



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, tosaazu

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, sweet corn puree, pea shoots

kinoko 18

mushroom tempura, seven spice, aji aioli

gyoza 26

wagyu and foie gras dumplings, balsamic soy

sushi pizza* 30

assorted sashimi, crispy rice

yakitako 38

grilled octopus, blistered tomatoes, crispy potato, black sesame yakiniku sauce

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
allergen tree nuts

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			
gochujang paloma 12			
mezcal, tequila, gochujang, grapefruit			
classic highball 12			
toki whiskey, lemon, seltzer			
bartender’s choice 12			
WINE			
chardonnay remiossinet burgundy, fr 12 50			
pinot noir seven springs willamette valley, or 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			
summer spritz 18			
ume sake, strawberry, thyme, lillet, blanc vermouth, prosecco			
shiso gimlet 17			
yuzu gin, lime, lemongrass, shiso, sancho salt			
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			
phony negroni 13			
tuscan juniper, herb, citrus			
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 effervescence, juicy, key lime	20	48 88
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			
gamay domaine de la madone beaujolais, fr	16		
pinot noir domaine michel sarrazin givry, fr	35		
cabernet sauvignon laely st. helena, ca	25		
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		
genmatcha green tea with roasted brown rice	10		
sobacha buckwheat tea caffeine free	10		