

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		Buffalo Rock Shrimp
sea salt	6	14
pepper & garlic	7	tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks
sautéed garlic	7	Thailicious
truffle salt	8	17
		panko encrusted grouper, mango & papaya salad, roasted shishito vinaigrette, toasted almonds
		Lil' Clams in a Bowl
		14
		little neck clams, corn cream, house kimchi, garlic crustini

nigiri & sashimi		nigiri specials		moriawase
2 pieces with rice or 3 pieces without rice		2 pieces per order topped by the chef		chef's daily assortment of the freshest fish
Ikura	soy marinated salmon roe	10 • 14	Yellowtail Belly	10
Shima Aji	skip jack	9 • 13	jalapeno lime zest sauce, cilantro	
Hotategai			Hotategai	10
Madai	red seabream	9 • 13	lemongrass xo, evoo, maldon salt, chives	
Suzuki	striped bass	8 • 12	Salmon Belly	10
Hiramasa	amberjack	10 • 15	ginger shallot salsa, sprouts	
Sake	salmon	8 • 12	Unagi	10
Hamachi	yellowtail	8 • 12	bacon jam, kabayaki, white sesame seeds	
Maguro	tuna	8 • 12	Seared Tuna Belly	10
Sumōkusāmon	house smoked salmon	8 • 12	crying tiger sauce, chives	
Hotategai	hokkaido scallop	8 • 12	Smoked Hiramasa	11
Unagi	freshwater eel	9 • 13	aji verde, smoked salt	
Wasabi Tobiko	flying fish roe	9 • 13	Madai	11
			evoo, wasabi tobiko, garlic chip, lime zest	
			Shima Aji	11
			kimchi cucumber fennel salsa, micros	
			Suzuki	10
			asian relish, sprouts	

roll out	classic, innovative and reinterpreted sushi rolls	Mama's Hot Sauce	3	Pickled Sunchoke	3	Japanese Soy	4	Fresh Wasabi	4	Root Wasabi	15
Hot Mess	17	Ceviche	16	Anaconda 2.o*	16						
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon		hamachi, avocado, fried shallot, and chipotle lime sauce topped with grouper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado							
Royal Treatment	16	Luci Roll	17	TopUp	16						
blue lump crab, tempura flake, sweet chili, topped with ora king salmon, ginger-shallot sauce, radish sprouts		cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions							
Bangkok Dangerous	16	Caterpillar	16	Pear-pressure	16						
salmon, kewpie, cucumber, thai basil, topped with tuna zuke, crying tiger sauce, radish, micros		tuna, blistered shishito, sweet chilli, topped with tile fish, kimchi cucumber fennel, micros		salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives							
Redhots	16	Acevichado	16	Lobster Bake 6 pc	16						
spicy tuna tartare, avocado, jalapeno, topped with tuna, tobanjan aioli, sriracha, chives		tempura grouper, jalapeno, avocado, creme fraiche, topped with grouper, acevichado sauce, japanese pickled cucumber, togarashi, cilantro		avocado, tempura shiitake mushroom, topped with baked volcano lobster, ikura, chives							

*fully cooked

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
Orenji Shoga ginger-orange infused Roku Gin, Mandarin Napoleon orange liqueur, Velvet Falernum, ginger syrup, lime juice, orange bitters	12
A Clockwork Orange Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollen, 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

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

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

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

premium pours

2 OZ

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

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%	



red wine

Pinot Noir , Other People's Pinot, Oregon '19	15 ● 54
Malbec Catena, Mendoza '19	11 ● 40
Cabernet Sauvignon Highlands41, Paso Robles'20	15 ● 54
Cabernet Sauvignon Oberon, Napa Valley '19	15 ● 54
Red Blend Fidelity, Alexander Valley '19	14 ● 54
Red Blend J Lohr,Pure Paso Proprietary Red	16 ● 60

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

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

n/a Bev

coca cola	2.5
coke, diet coke, sprite, ginger ale	
green tea loose leaf matcha	5

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