

GREEN	FRIED	GOZEN	SASHIMI
EDAMAME* 4 soy beans, sea salt CRAB SUNOMONO * 8 king alaskan crab, cucumber, dashi vinaigrette CHA-SOBA SALAD 9 matcha noodle, creamy soy broth AVOCADO TOFU SALAD 8 silk tofu, wasabi vinaigrette or creamy sesame CHICKEN SALAD* 8 pulled chicken, wasabi vinaigrette or creamy sesame	CRUNCHY KARAAGE* 5 fried chicken, garlic soy flavor AGEDASHI TOFU 6 crispy tofu in bonito broth, bonito flake, grated radish & ginger, scallion RIVER SHRIMP SU-AGE 6 whole shrimp, salted KAREI TEMPURA 9 flake, yuzu salt KUSHIKATSU FOUR* 8.49 chicken thigh, beef tenderloin, pork belly, shiitake, three types of dips	with rice, miso soup, small dish, pickles, dessert KUSHIKATSU SET* 14 four skewers, three types of dips YAKITORI SET* 15 six skewers, salt or teriyaki USDA TENDERLOIN* 18 four skewers, salt or teriyaki SALMON TERIYAKI* 16 scottish, soy glaze NEGITORO DON* 16 minced bluefin tuna, scallion TONKATSU* 20 canadian, grain-fed pork loin cutlet, tonkatsu glaze, karashi KATSUNI* 18 canadian, grain-fed pork loin cutlet, eggs in dashi broth	SASHIMI APPETIZER* 16 three pcs each of three kinds, chef's choice SASHIMI PLATTER* 24 three pcs each of five kinds, chef's choice - A LA CARTE - three pcs each per order MAGURO - Bluefin tuna South America 8 TORO - Bluefin fatty tuna South America MP SALMON - Scottish Norway 7.50 HAMACHI - Yellowtail Kagoshima 7.50 TAKO - Octopus Morocco 6.75 SCALLOP - Octopus Morocco 6.75 KATSUO - Hay smoked bonito Shikoku 7.50 MADAI - Sea Bream Ehime 8.50 AMAEBI - Sweet shrimp Hokkaido 12
SAKIZUKE - small bites	RICE		MAKIMONO - sushi roll
OTSUKEMONO 4 assorted pickles TAKO WASABI* 6 fresh octopus, pickled wasabi stem SALMON TATAKI 12 hay smoked, greens, garlic ponzu TORO TARTAR 15 bluefin, avocado, fried baby spinach CEVICHE* 9 octopus, sea bream, or salmon cucumber, yellow onion, tomatoes, yuzu marinade CARPACCIO* 9 hamachi or sea bream, yuzu ponzu, jalapeno MAGURO YAMAKAKE* 9 diced tuna, japanese yam EGG OMELET MENTAICO* 5 spicy cod egg, grated radish	ONIGIRI* 3.5 2pcs of salmon, mentaiko, or pickled plum YAKI GRILLED ONIGIRI* 4.5 2pcs of salmon, mentaiko, or pickled plum SALMON CHAZUKE* 16 ikura, bonito base dashi, matcha salt, shiso, wasabi, dashi broth ZO-SUI* 14 rice soup, eggs, beef kimchee jjigae OR chicken	NOODLE	TUNA ROLL* 5 YELLOWTAIL ROLL* 6 SPICY TUNA ROLL* 6.50 SALMON AVOCADO ROLL* 6.50 CALIFORNIA SUNRISE * 6 crab salad, cucumber, avocado, masago SPICY SCALLOP * 7.50 menta aioli UME SHISO 5 plum paste, japanese mint PANKO SHRIMP ROLL* 6.50 fried shrimp, mayo, cucumber
	SOUP	TANTAN RAMEN* 13 spicy miso base broth, ground pork, bok choy, egg CHICKEN RAMEN* 12 chintan broth, chicken chashu, egg TEMPURA UDON or SOBA* 10 vegetable tempura, scallion, bonito broth SASHIMI SOBA* 16 chilled broth, vegetable tempura, natto okra oroshi (+\$1), yamakake ikura (+\$2)	

CLASSICS shochu, fuzzy, fruity	PREMIUM SAKE - 10 oz	JAPANESE CRAFT BEER	FRUIT BEER
LEMON SOUR 8 PEACH SOUR 8 MANGO SOUR 8	HAKKAISAN EIGHT PEAKS HONJOZO 21 crisp, ricey, semi dry KIZAKURA HANA YELLOW CHERRYBLOSSOM FLOWER 17 floral, very light, slightly off-dry DASSAI JUNMAI DAIGINJO OTTER FESTIVAL 50 JUNDAI 25 fruity, dry, crisp NIHONJIN NO WASUREMONO JAPANESE FORGOTTEN SPIRIT YAMAHAI 23 fruity, sugary, semi dry	SAPPORO DRAFT 8 Lager - crisp, simple, refreshing, 5% UKIYO 5 Rice Lager - crisp, ricey, jasmine tea, 5% YUZU LAGER 8 Lager - crisp, easy, citrusy, 8% WEDNESDAY CAT 9 White Ale - wheat, banana, fun, 8% ECHIGO RED ALE 9 Amber Ale - malty, tea, med bodied, 7% KYOTO MATCHA IPA 9 American IPA - green, hoppy, tangy, 8.5% BLUE DEMON IPA 9 American IPA - fruity, hoppy, med-bodied, 7% TOKYO BLACK 9 Porter - chocolate, roasted coffee, semi dry, 5%	TAIWAN BEER LYCHEE 5 fruity, fun, floral, 3.5% TAIWAN BEER MANGO 5 mango, fruity, refreshing, 3%
SAKE CUP - 6 oz			WINES
WAGAYA JUNMAI GINJO 14 original, rich, umami FUNAGUCHI GOLD 16 rich, fruity, powerful FUNAGUCHI GREEN 15 bright, floral, crisp FUNAGUCHI BLACK 16 smokey, ricey, balanced FUNAGUCHI RED 15 aged, rich, off-dry KIKUSUI KARAKUCHI 15 crisp, lightly dry, smooth KIKUMASAMUNE 14 dry, clean, smooth	PREMIUM SAKE - 24 oz OTOKOYAMA MAN'S MOUNTAIN TOKUJUN 40 velvety, dry, balanced NIWA NO UGUISU 60 NIGHTINGALE'S GARDEN 60 JUNGIN 29 light, semi dry, umami NIWA NO UGUISU 50 NIGHTINGALE'S GARDEN 50 JUNDAI 35 fruit, dry, crisp	JAPANESE WHISKY IWAI MARS 13 pear, quince, vanilla YAME 15 super mellow, a note of vanilla interlaced with citrus, 10 year GYOKUSENDO PEAK 12 highly aromatic, rich, round AKASHI UME 12 single-malt, yellow apple, angelica fruits, hints of sea air HIGHBALL 10 light, fun, fuzzy	CHOYA UME NOUVEAU 45 almond, plum, sweet Osaka, Japan CHOYA UME SPARKLING 40 plum, fragrant, refreshing Germany DANTE CHARDONNAY 30 asian pear, honeysuckle, creme brulee Sonoma, California FITVINE PINOT GRIGIO 32 floral, citrusy, slightly dry Lodi, California WHITE'S BAY SAUVIGNON BLANC 38 pineapple, grapefruit, bright Marlborough, New Zealand MIRABELLO PROSECCO 38 green apple, citrusy, lively Venezie, Italy PETER MERTES RIESLING 36 floral, crisp, lively Rheinhessen, Germany HIGHWAY 12 MERLOT 36 black cherry, blue berry, plum Sonoma, California ANNABELLA PINOT NOIR 38 ripe boysenberry, rose petal, rich Sonoma, California MI TERRUÑO MALBEC 39 vanilla, chocolate, oak Mendoza, Argentina SAND POINT CABERNET SAUVIGNON 35 ripe berries, juicy, balanced Lodi, California
NIGORI - Cloudy Sake			
TOKURI PINK 14 sweet, easy, creamy, 5oz PERFECT SNOW 21 velvety, very rich, powerful, 10oz HOMARE ICHIGO 12 strawberry, creamy, sweet, 10oz	EXCLUSIVE - 6 oz NANBU BIJIN SOUTHERN BEAUTY TOKUJUN 35 crisp, ricey, semi dry BORN JUNMAI DAIGINJO BORN GOLD JUNDAI 40 fruity, light, clean		