



greens *start here*

| | |
|--|---|
| Pop Salad | 7 |
| baby greens, cucumber, carrots, sprouts, house ginger dressing | |
| Seaweed Salad | 7 |
| ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame | |
| Edamame | |
| sea salt | 5 |
| sauteed garlic | 6 |
| togarashi & garlic | 6 |
| truffle salt | 7 |
| all of the above | 9 |

Pan Seared Local Tilefish 16
corn potage, edamame succotash, togarashi, miso butter

Please notify us of any dietary restrictions prior to ordering. Unfortunately, we cannot accommodate any severe allergies. Our management team would be happy to assist with any concerns.

nigiri & sashimi *then do this stuff*

2 pieces with rice • 3 pieces without rice

| | |
|--|---------|
| Suzuki striped bass | 8 • 12 |
| Amadai local golden tilefish | 8 • 12 |
| Madai Japanese sea bream | 9 • 13 |
| Hamachi Japanese yellowtail | 10 • 15 |
| Hotategai Hokkaido scallop | 9 • 13 |
| Sake ora king salmon | 8 • 12 |
| Maguro tuna | 11 • 16 |
| • Otoro bluefin tuna full fatty belly | 18 • 27 |
| • Amaebi Canadian spot prawn | 12 • 18 |
| Unagi eel | 9 • 13 |
| Yuzu Tobiko flying fish roe | 9 • 13 |
| Ikura house marinated salmon roe | 10 • 15 |
| Uni Washington State sea urchin | 18 • 27 |
| add Quail Eggs | +4 |

roll out *finish up down here*

| | |
|--|--------|
| "Fish Taco" (1pc • 3pc) | 9 • 24 |
| taco-style handroll, tempura fried local golden tilefish, kimchi cucumber remoulade, avocado, radish, lime | |
| Anaconda | 18 |
| tempura fried local shrimp, kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki | |
| Bangkok Dangerous | 17 |
| salmon, kewpie, cucumber, thai basil, topped with seared soy-marinated tuna, crying tiger sauce, micros | |
| Tuna Twofer | 17 |
| tuna, tobanjan aioli, fried shallots, cucumber, topped with tuna, sambal salsa, thai basil | |

cold tastings *or here!*

| | |
|---|----|
| Madai Till I Dai | 17 |
| Japanese sea bream, mikan tangerine, truffle ponzu, sunchoke salsa, micros | |
| Sake Samurai | 17 |
| seared king salmon, avocado, thai coconut emulsion, lemongrass XO, layu, thai basil | |

hot tastings *go here next*

| | | | |
|--|----|---|----|
| Pan Roasted Mushrooms | 14 | Crispy Kama | 12 |
| assorted local mushrooms, daikon puree, thai basil foam, orange zest, micro cilantro | | tempura fried local tilefish collar, greens, daikon, carrot, cilantro, lime, nouc mam | |
| Blistered Shishito Peppers | 9 | Miso Soup | 6 |
| soy, honey, garlic, sesame | | tofu, seaweed, mushrooms, scallions | |
| Mama's Egg Rolls | 7 | Chicken Wings | 14 |
| shrimp, pork, vegetables, & rice noodles, nouc mam | | fish sauce caramel, toasted peanuts, cilantro, lime | |

nigiri \$ sashimi specials

garnished to accentuate each fish's natural flavor

| | |
|---|---------|
| Striped Bass | 10 • 15 |
| sambal salsa, thai basil | |
| Japanese Sea Bream | 10 • 15 |
| cucumber fennel salsa | |
| Yellowtail Belly | 10 • 15 |
| jalapeño lime zest sauce, micro cilantro | |
| Hokkaido Scallop | 11 • 16 |
| yuzu kosho, shiso | |
| King Salmon Belly | 10 • 14 |
| ginger-shallot sauce, daikon sprout | |
| Seared King Salmon Belly | 10 • 14 |
| bourbon barrel maple syrup, smoked salt, chives | |
| Seared Miyazaki A5 Wagyu | 18 • 27 |
| truffle salt, chives | |
| • Add black truffle shavings | +10 |

morawase

beautifully curated selections of today's freshest fish

| | |
|--|-----|
| Chef's Choice of Sashimi (12 pieces) | 52 |
| life is like a box of sashimi, you never know what you're gonna get! | |
| • Add two pieces of bluefin otoro | +17 |

please allow 30 minutes for all morawase

Wasabi Root 15 Fresh Wasabi 5 Pickled Sunchokes 3 Mama's Hot Sauce 2 Japanese Soy Sauce 3

| | | | |
|--|-----|---|----|
| Gold Digger | 29 | Acevichado | 16 |
| tempura lobster tail, avocado, yuzu kewpie, scallions, topped with Miyazaki A5 Wagyu beef, red wine soy reduction, chives, truffle salt, gold flakes | | tempura tilefish, jalapeño, avocado, creme fraiche, topped with tilefish, acevichado sauce, quick pickled cucumber slices, shichimi, micro cilantro | |
| • Add black truffle shavings | +15 | Royal Treatment | 17 |
| Drama Queen | 17 | crab, tempura flakes, sweet chili, topped with king salmon, ginger-shallot sauce, micros | |
| spicy tuna, jalapeño, avocado, topped with hamachi, cucumber fennel salse, micros | | Ceviche | 16 |
| Kissed By Fire | 17 | hamachi, avocado, fried shallots, chipotle lime sauce, topped with tilefish, mama's sauce, micro cilantro, hawaiian pink salt, & a wedge of lime | |



cocktails

14

- The Old Fashioned** (stirred, big cube)
suntory toki, jim beam rye, salted plum, allspice
- Breathe Easy** -served hot- (tea cup)
old tom gin, velvet falernum, mirin, lemon, ginger bitters, anise, hot sake, thai basil leaf
- The Mule** (shaken, crushed ice)
choice of spirit, pineapple, lime, ginger, yuzu bitters
- Four In Hand** (shaken, crushed ice)
rum blend, dry curacao, avocado pit, toasted sesame, sherry, lime, cinnamon *(limit 2 per guest)*
- The Martini** (stirred, served up)
vodka, lychee, jasmine, rose aperitif, sake
- Kingmaker** (shaken, served up)
bonded bourbon, cacao, px sherry, amaro, lemon
- The Sour** (shaken, served up)
midori japanese melon, haitian rum, citrus, honeydew, egg white, coconut
- Daily Vitamin** (shaken, rocks)
vodka, green tea, elderflower, honey, lemon, bubbles

The Highball 12
our take on a Japanese classic - suntory toki whisky, roku gin, or shochu, lengthened with bubbly water & a hint of umami bitters

rose wine

Syrah Rose, Chateau de Campuget, Nimes, FR, '20 12•48

bubbly wine

- Blanc de Blancs**, Simonet, Brut, FR, n/v 11•44
- Prosecco**, Zardetto Private Cuvee, Brut, IT, n/v 12•48
- Champagne**, Laurent Perrier, Brut, FR, n/v (375ml) 58



draft beer

- Five Points IPA** 7.2% 8
Ravenous Pig Brewing - Winter Park, FL
- Oberon Wheat Ale** 5.8% 8
Bell's Brewery - Kalamazoo, MI
- Black Chocolate Stout** 10.0% 9
Brooklyn Brewery - Brooklyn, NY
- Sapporo Premium** 4.9% 7
Sapporo Breweries - Tokyo, Japan

packaged beer

- Baby Jasmine Tea Lager** 5.4% 8
Master Gao - Nanjing, China
- Tokyo Belgian Wit Ale** 6.0% 9
St. Bernardus Brewery - Watou, Belgium
- Bubble Farm IPA** 6.5% (16oz) 8
Clown Shoes - Boston, MA
- Maxwell Stout** 7.5% (16oz) 8
Bay Cannon Beer Co - Tampa, FL
- Arlo Basque Style Cider** 6.0% 8
Shaksbury - Vergennes, VT
- Sawa Yuzu** 4.7% (16oz) 9
Japas Cervejaria - Sao Paulo, Brazil
- Asahi Super Dry** 5.0% 7
Asahi Breweries - Tokyo, Japan

flights

- Sake Flight** 18
Ozeki Dry, Snow Maiden, Dance of Discovery
- Premium Sake Flight** 27
Mighty Peak, Sacred Mist, White Sun
- Japanese Spirits Flight** 35
bartender's choice of premium japanese booze
- Sake Bucket (3pk•6pk)** 30•58
Way of the Warrior Can, Little Sumo Cup, Demon Slayer Juice Box

n/a bev

- soft drinks** coke, diet coke, sprite 4
- mocktail** coconut, pineapple, ginger, lime 8
- green tea service** 5
- shirley temple** house-made grenadine, sprite 5
- vietnamese iced coffee** strong and sweet 5
- genesee n/a** non-alcoholic beer from Rochester, NY 6

happy endings

- P.M.S.** 9
peanut butter powder, molten chocolate cake, salted carmel ice cream, raspberry coulis
- Yuzu Posset** 9
coconut cream, strawberry caviar, cookie crumbs

staff sauce

- Round of Shots for the Team** 20
- Round of Beers for the Team** 10

S junmai

- Ozeki Dry** 11•25•---
- Shared Promise** 15•37•86
- Amabuki Omachi** 81
- Snow Maiden** 12•29•62
- Sacred Mist** 15•37•86
- Road to Osaka** 94

whiskey

- Basil Hayden's** 12
- Basil Hayden's Dark Rye** 13
- Knob Creek 9yr** 12
- Knob Creek Rye** 12
- Whistle Pig 15yr** 40
- Wild Turkey Master's Keep** 45
- Little Book '21** 25

(junmai) ginjo

- White Sun** 16•39•92
- Manotsuru Bulzai** 99
- Moonstone Asian Pear** 10•24•57
- Mighty Peak** 15•37•86
- "Seaside" Sparkling Sake** 500mL 55
- "Demon Slayer" Juice Box** 180mL 10
- "Way of the Warrior" Can** 180mL 13
- "Little Sumo" Cup** 200mL 15
(1/2 price on Sumo Sundays!)

whisky

- Famous Grouse** 11
- Balvenie 12 Sweet Toast** 16
- Balvenie 15** 22
- Glenfiddich 15** 15
- Johnnie Walker Black Label** 12
- Johnnie Walker Blue Label** 55
- Macallan 15** 28
- Macallan 18** 40
- Compass Box Peat Monster** 14

(junmai) daiginjo

- Onda 48** 15•37•86
- Dassai 45** 17•42•99
- Master's Pride** 155

glossary
junmai - made from only rice, koji, yeast, & water
ginjo - rice polished to at least 60%
daiginjo - rice polished to at least 50%
honjozo - sake made with a small amount of added brewers alcohol and polished to 70%
nigori - loosely filtered, cloudy sake

white wine

- Vinho Verde**, Broadbent, Vinho Verde, PT, n/v 9•36
- Sauvignon Blanc**, Allan Scott, Marlborough, NZ, '21 13•52
- Gruner Veltliner**, Pratsch, Niederosterreich, AT, '20 11•44
- Pinot Gris**, Elk Cove, Willamette, OR, '20 12•48
- White Blend**, The Curator, South Africa, '20 10•40
- Chardonnay**, MacRostie, Sonoma Coast, CA, '19 13•52

red wine

- Pinot Noir**, Villa Wolf, Pfalz, GE, '19 12•48
- Grenache**, Little James Basket Press, Rhone, FR, n/v 11•44
- Merlot**, Oxford Landing, South Australia, '19 10•40
- Syrah/Grenache**, Bastide Miraflores, Roussillon, FR, '19 12•48
- Red Blend**, Gran Passione, Veneto, IT, '20 11•44
- Cabernet**, Sean Minor, Paso Robles, CA, '19 13•52

team

- Chef | Owner** Chau Trinh
- General Manager** Sean Griffin
- Beverage Director** Dylan March
- Sous Chef** Matthew Perez
- Sous Chef** Victor Rodriguez
- Mama** Mai Tran