



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, tosazu

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, miso kabocha puree, crispy sage, kampai chili crunch

kinoko 18

mushroom tempura, seven spice, aji aioli

gyoza 26

wagyu and foie gras dumplings, balsamic soy

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

sushi pizza* 20

assorted sashimi, crispy rice

soft shell crab 18

mustard and black pepper soy, shio ponzu

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

way of the watermelon 12

nigori sake, vodka, watermelon, mint, lemon

classic highball 12

toki whiskey, lemon, seltzer

bartender's choice 12

WINE

rosé | mas de gourgonnier | provence, fr 12

sauvignon blanc | domaine curot | sancerre, loire, fr 12

pinot noir | seven springs | willamette valley, or 12

SAKE

glass | carafe | bottle

bushido carafe | way of the warrior • 16 •

nigori | road to osaka 12 35 70

heiwa shuzo | KID 12 35 70

taiheizan | great peaceful mountain •• 12 35 •

•• can be served hot

COCKTAILS

LIGHT AND REFRESHING

summer spritz 18

ume sake, rhubarb, lillet, gin, blanc vermouth, prosecco

gochujang paloma 18

mezcal, tequila, gochujang, grapefruit

shiso gimlet 17

yuzu gin, lime, lemongrass, shiso, sancho salt

CLASSIC RIFFS

sakura sour 16

gin, aperol, pineapple, lemon, egg white, matcha garnish

the hot mango 18

serrano tequila, mango, sriracha chili salt, lime

RICH AND BOLD

open sesame 18

sesame wyoming whiskey, cinnamon cordial
kanbara aged sake, angostura bitters

hojicha negroni 18

roku gin, hojicha green tea, campari, lillet, amaro nonino

cold smoke 24

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

ALMOST COCKTAILS

hikaru punch 15

n/a seedlip spirit, citrus, chai, spices

add toki whiskey or spiced rum 5

tokyo tepache 9

pineapple, ginger, lemon, mint, seltzer

yuzu cooler 6

yuzu, lemongrass, seltzer

SAKE

glass | carafe | bottle

HONJOZO / JUNMAI

rihaku | dreamy clouds nigori | NAMA | sparkling, yuzu, cucumber 15 40 72

heiwa shuzou | nigori | cloudy, coconut water, melon 18 44 80

takatenjin | sword of the sun | cucumber, asian pear, botanicals 16 43 77

forgotten fortune | junmai | dried pineapple, apricot, mineral 20 46 90

sohomare | heart and soul | steamed rice, earthy, lemon peel 23 52 95

GINJO / JUNMAI GINJO

tedorigawa | u-nique | light, pink grapefruit, pear 19 46 87

fukucho | moon on the water | NAMA | light effervescence, juicy, key lime 20 48 88

sohomare | indigo | robust, nutty, minerality 22 50 90

rihaku | origin of purity | nama | lime zest, nougat, black cherry 22 50 90

DAIGINJO / JUNMAI DAIGINJO

konteki | pearls of simplicity | rich minerality, steamed rice, asian pear 23 60 110

kuheiji | eau du desir | light effervescence, pear, strawberry 25 54 98

tedorigawa | chrysanthemum meadow | mixed herbs, honey, sweet nuts 28 63 115

takatenjin | soul of the sensei | dry, honeydew melon, muscat grape 30 72 130

tankyu ranten | indigo sky | pineapple, peach, mango 33 78 150

akabu | junmai daiginjo | pineapple, floral, honeydew melon 38 95 170

kojimaya | untitled | cedar, blackberry, vanilla 40 98 180

tenbi | junmai daiginjo | lemon, umami, mineral 42 100 185

kuheiji | kyouden | dry, light effervescence, white peach, umami 44 110 200

tantaka | silent stream | citrus, asian pear, fresh cut hay 55 125 225

toko | ultralux | lychee, grapefruit, white pepper 65 160 300

nishide shuzo | 100 year | apricot, banana, umami • • 375

WINE BY THE GLASS

SPARKLING

domaine carneros | taittinger | 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

RED

gamay | domaine de la madone | beaujolais, fr 16

pinot noir | jackson hole winery | sonoma, ca 24

pinot noir | domaine bourgogne-devaux | beaune, 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