



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

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* 24

yellowtail, serrano chili, yuzu soy

sake aburi* 25

salmon, wasabi salsa, lemongrass ponzu

wagyu tataki* 32

seared wagyu, yuzu kosho, scallions, garlic chips

ROLLS

6 PIECE

harvest 18

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

toro sumo* 24

fatty 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

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

5 pc chef choice nigiri* 32

10 pc chef choice sashimi* 42

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 11

yuzu, maldon salt

crispy brussels 18

tosazu, salmon caviar

eringi 16

grilled king trumpet mushrooms, sweet corn puree, pea shoots

nasu 16

broiled eggplant, yuzu miso

roasted beets 15

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 26

wagyu & foie gras dumplings, balsamic soy

sushi pizza* 30

assorted sashimi, crispy rice

nanban 34

lobster tempura, yuzu dashi

yakitako 38

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

gindara 46

miso marinated black cod, spinach, sesame

snake river farms wagyu (6 oz) 60

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

** 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.*

COCKTAILS

LIGHT AND REFRESHING

- summer spritz 18

ume sake, strawberry, thyme, lillet, blanc vermouth, prosecco
- way of the watermelon 17

nigori sake, vodka, watermelon, basil, lemon
- classic highball 16

toki whiskey, lemon, seltzer
- gochujang paloma 18

mezcal, tequila, gochujang, grapefruit

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 | tattinger | carneros, ca 21

WHITE

riesling | amelie & charles sparr | alsace, fr 20

sauvignon blanc | francis blanchet | loire, fr 17

sauvignon blanc | domaine vacheron | sancerre, fr 25

chardonnay | domaine chantemerle | chablis, fr 25

ROSÉ

grenache | le caillou | cotes du rhone, fr 16

RED

gamay | domaine de la madone | beaujolais, fr 16

pinot noir | jackson hole winery | sonoma, ca 24

pinot noir | domaine michel sarrazin | givry, fr 35

cabernet sauvignon | laely | st. helena, ca 25

SAKE

HONJOZO / JUNMAI

rihaku dreamy clouds nigori nama sparkling, yuzu, cucumber	15	40	72
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

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

DAIGINJO / JUNMAI DAIGINJO

konteki pearls of simplicity rich minerality, steamed rice, asian pear	26	60	110
kuheiji eau du desir light effervescence, pear, strawberry	27	62	112
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
tenkyu ranten indigo sky pineapple, peach, mango	39	88	160
kuheiji kyouden dry, light effervesence, white peach, umami	•	•	175
kojimaya untitled cedar, blackberry, vanilla	44	102	185
akabu junmai daiginjo pineapple, floral, honeydew melon	47	107	195
tentakata 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

glass | carafe | bottle

DRAFT AND 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