

greens	
Pop Salad	7
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
Sunomono	12
krab, cucumbers, mixed greens, rice vinegar, toasted sesame	
Seaweeds	7
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	

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

hot tastings	
Edamame	
sea salt	6
pepper & garlic	7
sautéed garlic	7
truffle salt	8

nigiri & sashimi	
2 pieces with rice or 3 pieces without rice	
Uni sea urchin (Canada)	18 • 27
Uni sea urchin (Maine)	12 • 18
Ikura soy marinated salmon roe	10 • 14
Shima Aji skip jack	9 • 13
Madai red seabream	9 • 13
Suzuki striped bass	8 • 12
Hiramasa amberjack	10 • 15
Sake salmon	8 • 12
Hamachi yellowtail	8 • 12
Maguro tuna	8 • 12
Sumōkusāmon house smoked salmon	8 • 12
Hotategai hokkaido scallop	8 • 12
Unagi freshwater eel	9 • 13
Wasabi Tobiko flying fish roe	9 • 13
+ Quail Egg	5

roll out	classic, innovative and reinterpreted sushi rolls
Hot Mess	17
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon	
Black Widow 5pc	17
chesapeake soft shell crab, avocado, asparagus, masago, caramelized onion dip topped with blisss hot sauce, lemon wedge	
Royal Treatment	16
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts	
Bangkok Dangerous	16
salmon, kewpie, cucumber, thai basil, topped with tuna zuke, crying tiger sauce, radish, micros	

*fully cooked

cold tastings	
Hiramasa Sumōku	16
smoked & seared, sliced apple, aji verde, layu, lime zest, micro sprouts	
Tuna & Mushrooms	16
wasabi vinaigrette, butter seared shiitake, black garlic, evoo, kaiware	
Sake Toro	16
seared salmon belly drizzled with bourbon barrel aged bliss maple syrup, smoked salt, ikura, chives	
Buffalo Rock Shrimp	14
tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks	
Thailicious	17
panko encrusted grouperdfd, mango & papaya salad, roasted shishito vinaigrette, toasted almonds	
Lil' Clams in a Bowl	14
little neck clams, corn cream, house kimchi, garlic crustini	
Bone in Pork Chop	25
seared, house made teriyaki glaze, sauteed corn & blistered peaches	
50 Shades of Green	22
pan seared sea scallops, sugar snap gremolata, leek lemon confit & smoked avocado puree	
KFC	14
korean fried chicken tossed in gochujang sauce, scallions, sesame seeds	

nigiri specials	
2 pieces per order topped by the chef	
Yellowtail Belly	10
jalapeno lime zest sauce, cilantro	
Hotategai	10
lemongrass xo, evoo, maldon salt, chives	
Salmon Belly	10
ginger shallot salsa, sprouts	
Unagi	10
bacon jam, kabayaki, white sesame seeds	
Madai	11
evoo, wasabi tobiko, garlic chip, lime zest	
Shima Aji	11
kimchi cucumber fennel salsa, micros	
Seared Tuna Belly	10
crying tiger sauce, chives	
Suzuki	10
asian relish, sprouts	
Smoked Hiramasa	11
aji verde, smoked salt	
A5 Miyazaki Wagyu	16
torched, red wine soy reduction, truffle salt, chives	

Mama's Hot Sauce	3	Pickled Sunchoke	3	Japanese Soy	4	Fresh Wasabi	4	Root Wasabi	15
Ceviche	15	Pear-pressure	15						
hamachi, avocado, fried shallot, and chipotle lime sauce topped with grouper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives							
Luci Roll	17	Lobster Bake 6 pc	16						
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		avocado, tempura shiitake mushroom, topped with baked volcano lobster, ikura, chives							
Caterpillar	16	Anaconda 2.0*	16						
tuna, blistered shishito, sweet chilli, topped with tile fish, kimchi cucumber fennel, micros		tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado							
Acevichado	16	TopUp	16						
tempura grouper, jalapeno, avocado, creme fraiche, topped with grouper, acevichado sauce, japanese pickled cucumber, togarashi, cilantro		salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions							
		Drama Queen	16						
		spicy tuna tartare, jalapeno, avocado, topped with yellowtail, kimchi cucumber fennel salsa, micros							

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness



cocktails

Ultra Violet Empress gin, lavender infused st.germain, amaro montenegro, lemon,Francois Montand float, egg white	12
Japanese Old Fashioned house whisky blend, Angostura bitters, simple syrup, brandied cherry	12
Strawberry Spritz Waterloo Gin, Aperol, yellow chartreuse, strawberry-rosemary simple, brut float, egg white	12
A Clockwork Orange Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollin, fig syrup	16
Margarita Dreams Mi Campo Reposado tequila, cucumber lime juice, thai basil infused agave syrup, orange curacao, orange bitters	12
Tropic Thunder Del Maguey Vida Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin clasico rim	12
Pearsephone Waterloo gin, Italicus Rose Liquour, pear & japaneno syrup, mint bitters, sour, lemon, dehydrate tajin covered pear, mint sprig	12
Comfortably Numb Wodka vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	12
Sake Flight bartender's choice	25
Japanese Whiskey Flight TokI, Akashi, Nikka Coffey Malt	25
Whiskey Omakase Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr	50

white wine

Albarino Abadia de San Campio, Spain '20	10 ● 38
Assyrtiko Atma, Greece '20	15 ● 54
Sauvignon Blanc Chasing Venus '20	12 ● 45
Chardonnay J Vineyards, California '19	14 ● 45
Chardonnay Harken, California	10 ● 38
Riesling Kung Fu Girl, Columbia Valley '20	13 ● --
Moscato Briccotondo, Piemonte, Italy '20	10 ● 36

meet the team

Chef Co-Owner	Chau Trinh
General Manager	Daniela Vanegas
Bar Manager	Dylan Cook
Maitre D	Louis Waldman

kitchen sauce

Round of beer for the Team	10
Shots for the Crew	20

premium pours

2 OZ

bourbon & whisky

Willett Pot Still Reserve	15
Noah's Mill Small Batch	20
Rowans Creek	14
Larceny Small Batch	12
Smooth Ambler Old Scout	11
Smooth Ambler Contradiction	15
Rabbit Hole Dareringer	23
Rabbit Hole Heigold	18
Wild Turkey Longbranch	10
Wild Turkey Rare Breed	18
Basil Hayden 10yr	22
Basil Hayden	14
Jefferson small batch	11
Old Forester 1920	18
Redemption 9yr	25
Widow Jane	18
Wiseman	15
Makers Mark Cask Strength	12
Woodson	11

Angels Envy	15
Elijah Craig small batch	12
Woodford	12
Woodford Double Oak	19
Woodford Wheat	13
Highwire Distilling	28
Michters Small Batch	14
rye	
Willett Rye Small Batch	18
Basil Hayden Dark Rye	14
High West Double Rye	12
Michters Rye	16
Whistle pig 15yr	68
Whistle Pig 12yr	40
Whistle Pig 10yr.	20
Whistle Pig Piggy Back 6yr.	12
Elijah Craig Rye	12
Angles Envy Rye	25
Highwire Distilling	15

japanese

Akashi	15
Yamazaki 12 yr	30
Yamazaki 18 yr	80
Hakushu 18yr	80
Toki	10
Ichiro's Malt & Grain	30
Ichiro's The Floor Malted	44
Hibiki 21 yr	70
Hibiki Japanese Harmony	--
Nikka From the Barrel	25
Nikka Coffey Grain	24
Nikka Coffey Malt	27
Shibui Grain Select	17

cold sake

junmai-honjozo

Karakuchi Honjozo gl/720mL	12 ● 68
Manotsuru "Crane" 300mL	43
Amabuki "Black Rice" 720mL	100
Dassai 45 "Otter Festival" 720mL	100

junmai ginjo-ginjo

Bride of The Fox gl/300 mL/720 mL	13 ● 51 ● 80
Emperor's Well 300mL	50
Manotsuru "Four Diamonds" 500mL	82
<i>Junmai Ginjo Genshu</i>	

Glossary
junmai - sake made from rice, koji, yeast & water
ginjo - rice polished at least 40%
daiginjo - rice polished at least 50%
nigori - unfiltered, cloudy sake
honjozo - sake with added brewers alcohol and polished at least 30%

junmai daiginjo-daiginjo

Tears Of Dawn gl/720mL/1.8L	23 ● 95 ● 245
Heaven & Earth 300ml/720mL	55 ● 110
Hakuryu White Dragon 300mL	80
Wakatake "Super Demon Slayer" 1.8L	250

nigori

Perfect Snow 300mL	38
Kunizakari 720mL	12 ● 70
Snow Maiden 300mL	34

specialty

Kikusui Nama 200ml	18
Tozai Plum Wine gl	10 ● 43

flights

Sake Flight bartender's choice	25
Japanese Whiskey Flight TokI, Akashi, Nikka Coffey Malt	25
Whiskey Omakase Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr	50

draft beer

Kirin Ichiban lager 5%	6
Central 28 show pigeon IPA 6.7%	7
Hop Life Zero Viz IPA 6%	10
Du Claw sweet baby java porter 6.2%	8
St. Bernardus belgian tripel 7.5%	9
Delirium Red belgian fruit ale 8%	9
Playalinda robonaut red ale 5.6%	9
Unbranded Brewing Co. guava wheat 4.6%	8

bottled beer

Roosters Rising coffee chocolate stout 5.5% 16oz can	9
Original Sin Passionfruit, Orange&Guava cider 6%	7
Collective Art's passion fruit & peach dry hopped sour 5.8%	11
Beat Culture Mango & Sea Salt Gose 6.5%	12
Kirin Light 3.2%	4.5
Hourglass Nom Nom Blueberry Cobbler Pastry Sour	11
J Wakefield Brewing Hops 4 Teacher IPA 16oz can 6%	9
Long Drink malt-based hard seltzer 5.5%	

bubbles

Le Grand Courtage Blanc de Blancs, Brut, France	12 ● 43
Prosecco Ca'stele, Italy	9 ● 32
Brut Rose Francois Montand, France	9 ● 28
rut Cuvee J Vineyards, California	60

happy ending

P.M.S peanut butter powder, molten chocolate cake, salted caramel ice cream	8
Straw Berry more layers of mascerated strawberries and pineberries in a vanilla sponge cake, creme fraiche cream, toasted almond ice cream, mint sprig	9

Ice Cream Flight choice of four scoops of our house made ice cream or sorbet salted caramel ● black sesame ● green tea ● cinnamon toast crunch + add dark chocolate drizzle +1 ● single scoop	9
	3

