



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

octopus, cucumber, seaweed, tosazu

house salad 18

kale, 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

hamachi serrano* 25

yellowtail, serrano chili, yuzu soy

sake aburi* 27

salmon, wasabi salsa, lemongrass ponzu

wagyu tataki* 33

seared wagyu, yuzu kosho, scallions,
garlic chips

ROLLS

6 PIECE

haru 18

cucumber, avocado, crispy leeks, herbs, 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

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

5 pc chef choice nigiri* 35

10 pc chef choice sashimi* 50

add kaluga hybrid caviar (4g) +25

HANDROLLS

ebi tempura 12

shrimp tempura, spicy sauce

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 tuna, chives, house soy

add kaluga hybrid caviar (8g) +50

FOR THE TABLE

shishito peppers 12

yuzu, maldon salt

crispy brussels 19

tosazu, salmon roe

nasu 16

broiled eggplant, yuzu miso

roasted beets 16

sesame tofu, crispy lotus root, ponzu, shiso

kinoko 18

mushroom tempura, seven spice, aji aioli

karaage 19

shio-koji fried chicken, creamy spicy

soft shell crab 26

cabbage slaw, nuoc cham

gyoza 28

wagyu & 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

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**

**Some items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our kitchen works with shellfish, soy, sesame, fish, wheat, tree nuts, and eggs — and while we take every available precaution, we cannot guarantee a completely allergen-free environment.*

Guests with severe allergies, please speak with your server before ordering.

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

classic highball 16
toki whiskey, lemon, seltzer

gochujang paloma 18
mezcal, tequila, gochujang, grapefruit

CLASSIC RIFFS

way of the watermelon 18
nigori sake, vodka, watermelon, basil, lemon

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

phony negroni 13
tuscan juniper, herb, citrus

yuzu lemonade 8

WINE BY THE GLASS

SPARKLING

domaine carneros | tattinger | carneros, ca **23**

WHITE

riesling | amelie & charles sparr | alsace, fr **20**

sauvignon blanc | alice berthier | loire, fr **19**

sauvignon blanc | firmin dezat | sancerre, fr **30**

chardonnay | christophe patrice | chablis, fr **25**

N/A WINES

sparkling rose | leitz | baden, de **45**

sauvignon blanc | leitz | baden, de **45**

SAKE

HONJOZO / JUNMAI

takatenjin | **sword of the sun** | *cucumber, asian pear, botanicals*

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

heiwa shuzo | **nigori** | *cloudy, coconut water, melon*

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

fukucho | **forgotten fortune** | *dried pineapple, apricot, mineral*

sohomare | **heart and soul** | *steamed rice, earthy, lemon peel*

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

heiwa shuzo | **aka KID** | *rosé, strawberry, honeycomb*

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

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

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

GINJO / JUNMAI GINJO

bushido | **way of the warrior** | *tart raspberry, asian pear, watermelon rind*

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

sohomare | **indigo** | *robust, nutty, minerality*

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

fukucho | **moon on the water** | **nama** | *cantelope, key lime, honeysuckle*

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*

tenkyu ranten | **indigo sky** | *pineapple, peach, mango*

kuheiji | **kyouden** | *dry, light effervesence, white peach, umami*

akabu | **junmai daiginjo** | *honeydew melon, floral, pineapple*

tentaka | **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*

DRAFT AND BOTTLED BEER

DRAFT BEERS

sapporo | lager | jp **8**

melvin | ipa | wy **8**

melvin | killer bees | blonde | wy **8**

WATER AND TEA

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

genmaicha | green tea with roasted brown rice **10**

BOTTLES + CANS

asahi | 25 oz can | lager | jp **15**

asahi | n/a lager | jp **8**

athletic | n/a golden | ca **8**