Onion

- **UDON**

Small 6, With Tempura 11, Large 11, With Tempura 16

Light Soy Broth, Thick Wheat Noodles

- **TEMPURA**

Small 8, Large 14

Wheat Flour Battered Shrimp, Fish, and Vegetables with Light Soy Dipping Sauce

- **SASHIMI AND TRADITIONAL NIGIRI TWO PIECES**

- **AMA EBI**

9.5

Sweet Shrimp

- **ESCOLAR**

9

Super White Tuna

- **HAMACHI**

9

Yellowtail

- **HOTATE GAI**

10

Scallop

- **IKA**

8.5

Squid

- **IKURA**

11

Salmon Roe

- **KANI**

9

Fresh Crab

- **MADAI**

9

Se Bream

- **MAGURO**

9

Big Eye Tuna

- **SABA**

8

Mackerel

- **SAKE**

8

Fresh Salmon

- **SMOKED SALMON**

8.5

- **SHIRO MAGURO**

9

Albacore

- **SUZUKI**

6.5

Sea Bass

- **TAKO**

8

Octopus

- **TAMAGO**

5

Egg Omelet

- **TOBIKO**

8.5

Fish Eggs

- **UNAGI**

8.5

Fresh Water Eel

- **CHEF DRESSED NIGIRI BITES TWO PIECES**

- **ALBACORE**

9.5

Orange, Scotch Bonnet Avocado, Red Komatsuna

- **ESCOLAR**

9.5

Yuzu, Peppercorns, Greens

- **HAMACHI**

9.5

Grapefruit, Black Lava Sea Salt, Green Onion

- **HOTATE GAI**

10.5

Diced Scallop, Masago, Spicy Mayo

- **IKA**

9

Squid, Soy Chili, Micro Scallions

- **MADAI**

9.5

South Pacific Sea Bream, Smoked Tomato, Black Sea Salt

- **MAGURO**  
9.5  
Big Eye Tuna, Garlic Soy Sauce
- **SABA**  
8.5  
Arctic Ocean Mackerel, Red Onion, Lemon, Ginger Paste
- **SAKE**  
8.5  
Sweet Ginger Soy, Fried Ginger
- **SMOKED UNAGI**  
9  
Smoked Eel, Sea Salt, Lemon, Arugula
- **SUZUKI**  
7  
Sea Bass, Kanzuri, Shallot, Chives
- **TAKO**  
8.5  
Octopus, Maldon Salt, Lime Juice, Olive Oil
- **TARABAGANI**  
13  
King Crab, Chili Sauce, Japanese Mayo
- **TUNA TRUFFLE**  
11  
Seared Big Eye Tuna, Truffle Sauce, Avocado
- **MAKI**
- **ECUADOR**  
17  
Maguro, Hamachi, Avocado, Cucumber, Tobiko, Cilantro, Wasabi Mayo, Jalapeño
- **SEARED SALMON AND ALBACORE**  
15  
Avocado, Shallots, Cilantro, Chili Ponzu
- **PANKO ONION**  
11  
Garlic Mayo, Onion, Avocado, Red Onion, Greens
- **DRAGON**  
15  
Tempura Shrimp, Unagi, Avocado, Masago
- **FIRE**

17

Tempura Salmon, Avocado, Cucumber, Tobiko, Kaiware, Chili Mayo, Green Onion

○ **GODZILLA**

17

Tempura Shrimp, Avocado, Tobiko, Cream Cheese, Sesame

○ **HOT DAISY**

16

Albacore, Masago, Spicy Mayo, Cucumber, Soy Paper, Lime

○ **SPICY MAKIS**

10

Choice of Tuna, Shrimp or Octopus, Spicy Mayo, Tobiko

○ **CRISPY MAGURO**

13

Tuna, Red Onion, Fried Shallots, Maguro Flakes, Avocado, Togarashi Mayo

○ **NORTHERN CALIFORNIA**

14

Fresh and Soft Shell Crab, Onion, Masago, Avocado

○ **TUNA MICROGREENS**

14

Avocado, Red Onion, Black Pepper Eel Sauce, Shallot

○ **SEARED SCALLOP MAKI**

17

Scallops, Spicy Crab, Avocado, Microgreens, Olive Oil

• **DESSERT**

○ **MOCHI**

3.5 Each

Rice Cake filled with Ice Cream , see server for today's flavors

○ **FUJI FU**

8

Apple Cake, Peanuts, Caramel Sauce

○ **GREEN TEA CHEESECAKE**

8

Brownie Crust

○ **TEMPURA ICE CREAM**

6

Green Tea or Ginger

○ **LYCHEE SORBET**

3

With Sesame Crisp

○ **ICE CREAM**

3

Green Tea or Ginger served with a Sesame Crisp

○ **SESAME CRISP COOKIE**

1 each

• **JAPANESE INSPIRED COCKTAILS**

○ **SAKERITA**

11

Sake, House-made Sour, Fresh Cucumber

○ **SAKETINI**

12

Sake, Vodka, Ginger or Wasabi Olives

○ **MOMOTARO**

11

Nigori Sake, Peach Nectar

○

○ **BICHUWAJO GIMLET**

15

Bichuwajo Sake, Fresh Lime Juice

○ **PINK PEPPERCORN**

13

Tequila, Fresh Pineapple

○ **NATSU LIME**

11

Vodka, Creamy Matcha, Lime

○ **BOURBON BASIL**

13

Bourbon, Lemongrass Syrup, Basil

○ **GIN MULE**

11

Gin, Lemon Juice, Ginger Syrup

○ **CHAMOMILE WHISKEY SOUR**

12

Whiskey, Honey, Lemon

○ **CHILI GIN MOJITO**

11

Gin, Chili Pepper, Mint, Lime, Sour

- **SAKE**

- **RIN**

GI 13 Btl 52

Draft Sake, Light, Dry, Crisp 500 ml

- **SHOIN**

GI 14 Btl 56

Junmai Ginjo, Floral, Light 500 ml

- **SUJIN**

Bottle 25

Jumai, Dry, Bold, Fragrant 300 ml

- **OTOKOYAMA**

Can 19

Junmai Nama Genshu, Ripe Pear, 18% al., 200 ml

- **FUNAGUCHI**

Can 18

Honjozo, Clean, Savory, 18% al., 200 ml

- **BICHUWAJO**

GI15Btl83

Junmai Ginjo, Herbal, Fruity, 720 ml

- **DASSAI 50**

Bottle 45

Junmai Daiginjo, Smooth, Honey 300 ml

- **DRUNKEN SNAPPER**

GI17Btl98

Ginjo Nama Genshu, Balanced, 720 ml

- **DEMON SLAYER**

Bottle 110

Junmai Daiginjo, Vanilla, Almonds, 720 ml

- **SNOW MAIDEN**

GI11Btl55

Nigori, Nutty, Creamy, 720 ml

- **CRAZY MILK**

Bottle 29

Nigori, Light, Smooth, 300 ml

- **TANREI**

Bottle 13

Junmai, Rich, Earthy, Dry, 180 ml

- **HANNYA TOU**



GI15Btl30

Sweet and Spicy Plum Sake, 150 ml

○ **OZEKI NIGORI**

Glass 8

Unfiltered, Milky and Slightly Sweet

○ **SAWA SAWA**

Bottle 18

Sparkling, Soft Sweetness, 250 ml

○ **YUZU OMOI**

GI15Btl53

Soft and Sweet Citrus Sake 500 ml

○ **HOT SAKE**

Carafe 9

Ozeki 8 oz.

○ **PURPLE HAZE**

Carafe 10

Hot Sake w/Chambord 8 oz.

• **RED WINE**

○ **BROADSIDE**

GI11Btl44

Cabernet Sauvignon, California, Medium Body, Bright Cherry

○ **CASE IBIDINI D'AVOLA**

GI10Btl40

Nero, Sicily, Dry, Blackberry

○ **BROOKS**

GI15Btl60

Pinot Noir, Oregon, Light Body, Raspberry

○ **TENENTINO**

GI10Btl40

Sangiovese, Italy, Soft Spice, Berries

• **WHITE WINE**

○ **TAFT STREET WINERY**

GI10Btl40

Sauvignon Blanc, California, Apple, Crisp

○ **PAUL BLANCK**

GI12Btl48

Pinot Blanc, France, Peach, Lemon, Light

○ **DOMAINE GUILLEMARINE**

GI12Btl48

Picpoul, France, Light, Lemon

- **ZILLIKEN**

GI12Btl48

Butterfly Reisling, Germany, Pear, Tart, Clean

- **TAMARACK CELLARS**

GI11Btl44

Chardonnay, Washington, Ripe Pear

- **ARMAS DE GUERRA**

GI9Btl36

Rose, Spain, Underripe Cherry

- **CHAMPAGNE**

- **VEUVE CLICQUOT**

Bottle 100

Brut Rose

- **RUINART CHAMPAGNE**

Bottle 150

Blanc de Blancs

- **DOM PERIGNON**

Bottle 225

Brut Vintage 2005

- **BEER**

- **SAPPORO**

7

Lager

- **KIRIN ICHIBAN**

7

Malt

- **KIRIN LIGHT**

7

- **HITACHINO**

12

White Ale

- **HITACHINO**

12

IPA, Dai Dai

- **ECHIGO**

18

Light Malt, Large 17 oz.

- **DRAFT BEER**

- **THREE FLOYDS**

8

Pint

- **COEDO**

15

Japanese 'Hefeweizen' Pint

- **ASAHI**

10

- **SPIRITS**

- **CASAMIGOS**

12

Reposado Tequila

- **GREY GOOSE**

11

Vodka

- **TITO'S**

10

GF Corn Vodka

- **TEMPLETON**

10

Rye Whisky

- **MAKERS MARK**

11

Bourbon

- **BULLEIT**

12

Rye Whisky

- **NIKKA**

25

15 yr Japanese Whisky

- **DON JULIO 1942**

25

Anejo Tequila

- **KETEL ONE**

10

Vodka

- **TANQUERAY**

9

Gin

- **HENDRICKS**

11

Gin

- **JOHNNIE WALKER BLACK LABEL**

11

Blended Scotch Whiskey

- **GLENLIVET**

12

Single Malt Scotch Whiskey

- **WHIPPERSNAPPER**

11

Blended American Whiskey