



## 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, napa cabbage, broccolini, crispy sweet potato, sesame ginger dressing

### summer salad 19

hawaiian hearts of palm, cabbage, tomato, mint, crispy garlic, yuzu vinaigrette

### tuna poke\* 23

bluefin, nori chip, egg yolk, 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, 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 14

tosazu, salmon caviar

### nasu 16

broiled eggplant, yuzu miso

### roasted beets 15

sesame tofu, crispy parsnips, ponzu, shiso

### kinoko 18

mushroom tempura, seven spice, aji aioli

### corn tempura 17

corn fritter, corn potage

### soft shell crab 24

ajo blanco, shaved fennel, togarashi-chive oil

### 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

#### summer spritz 18

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

#### classic highball 16

toki whiskey, lemon, seltzer

#### gochujang paloma 18

mezcal, tequila, gochujang, grapefruit

#### way of the watermelon 17

nigori sake, vodka, watermelon, mint, lemon

### CLASSIC RIFFS

#### the hot mango 18

serrano tequila, mango, sriracha chili salt, lime

#### sakura sour 16

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

#### peach sour 17

toki whiskey, peach, lemon, mint, egg white

#### the violet hour 17

vida mezcal, amaro nonino, hibiscus, lime

### RICH AND BOLD

#### open sesame 18

sesame wyoming whiskey, cinnamon cordial, 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

#### watermelon cooler 9

watermelon, lemon, basil, seltzer

#### tokyo tepache 9

pineapple, ginger, lemon, mint, seltzer

## WINE BY THE GLASS

### SPARKLING

domaine carneros | taittinger | carneros, ca 21

### WHITE

sauvignon blanc | francis blanchet | loire, fr 17

riesling | amelie & charles sparr | alsace, fr 20

chardonnay | domaine chantemerle | chablis, fr 25

chardonnay | remoissenet | bourgogne, fr 25

### ROSÉ

rose | mas de gourgonnier | provence, fr 16

### RED

gamay | domaine de la madone | beaujolais, fr 16

pinot noir | jackson hole winery | sonoma, ca 24

cabernet sauvignon | obsidian | red hills, ca 25

pinot noir | domaine bourgogne-devaux | beaune, fr 35

## 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

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

### 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

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

kuheiji | betsu atsurae | dry, light effervescence, white pepper, umami 45 110 200

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

killer bees | blonde ale | wy 7

sapporo | lager | jp 7

melvin | juice theorem ipa | wy 7

### BOTTLES + CANS

asahi | lager | jp 7

new hokkaido | rice lager 16 oz | mt 9

athletic brewing | n/a golden | ca 7