

## STARTERS

<b>sashimi salad</b> mixed greens, tuna, hamachi, salmon, radish, yuzu-sesame	22
<b>corn miso soup</b> chive oil, chili	10
<b>cucumber salad</b> black vinegar, chili oil, cashews, cilantro	8
<b>milk bread toast</b>	
• bussan red crab	20
• A5 japanese wagyu, bone marrow aioli, tonkatsu sauce, chives	35
• bluefin tuna, uni, caviar	50
<b>hotate isobe</b> marinated and seared scallop, nori, togarashi	19
<b>aburi toro</b> marinated fatty tuna skewers, yuzu kosho	22
<b>beef tartare crispy rice</b> japanese A5 miyazaki, cured egg yolk, tomato gelée	24
<b>osetra caviar &amp; chips</b> crème fraiche, chives	120

## CRUDO

<b>cold smoked yellowtail</b> green chile-yuzu, sesame seed, chive	22
<b>whitefish crudo</b> finger lime, shiro-zu, togarashi, micro greens	24
<b>zuke king salmon</b> nikiri, chili-crunch, lime	24
<b>akami tuna</b> evoo, lemon zest, ossetra caviar, sea salt	30

## FLIGHTS

<b>salmon flight</b> 4 nigiri preparations	35
<b>whitefish flight</b> 3 nigiri preparations	35
<b>tuna flight</b> 5 nigiri preparations	55
<b>chef's choice</b> 5 nigiri preparations	45
<b>wagyu flight</b> A4 olive beef with garlic soy, A5 miyazaki with uni, A5 miyazaki with ossetra caviar	68

## FUTOMAKI

<b>salmon</b> avocado, cucumber, shiso, myoga, chile-crunch, ponzu	24
<b>hamachi</b> yellowtail, jalapeño, cucumber, avocado, green chile-yuzu sauce	24
<b>bussan crab</b> cucumber, avocado	24
<b>otoro</b> fatty tuna, chives, takuan, marinated ikura	30

## NIGIRI / SASHIMI

<b>akamutsu</b> sea perch	14/15
<b>akami</b> lean tuna	10/12
<b>chutoro</b> medium fatty tuna	12/13
<b>otoro</b> fatty tuna	14/15
<b>sake</b> ora king salmon	7/8
<b>hamachi</b> yellowtail	8/9
<b>hirame</b> fluke	7/8
<b>kinmedai</b> golden eye snapper	8/9
<b>ikura</b> marinated salmon roe	7/8
<b>hotate</b> hokkaido scallops	6/7
<b>japanese A5 wagyu</b>	14/15
<b>anago</b> salt water eel	7/7
<b>tamago</b> egg	6
<b>uni</b> sea urchin	MP

+ add caviar to any nigiri 15

**chirashi** assorted sashimi, tamago, fresh wasabi, rice\* 30

## TEMAKI / MAKI

<b>tekka</b> tuna	8/10
<b>sake</b> ora king salmon	7/9
<b>negi hamachi</b>	7/9
<b>japanese A5 wagyu</b>	15/25
<b>kani</b> snow crab	10/12
<b>kappa</b> cucumber	6/7
<b>ume-shiso</b>	6/7
<b>avocado</b>	7/9

---

## BY THE GLASS

---

### SPARKLING & WHITE

Nadal, "Corpinnat Brut Nature," Macabeu/Parellada, Spain '16	23 / 87
Villa Di Corlo, "Rolfshark," Lambrusco Rosato, Italy '22	22 / 65
Domaine de la Pepiere, "La Pepie," Melon, France '22	17 / 65
Mosse I "Blanc La Joute," Chenin Blanc/Chardonnay, France '20	24 / 88
Subject to Change, "Chill Pill," Chenin Blanc, California '22	22 / 84
Domaine Sorbière, "Terre de Roche," Chardonnay, France '22	19 / 72

### ORANGE & ROSÉ

Adroit, Ribolla Gialla, Busalacchi Vineyard, California '21	21 / 80
Hammerling, "Summer Hum" Merlot Rosé, California '22	18 / 68

### RED

Herve Villemade, "Bovin Rouge," Gamay, France '21	23 / 87
Bow & Arrow, Pinot Noir, Oregon '21	22 / 84
Renzo Castella, "Madonnina," Nebbiolo, Italy '20	17 / 65
Brea Wine Co, Cabernet Sauvignon, California '21	23 / 87

### SAKE

Taiheizan "Nigori" Sake	18 / 70
Junmai Shuzo Heiwa "Kid"	23 / 85
Junmai Nishide Moromi	25 / 95
Yamahai Nama Genshu "Minato Harbor"	26 / 100
Junmai Nama Genshu Tae no Hana "Sublime Beauty"	24 / 250 (1.8L)
Junmai Muroka Nama Genshu "Wind of the Woods"	25 / 100

---

## WHISKY FLIGHT 40

---

**Sunday's** by Sasanokawa Shuzo

**Nikka** Coffey Grain Whisky

**Akashi** White Oak Distillery

---

## ZERO PROOF COCKTAILS 13

---

**Yuzu Highball** yuzu, soda, lime, simple syrup

**Green Tea Highball** sencha, orange bitters, lemon, soda

**Pomtini** pomegranate syrup, lime

---

## BEER

---

<b>Melvin IPA</b>	9
<b>Hitachino Nest 'Saison du Japon'</b>	9
<b>Flying Start IPA Non-Alcoholic</b>	9
<b>Sapporo 22oz</b>	14

---

## NON-ALCOHOLIC

---

<b>Teatonic Kombucha</b>	7
<b>Ume Sparkling Juice</b>	8
<b>Aqua Panna Bottled Still</b>	10
<b>San Pelligrino Bottled Sparkling</b>	10

---

## COCKTAILS 19

---

### SPRING COCKTAIL

A refreshing mix of Japanese gin, sake, tangy pomegranate, and zesty lemon

### MEZCAL SOUR

Smoky mezcal, bitter Cynar, tart lemon juice, and green tea

### EDO FASHIONED

Japanese whiskey, nutty black sesame, and rich chocolate bitters

### JAPANESE TIKI

Roku gin, creamy nigori sake, tangy lime, sweet orgeat almond syrup, spicy cinnamon

### TOKYO MARTINI

Vodka, dry sake, Dolin Blanc vermouth, lemon bitters, and cucumber

---

---

## SAKE

---

<b>Junmai Daiginjo</b> Kuheiji "Eau du Desir"	100
<b>Junmai Daiginjo</b> Tenko 50 "Heavenly Grace"	150
<b>Junmai Daiginjo</b> Akabu	220
<b>Junmai Daiginjo</b> Ohmine Shuzou Yamadanishiki "2 Grain"	340
<b>Junmai Daiginjo</b> Akabu Gokujo no Kire	400
<b>Junmai Daiginjo</b> Tenko 20 "Heavenly Grace"	560
<b>Junmai Daiginjo</b> Kuheiji "Hi No Kishi"	1100

---

## SPARKLING & ROSÉ

---

<b>Grüner Veltliner</b> Barbara Ohlzelt, Gruner Leader '21	60
<b>Champagne</b> "Les Murgiers" Francis Boulard & Fille	180
<b>Tarlant</b> Zero Brut Nature NV	210

---

## REDS

---

<b>Pineau d'Aunis</b> La Tesnière, France	90
<b>Pinot Noir</b> Sandhi Sta. Rita Hills '21	140
<b>Pinot Noir</b> Peay, Sonoma Coast, California '17	180
<b>Cabernet Sauvignon</b> Corison '17	240

---

## WHITES

---

<b>Muscadet</b> Domaine Pierre Luneau-Papin '07	65
<b>Pinot Gris</b> Capitello '22	74
<b>Sauvignon Blanc</b> Capitello '22	82
<b>Borachio</b> "Mount Compass" Fleurieu Savagnin '20	135
<b>Riesling</b> Bloomer Creek "Tanzen Dame"	100
<b>Greco</b> Cantina Giardino Tara rà '19	140