



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* 36

king crab 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

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, miso kabocha puree, crispy sage, kampai chili crunch

nasu 16

broiled eggplant, yuzu miso

roasted beets 15

sesame tofu, crispy lotus root, ponzu, shiso

kinoko 18

mushroom tempura, seven spice, aji aioli

soft shell crab 24

mustard and black pepper soy, shio ponzu

karaage 19

shio-koji fried chicken, creamy spicy

gyoza 26

wagyu & foie gras dumplings, balsamic soy

sushi pizza* 30

assorted sashimi, crispy rice

nanban 35

king crab tempura, yuzu dashi

gindara 32

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

winter spritz 18

lychee vodka, winter spice, lemon, hibiscus, prosecco, seltzer

classic highball 16

toki whiskey, lemon, seltzer

gochujang paloma 18

mezcal, tequila, gochujang, grapefruit

CLASSIC RIFFS

shiso gimlet 17

yuzu gin, lime, lemongrass, shiso, sancho salt

the hot mango 18

serrano tequila, mango, sriracha chili salt, lime

sakura sour 16

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

soba toddy 18

ancient treasure aged sake, sundays whiskey, sobacha tea, lemon

RICH AND BOLD

open sesame 18

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

hojicha negroni 18

roku gin, hojicha green tea, campari, lillet, averna

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

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

ROSÉ

rose | domaine migot | lorraine, fr 16

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

SAKE

HONJOZO / JUNMAI

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

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

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

heiwa shuzo | KID | tart green apple, yuzu peel, hint of spice 23 47 93

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

tenbi | tokubetsu junmai | lively, golden kiwi, ginger 24 55 100

nishide shuzo | moromi | citrus, apricot, round 25 60 115

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 grapefruit, pear 19 46 87

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

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 effervesence, 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

akabu | gokuju no kire | pineapple, pear, honeycrisp apple • • 400

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