



COLD DISHES & SOUP

miso soup 6

tofu, wakame, scallions

edamame 7

sea salt

add hot chili seasoning 9

gomae 9

spinach salad, sesame dressing

sunomono* 12

cucumber, seaweed, octopus, tosazu

house salad 18

kale, napa cabbage, broccolini, crispy sweet potato, sesame ginger dressing

hearts of palm salad 19

hawaiian hearts of palm, cabbage, tomato, mint, crispy garlic, yuzu vinaigrette

tuna poke* 23

bluefin, nori chip, spicy miso

wagyu tataki* 32

seared wagyu, yuzu kosho, scallions, garlic chips

FOR THE TABLE

crispy brussels 18

tosazu, salmon caviar

nasu 16

broiled eggplant, yuzu miso

roasted beets 15

sesame tofu, crispy lotus root, shiso

eringi 16

grilled king trumpet mushrooms, miso kabocha puree, crispy sage, kampai chili crunch

kinoko 18

mushroom tempura, seven spice, aji aioli

gyoza 26

wagyu and foie gras dumplings, balsamic soy

sushi pizza* 30

assorted sashimi, crispy rice

nanban 34

lobster tempura, yuzu dashi

gindara 46

miso marinated black cod, spinach, sesame

snake river farms wagyu (6 oz) 60

crispy sweet onions, rosemary, black garlic soy

NIGIRI | SASHIMI PER PIECE

SASHIMI 2 PIECE MINIMUM

akami* | lean tuna 10

chutoro* | medium fatty tuna 13

o-toro* | fatty tuna 14

hole in one* | 2pc o-toro, 8g kaluga caviar 75

sake* | new zealand king salmon 7

hara sake* | salmon belly 8

hamachi* | yellowtail 8

hara hamachi* | yellowtail belly 9

suzuki* | mediterranean sea bass 7

tai* | sea bream 8

hotate* | scallop 8

unagi | freshwater eel 8

ikura* | salmon roe 5

wagyu* | japanese A5 14

foie gras | hudson valley duck liver 12

add kaluga hybrid caviar (4g) 25

10 pc chef choice sashimi* 42

ROLLS

6 PIECE

harvest 18

spinach, avocado, mushroom, takuan, sesame seeds

toro sumo* 24

fatty blue tuna, takuan, scallions

john galt* 25

yellowtail, crispy garlic, grilled scallions, cilantro, yuzu miso

8 PIECE

valhalla* 27

tempura negi, unagi, topped with avocado

gros ventre* 28

shrimp tempura, avocado, topped with salmon, lemon, sesame seeds

crypto* 33

lobster tempura, avocado, topped with seared wagyu and crispy potato

ALL NIGHT HAPPY HOUR

shishito peppers 6

yuzu, maldon salt

ebi tempura handroll 8

shrimp tempura, spicy sauce

sake aburi (4 pc)* 12

salmon, wasabi salsa, lemongrass ponzu

hamachi serrano (4 pc)* 13

yellowtail, serrano chili, yuzu soy

karaage 14

shio-koji fried chicken, creamy spicy

soft shell crab 18

cabbage slaw, nuoc cham

crispy chili tofu 10

kampai chili crunch, cilantro

spicy tuna maki* 12

yellowfin, creamy spicy

chef's choice special* 32

nightly roll | 5-piece nigiri

HANDROLLS

sake avocado* 14

salmon, spicy miso

spicy hotate* 14

hokkaido scallops, avocado, demon sauce

unagi foie* 16

freshwater eel, foie gras, huckleberry tare

negi toro* 20

fatty blue tuna, chives, house soy
add kaluga hybrid caviar (8g) 50

OMAKASE

highlighting our premier selection of sushi and sashimi, let your server collaborate with our chefs to curate a multi course tasting menu to meet your style MP

* Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform us of any allergies or dietary restrictions.

ALL NIGHT HAPPY HOUR

COCKTAILS

white lotus 12

titos vodka, lychee, st germain, sake, lemon

classic highball 12

toki whiskey, lemon, seltzer

bartender's choice 12

WINE

chenin blanc | le fief noir | loire fr 12 | 50

gamay | domaine de la madone | beaujolais, fr 12 | 50

SAKE

glass | carafe | bottle

bushido carafe | way of the warrior • 16 •

nigori | road to osaka 12 30 65

junmai daiginjo | indigo sky 20 55 100

taiheizan | great peaceful mountain •• • 30 •

•• can be served hot

COCKTAILS

LIGHT AND REFRESHING

winter spritz 18

ume sake, hibiscus, lillet, blanc vermouth, prosecco, winter spices

shiso gimlet 17

yuzu gin, lime, lemongrass, shiso, sancho salt

gochujang paloma 18

400 conojes mezcal, tequila, gochujang, grapefruit

CLASSIC RIFFS

the hot mango 18

serrano tequila, mango, sriracha chili salt, lime

basic beach 17

white rhums, toasted coconut, pineapple, orange

toki yo riff 16

toki whiskey, domaine canton, ginger, lemon, egg white

RICH AND BOLD

open sesame 18

sesame wyoming whiskey, cinnamon cordial, angostura bitters

my shiro-ni 18

roku gin, lillet, luxardo bitter bianco, wakame, pandan

cold smoke 24

two year aged maple sake, amaro nonino, A5 washed toki whiskey, cherry wood smoke

ALMOST COCKTAILS

hikaru punch 15

n/a seedlip spiced spirit, pineapple, coconut, orange

tokyo tepache 10

pineapple, ginger, lemon, mint, seltzer

yuzu lemonade 8

SAKE

HONJOZO / JUNMAI

takatenjin | sword of the sun | cucumber, asian pear, botanicals 18 42 77

heiwa shuzou | nigori | cloudy, coconut water, melon 20 46 84

heiwa shuzo | KID | tart green apple, yuzu peel, hint of spice 21 47 88

fukucho | forgotten fortune | dried pineapple, apricot, mineral 22 50 91

sohomare | heart and soul | steamed rice, earthy, lemon peel 23 52 95

koueigiku | sunburst | nama genshu | tart lemon, stonefruit, bright 25 55 100

heiwa shuzo | aka KID | rosé, strawberry, honeycomb 30 70 125

GINJO / JUNMAI GINJO

fukucho | moon on the water | nama | light effervesence, juicy, key lime 20 48 88

tedorigawa | u-nique | light, pink grapefruit, pear 21 47 86

sohomare | indigo | robust, nutty, minerality 22 50 90

akabu | junmai ginjo | lychee, white peach, marzipan 34 77 140

DAIGINJO / JUNMAI DAIGINJO

konteki | pearls of simplicity | rich minerality, steamed rice, asian pear 26 60 110

kuheiji | eau du desir | light effervescence, pear, strawberry 31 72 130

tedorigawa | chrysanthemum meadow | mixed herbs, honey, sweet nuts 28 63 115

chokaisan | mt chokai | pear, crisp, floral 34 77 140

takatenjin | soul of the sensei | dry, honeydew melon, muscat grape- 36 83 150

kuheiji | kyouden | dry, light effervescence, white peach, umami • • 175

kojimaya | untitled | cedar, blackberry, vanilla 44 102 185

akabu | junmai daiginjo | pineapple, floral, honeydew melon 47 107 195

tentak | silent stream | citrus, asian pear, fresh cut hay 66 152 275

toko | ultralux | lychee, grapefruit, white pepper 84 193 350

nishide shuzo | 100 year | apricot, banana, umami • • 375

taiheizan | tenko 20 | heavenly grace | tropical fruit, floral, silky • • 525

WINE BY THE GLASS

SPARKLING

domaine carneros | taittinger | carneros, ca 21

ROSE

pinot noir | domaine du salvard | cheverny, fr 16

WHITE

riesling | amelie & charles sparr | alsace, fr 20

sauvignon blanc | francis blanchet | loire, fr 17

sauvignon blanc | domaine vacheron | sancerre, fr 30

chardonnay | domaine chantemerle | chablis, fr 25

RED

pinot noir | domaine michel sarrazin | givry, fr 35

cabernet sauvignon | laely | st. helena, ca 25

glass | carafe | bottle

DRAFT &

BOTTLED BEER

DRAFT BEERS

sapporo | lager | jp 7

melvin | ipa | wy 7

melvin | killer bees | blonde | wy 7

BOTTLES + CANS

asahi | 22 oz bottle | lager | jp 13

athletic brewing | n/a golden | ca 7

WATER AND TEA

smeraldina | sardinia, it. | sparkling or still | 1 litre 11

genmaicha | green tea with roasted brown rice 10

sobacha | buckwheat tea | caffeine free 10