

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

gyoza* 26

wagyu & fois gras dumplings,
balsamic soy

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
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	•
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
akabu junmai ginjo <i>lychee, white peach, marzipan</i>	34	77	140

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>	30	72	130
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
taiheizan tenko 20 heavenly grace <i>tropical fruit, floral, silky</i>	•	•	525

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

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 30 domaine vacheron sancerre, fr
chardonnay 25 dom. chantemerle chablis, fr

N/A WINES

sparkling rose 16 60 leitz baden, de
sauvignon blanc • 60 leitz baden, de

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

ROSÉ

pinot noir 16 domaine du salvard cheverny , fr
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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

WATER AND TEA

smeraldina water 11 sardinia, it. sparkling or still
genmatcha 10 green tea with brown rice
sobacha 10 buckwheat tea caffeine free