

GREEN	FRIED	GOZEN	SASHIMI
EDAMAME 4 soy beans, sea salt CRAB SUNOMONO * 8 snow crab, cucumber, dashi vinaigrette SOBA SALAD 9 buckwheat noodle, creamy soy broth AVOCADO TOFU SALAD 8 silk tofu, wasabi vinaigrette or creamy sesame CHICKEN SALAD* 8 chicken chashu, 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 HOTATE - Scallop Hokkaido 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 TORO TAKUWAN* 7 fatty tuna, pickled radish SPICY SCALLOP * 7.50 menta aioli UME SHISO 5 plum paste, japanese mint PANKO SHRIMP ROLL* 6.50 fried shrimp, mayo, cucumber
	SOUP		
	MUSHROOM MISO 5 enoki, shimeji, scallion SPICY TOFU SOUP* 6 silk tofu, shimeji, enoki CHICKEN GINGER* 6 tsukune, chintan broth	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, yamakake ikura (+\$2)	
		*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.	

<i>JAPANESE CLASSICS</i> 8 with our house barley shochu		<i>NIGORI SAKE</i> - Cloudy Sake		<i>CRAFT BEER</i>		<i>HOUSE WINE</i> by GLASS 9	
LEMON CHU-HAI YUZU CHU-HAI		PERFECT SNOW 21 velvety, very rich, powerful, 10oz		SAPPORO DRAFT 8 Lager - crisp, simple, refreshing, 5%		CHARDONNAY PINOT GRIGIO	
MANGO CHU-HAI HONEY YUZU CHU-HAI		HOMARE ICHIGO 12 strawberry, creamy, sweet, 10oz		UKIYO 5 Rice Lager - crisp, ricey, jasmine tea, 5%		CABERNET MERLOT	
PLUM CHU-HAI PEACH CHU-HAI		<i>PREMIUM SAKE</i>		YUZU LAGER 8 Lager - crisp, easy, citrusy, 8%		<i>WINE</i> by BOTTLE	
MATCHA HAI OOLONG HAI				WEDNESDAY CAT 9 White Ale - wheat, banana, fun, 8%		DANTE CHARDONNAY 30 asian pear, honeysuckle, creme brulee Sonoma, California	
<i>SHOCHU</i>		HAKKAISAN		ECHIGO RED ALE 10 Amber Ale - malty, tea, med bodied, 7%		FITVINE PINOT GRIGIO 32 floral, citrusy, slightly dry Lodi, California	
MIZU SHOCHU 7 saga barley, lemongrass, or green tea		EIGHT PEAKS HONJOZO 21 crisp, ricey, semi dry, 10oz		KYOTO MATCHA IPA 10 American IPA - green, hoppy, tangy, 8.5%		WHITE'S BAY SAUVIGNON BLANC 38 pineapple, grapefruit, bright Marlborough, New Zealand	
KASE 6 barley, aged, local		KIZAKURA HANA		BLUE DEMON IPA 9 American IPA - fruity, hoppy, med-bodied, 7%		MIRABELLO PROSECCO 38 green apple, citrusy, lively Venetie, Italy	
GINZA NO SUZUME 6 smooth, clean, barley		YELLOW CHERRYBLOSSOM FLOWER 17 floral, very light, slightly off-dry, 10oz		TOKYO BLACK 9 Porter - chocolate, roasted coffee, semi dry, 5%		PETER MERTES RIESLING 36 floral, crisp, lively Rheinhessen, Germany	
<i>with your choice of rock, adding cold or hot water</i> <i>Add pickled plum or honey yuzu for \$1.50</i>		NIHONJIN NO WASUREMONO		<i>WHISKY</i>		HIGHWAY 12 MERLOT 36 black cherry, blue berry, plum Sonoma, California	
<i>SAKE CUP</i> - 6oz		JAPANESE FORGOTTEN SPIRIT YAMAHAI 23 fruity, sugary, semi dry, 10oz		HIGHBALL 10 whisky, fun, fuzzy		ANNABELLA PINOT NOIR 38 ripe boysenberry, rose petal, rich Sonoma, California	
WAGAYA JUNMAI GINJO 14 original, rich, umami		NANBU BIJIN		IWAI MARS 13 pear, quince, vanilla		MI TERRUÑO MALBEC 39 vanilla, chocolate, oak Mendoza, Argentina	
FUNAGUCHI GOLD 16 rich, fruity, powerful		SOUTHERN BEAUTY TOKUJUN 35 crisp, ricey, semi dry, 24oz		YAME 15 super mellow, vanilla interlaced with citrus, 10 year		SAND POINT CABERNET SAUVIGNON 35 ripe berries, juicy, balanced Lodi, California	
FUNAGUCHI GREEN 15 bright, floral, crisp		NIWA NO UGUISU 60		GYOKUSENDO PEAK 12 highly aromatic, rich, round		<i>PLUM WINE</i>	
FUNAGUCHI BLACK 16 smokey, ricey, balanced		NIGHTINGALE'S GARDEN 60 JUNGIN 29 light, semi dry, umami, 24oz		AKASHI UME 12 single-malt, yellow apple, angelica fruits, hints of sea air		CHOYA UME NOUVEAU 45 almond, plum, sweet Osaka, Japan	
FUNAGUCHI RED 16 aged, rich, off-dry		NIWA NO UGUISU 50		<i>Please request a complete list of whisky for more items</i>		CHOYA UME SPARKLING 40 plum, fragrant, refreshing Germany	
KIKUSUI KARAKUCHI 15 crisp, lightly dry, smooth		NIGHTINGALE'S GARDEN 50 JUNDAI 35 fruit, dry, crisp, 24oz					
		BORN JUNMAI DAIGINJO					
		BORN GOLD JUNDAI 40 fruity, light, clean					
		<i>GIN</i>					
		GIN & TONIC 8					
		135° EAST 14 traditional, balanced, hyogo					