



COLD DISHES & SOUP

miso soup 7

tofu, wakame, scallions

edamame 7

sea salt

add hot chili seasoning +2

gomae 10

spinach salad, sesame dressing

sunomono* 13

cucumber, seaweed, octopus, tozazu

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* 33

seared wagyu, yuzu kosho, scallions, garlic chips

FOR THE TABLE

crispy brussels 19

tosazu, salmon caviar

nasu 16

broiled eggplant, yuzu miso

roasted beets 16

sesame tofu, crispy lotus root, shiso

kinoko 18

mushroom tempura, seven spice, aji aioli

gyoza 28

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) 65

crispy sweet onions, rosemary, black garlic soy

NIGIRI | SASHIMI PER PIECE

SASHIMI 2 PIECE MINIMUM

akami* | lean tuna **11**

chutoro* | medium fatty tuna **14**

o-toro* | fatty tuna **15**

hole in one* | 8g caviar wrapped with 2pc o-toro **80**

sake* | new zealand king salmon **8**

hara sake* | salmon belly **9**

hamachi* | yellowtail **9**

hara hamachi* | yellowtail belly **10**

suzuki* | mediterranean sea bass **8**

tai* | sea bream **9**

hotate* | scallop **9**

unagi | freshwater eel **8**

ikura* | salmon roe **6**

wagyu* | japanese A5 **15**

foie gras | hudson valley duck liver **13**

10 pc chef choice sashimi* **50**

add kaluga hybrid caviar (4g) +25

ROLLS

6 PIECE

haru 18

cucumber, avocado, crispy leeks, cilantro, shiso, spicy miso

toro sumo* 25

fatty tuna, takuan, scallions

john galt* 26

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

8 PIECE

valhalla* 28

tempura negi, unagi, topped with avocado

gros ventre* 30

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

easy breezy* 34

a collaboration with US ski team gold medal winner breezy johnson

cucumber, avocado, topped with akami, crispy leeks, sesame-chili oil

crypto* 35

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

crispy chili tofu 10

kampai chili crunch, cilantro

spicy tuna maki* 12

yellowfin, cucumber, avocado, 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 bluefin 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

the white lotus 14

titos vodka, lychee, st germain, sake, lemon

classic highball 14

toki whiskey, lemon, seltzer

bartender’s choice 14

WINE

riesling | amelie & charles sparr | alsace, fr 14 | 54

cab franc blend | clos du val | napa, ca 15 | 60

SAKE

ALCOHOL-FREE

athletic brewing 5

n/a golden ale

phony negroni 10

tuscan juniper, herb, citrus

glass | carafe | bottle

bushido carafe | way of the warrior

• 18 •

fukucho | moon on the water | nama

16 40 75

junmai daiginjo | indigo sky

25 68 125

COCKTAILS

LIGHT AND REFRESHING

steezy breezy spritz 18

a collaboration with US ski team gold medal winner breezy johnson

ume sake, strawberry, mint, lillet, blanc vermouth, prosecco

gochujang paloma 18

400 conejos mezcal, tequila, gochujang, grapefruit

CLASSIC RIFFS

the hot mango 18

serrano tequila, mango, sriracha chili salt, lime

shiso gimlet 20

yuzu gin, lime, lemongrass, shiso

available with ritual n/a gin

toki yo riff 18

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

available with ritual n/a whiskey

RICH AND BOLD

open sesame 18

sesame wyoming whiskey, cinnamon cordial, angostura bitters

paper lantern 18

roku gin, bitter bianco, lillet, white tea, marigold

cold smoke 24

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

ALMOST COCKTAILS

brazilian limeade 8

lime, lemongrass, condensed milk

watermelon spritz 8

watermelon, lemon, basil, seltzer

tokyo tepache 10

pineapple, ginger, lemon, mint, seltzer

yuzu lemonade 8

SAKE

HONJOZO / JUNMAI

tedorigawa | u-nique | light, pink grapefruit, pear

heiwa shuzo | nigori | cloudy, coconut water, melon

tensei | infinite summer | asian pear, fortune cookie, sea salt

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

fukucho | forgotten fortune | dried pineapple, apricot, mineral

yuho | rhythm of the centuries | soy caramel, corn husk, chamomile

koueigiku | sunburst | nama genshu | bright, tart lemon, stonefruit

fukucho | seahorse | bright, salted lemon, white peach

heiwa shuzo | aka KID | rosé, strawberry, honeycomb

hakugyokko | fragrant jewel | nama genshu | rich, shiitake, lemon zest

glass | carafe | bottle

19 46 87

20 46 84

21 47 86

21 47 88

22 50 91

23 52 94

25 55 100

29 66 120

30 70 125

32 74 135

SAKE	plot twist 45	the wildcards 45
FLIGHTS	you secretly love sake now	slightly surprising, extremely delicious
3 curated pours 2 oz each	flying private 100	the dark side 45
	you’ve had a good week, treat accordingly	savory, earthy, delightfully addictive

GINJO / JUNMAI GINJO

fukucho | seaside sparkling | 500 ml | fizzy, guava, lemon

taiheizan | great peaceful mountain | hot | umami, mushroom, earth

tensei | song of the sea | salt water taffy, roasted banana, coastal minerality

sankan | triple crown | black tea, fennel, pink peppercorn

akabu | junmai ginjo | lychee, white peach, marzipan

tenbi | junmai ginjo | white grape, mineral, kiwi

DAIGINJO / JUNMAI DAIGINJO

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

tedorigawa | chrysanthemum meadow | mixed herbs, honey, sweet nuts

chokaisan | mt chokai | pear, crisp, floral

takatenjin | soul of the sensei | dry, honeydew melon, muscat grape

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

akabu | junmai daiginjo | honeydew melon, floral, pineapple

tentakata | silent stream | citrus, asian pear, fresh cut hay

toko | ultralux | lychee, grapefruit, white pepper

nishide shuzo | 100 year | umami, apricot, banana

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

fukucho | hyakushi senkai | king melon, earl grey, sandalwood

• • 95

• 40 •

24 54 98

25 58 105

34 77 140

37 85 155

26 60 110

28 63 115

34 77 140

36 83 150

• • 175

47 107 195

66 152 275

84 193 350

• • 375

• • 525

• • 700

WINE BY THE GLASS

SPARKLING

domaine carneros | taittinger | carneros, ca 23

ROSE

grenache | domaine du dragon | provence, fr 16

WHITE

sauvignon blanc | domaine vacheron | sancerre, fr 32

chardonnay | domaine guy robin | chablis, fr 27

RED

pinot noir | winderlea | willamette, or 24

pinot noir | domaine michel sarrazin | givry, fr 35

cabernet sauvignon | laely | st. helena, ca 27

DRAFT & BOTTLED BEER

DRAFT BEERS

sapporo | lager | jp 8

melvin | ipa | wy 8

melvin | killer bees | blonde | wy 8

BOTTLES + CANS

asahi | 22 oz bottle | lager | jp 15

asahi | n/a lager | jp 8

WATER AND TEA

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

genmaicha | green tea with roasted brown rice 10