

COLD DISHES

edamame 7

sea salt
add hot chili seasoning 9

gomae 9

spinach salad, sesame dressing

sunomono 9

pickled cucumber, garlic chips, sesame oil

hearts of palm salad 19

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

HOT DISHES

miso soup 6

tofu, wakame, scallions

crispy chili tofu 13

kampai chili crunch, cilantro
allergen tree nuts

shishito peppers 11

yuzu, maldon salt

kinoko 18

mushroom tempura, seven spice,
aji aioli

soft shell crab 26

cabbage slaw, nuoc cham

bao bun 9

pork belly char siu, pickles, spicy sauce

karaage 19

shio-koji fried chicken, creamy spicy

bou gyoza 12

kurabota pork, spicy soy vin
allergen tree nuts

hamachi kama 19

broiled yellowtail collar, lemon, ponzu

sushi pizza* 30

assorted sashimi, crispy rice

ROLLS

HANDROLL | 6 PC ROLL

spicy salmon*

9 | 19

king salmon, cucumber, avocado,
creamy spicy

spicy tuna*

10 | 20

yellowfin, cucumber, avocado,
creamy spicy

spicy scallop*

14 | 22

hokkaido scallop, cucumber, avocado,
oni sauce

spider

12 | 23

softshell crab, cucumber, avocado,
scallion

harvest

9 | 18

spinach, avocado, cucumber,
mushroom, takuan, sesame seeds

toro sumo*

11 | 24

fatty tuna, takuan, scallions

john galt*

13 | 25

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

8 PIECE

gros ventre* 28

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

crypto* 33

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

SASHIMI

hamachi serrano* 24

yellowtail, serrano chili, yuzu soy

sake aburi* 25

salmon, wasabi salsa, lemongrass ponzu

tai grapefruit* 24

sea bream, grapefruit, yuzu kosho,
grapefruit shio ponzu

maguro crudo* 23

bluefin tuna, crispy capers, preserved
lemon, negi oil

nikkei ceviche* 23

shrimp, cucumber, passionfruit,
aji amarillo

wagyu tataki* 32

seared wagyu, yuzu kosho, scallions,
garlic chips

10 pc chef choice sashimi* 42

** 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.*



SAKE

HONJOZO / JUNMAI

	glass	carafe	bottle
dreamy clouds nigori nama <i>sparkling, yuzu, cucumber</i>	15	40	72
takatenjin sword of the sun <i>cucumber, asian pear, botanicals</i>	18	43	77
heiwa shuzo nigori <i>cloudy, coconut water, melon</i>	20	46	84
heiwa shuzou kid <i>tart green apple, yuzu peel, hint of spice</i>	21	47	88
fukucho forgotten fortune <i>dried pineapple, apricot, mineral</i>	22	51	91
sohomare heart and soul <i>steamed rice, earthy, lemon peel</i>	23	52	95
koueigiku sunburst <i>tart lemon, stonefruit, bright</i>	25	55	100
heiwa shuzou aka KID <i>rosé, strawberry, honeycomb</i>	30	70	127

GINJO / JUNMAI GINJO

bushido way of the warrior <i>tart raspberry, asian pear, watermelon rind</i>	12	24	•
taiheizan great peaceful mountain HOT <i>umami, mushroom, earth</i>	•	40	•
tedorigawa u-nique <i>light, pink grapefruit, pear</i>	21	47	86
fukucho moon on the water nama <i>light effervescence, juicy, lime</i>	20	48	88
sohomare indigo <i>robust, nutty, minerality</i>	22	50	90

DAIGINJO / JUNMAI DAIGINJO

konteki pearls of simplicity <i>rich minerality, steamed rice, asian pear</i>	26	60	110
kuheiji eau du desir <i>light effervescence, pear, strawberry</i>	27	62	112
tedorigawa chrysanthemum meadow <i>mixed herbs, honey, sweet nuts</i>	28	63	115
chokaisan mt chokai <i>pear, crisp, floral</i>	34	77	140
takatenjin soul of the sensei <i>dry, honeydew melon, muscat grape</i>	36	83	150
tenkyu ranten indigo sky <i>pineapple, peach, mango</i>	39	88	160
kuheiji kyouden <i>dry, light effervescence, white peach, umami</i>	•	•	175
kojima untitled <i>cedar, blackberry, vanilla</i>	44	102	185
akabu junmai daiginjo <i>pineapple, floral, honeydew melon</i>	47	107	195
tentakata silent stream <i>citrus, asian pear, fresh cut hay</i>	66	152	275
toko ultralux <i>lychee, grapefruit, white pepper</i>	84	193	350
nishide shuzo 100 year <i>apricot, banana, umami</i>	•	•	375

COCKTAILS

LIGHT AND REFRESHING

summer spritz 18
ume sake, strawberry, lillet blanc, blanc vermouth, thyme, prosecco

classic highball 16
toki whiskey, lemon, seltzer

gochujang paloma 18
mezcal, tequila, gochujang, grapefruit

way of the watermelon 17
nigori sake, vodka, watermelon, basil, lemon

CLASSIC RIFFS

shiso gimlet 18
yuzu gin, lime, lemongrass, shiso, sancho salt

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

watermelon spritz 10
watermelon, lemon, basil, seltzer

phony negroni 13
tuscan juniper, herb, citrus

yuzu lemonade 8

WINE BY THE GLASS

SPARKLING

domaine carneros 21
tattinger | carneros, ca

WHITE

riesling 20
amelie & charles sparr | alsace, fr

sauvignon blanc 17
francis blanchet | loire, fr

sauvignon blanc 25
domaine vacheron | sancerre, fr

chardonnay 25
dom. chantemerle | chablis, fr

ROSÉ

grenache 16
le caillou | cotes du rhone , fr

RED

gamay 16
domaine de la madone | beaujolais, fr

pinot noir 24
jackson hole winery | sonoma, ca

pinot noir 35
dom michel sarrazin | cotes du rhone, fr

cabernet sauvignon 25
laely | st. helena, ca

DRAFT AND BOTTLED BEER

DRAFT BEERS

sapporo | lager | jp 7

BOTTLES + CANS

asahi | 22 oz bottle | lager | jp 13

melvin | ipa | wy 7

N/A | athletic brewing golden | ca 7