

COLD APPS

SHIN SHIN SALAD

Little Gem Lettuce, Edamame Yogurt,
Tenkasu, Spiced Walnut Pesto 15

TUNA CRISPY RICE

Bluefin Tuna, Hijiki & Daikon Salad,
Jalapeno, Battera Kombu, Avocado,
Sesame 21

SMASHED CUCUMBER

Tofu, Grilled Pineapple, Peanuts,
Chili Crunch, Cilantro,
Sesame Crisp 11

UNI SHOOTER

Uni, Quail Egg, Caviar, Chive 12

HOT APPS

GYOZA

Pork, Scallions, Smoked Soy
Dipping Sauce 21

KARAAGE CHICKEN

Spicy Honey, Pickles, Kanzuri
Aioli, Togarashi 17

SHRIMP TEMPURA

Lemon, Yuzu Kosho, Tentsuyu 25

TEMPURA PLATE

Asparagus, Zucchini, Shitake, Lotus
Root, Shiso, Lemon, Tentsuyu 18

YAKITORI

NEGIMA

Chicken Thighs, Negi,
Aged Soy 21

WAGYU

Triple Seared, Umeboshi,
Asian Pear 50

SHISHITO

Togarashi, Lime, Smoked
Shoyu 11

PORK BELLY

Yakiniku Sauce, Sesame 23

HOUSE SPECIALS

HAMA KAMA

Bincho Grilled Hamachi Collar,
Sesame Miso Tare,
Lemon, Togarashi 33

SAKE YAKI

Miso Glazed Salmon Belly, Goma-ae,
Uni-Butter, Negi 36

NIGIRI/SASHIMI

Akami 11
Toro 13
Sake 7
Kanpachi 8
Walu 10
Shiromi 12
Unagi 8
Uni* (Nigiri Only) 13

SIGNATURE SASHIMI

KANPACHI

Fresno Chili, Smoked Truffle Shoyu,
Orange, Ginger & Scallion Oil 27

AKAMI NASHI

Big Eye Tuna, Asian Pear, Ponzu,
Shishito Gremolata, Radish 30

SIGNATURE NIGIRI

TORO Caviar, Fresh Wasabi 15
AKAMI Shirasu, Avocado Cream, Negi 13
WAGYU Asian Pear Puree, Caviar 16
SAKE Strawberry & Umeboshi Puree, Chive, Lemon 9
KANPACHI Myoga, Thai Basil, Crispy Garlic 10
WALU Thai Basil Aioli, Chili Crunch, Aonori 11

SIGNATURE MAKI

CITRUS SALMON

Snow Crab, Avocado,
Cucumber, Yuzu Tobiko,
Thai Basil Aioli 25

BIG KAHUNA

Tempura Shrimp, Avocado,
Tuna, Salmon, Sweet Chili
Sauce, Tenkasu 31

SURF & TURF

Shrimp, Avocado, Cucumber,
Wagyu, Chili Crunch,
Eel Sauce 35

UNAGI CRUNCH

Akami, Asparagus, Crispy
Shallots, Scallion, Sesame 25

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

COCKTAILS

LEMONGRASS HIGHBALL

Lemongrass Dill Infused Tito's,
Verjus Blanc, Something and
Nothing Cucumber Soda 17

SHE SO

Haku Vodka, Apple Brandy,
Shiso, Thai Basil, Japanese Melon 21

LYCHEE MARTINI

Roku Gin, House Lychee Cordial,
Nigori Sake, Peychaud's 20

EDO OLD FASHIONED

Genmaicha Infused Suntory Toki,
Demerara, Angostura Bitters 18

MOCKTAILS

LAVENDER YUZU LEMONADE

Lavender, Yuzu, Lemonade,
Soda 9

SHE SO MELLOW

Shiso Mint, Lime Juice,
Ginger Beer 9

SAKE

10oz / BTL

Momokawa "Silver"	18 / 60
Kaze No More 'Wind of the Woods'	32 / 88
Doburoku Heiwa Ichi No Daku	36 / 94
Heiwa Shuzu Kid Daiginjo	36 / 94
Abe Junmai Ginjo	132
Heiwa Muryozan Junmai Ginjo	200
Akabu Junmai Daiginjo	220
Soma No Tengu 'Forest Spirit'	230
Yamahai Nama Genshu Minato 'Harbor'	140
Ohmine 2 Grain	340

WINE

GLS / BTL

'Chill Pill' Chenin Blanc , CA	15/56
Hammerling 'Summer Hum' Rosé of Merlot, CA	20/80
Cote Mas Crémant de Limoux Brut, FR	17/68
Chartron et Trébuchet, Chardonnay , FR	18/72
Esterházy Estoras Grüner Veltliner , AT	16/60
Capitello Sauvignon Blanc , NZ	15/56
Herve Villemade 'Bovine Rouge' Gamay , FR	19/76
Edna Valley Cabernet Sauvignon , CA	21/80

BEER

Sapporo 22oz 10
Family Vacation Lager 8
Blue Moon 5
Roadhouse Wilson IPA 8
Best Day Kolsch N/A 7
Best Day Mexican Lager N/A 7

MINERAL WATER

Aqua Panna 10
San Pelligrino 10

DESSERT

YUZU CHEESECAKE

Honeycomb Brittle, Whipped
Coconut, Lime 13

SESAME ICE CREAM

Sesame Tuile, Honey 9

HOJICHA PANNA COTTA

Roasted Green Tea, Marinated
Strawberries 10