

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, ggg 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	tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks
pepper & garlic	7	Thailicious **
sautéed garlic	7	panko encrusted red snapper, mango & papaya salad, roasted shishito vinaigrette, toasted almonds
truffle salt	8	Pan Seared Scallops **
all of the above	9	pan seared sea scallops,squash puree, asian herb gremolata, iberico lardo, candied hazelnuts, brown butter vin
Crispy Kama	16	
fried collar, red thai curry		

nigiri & sashimi		nigiri specials	
2 pieces with rice or 3 pieces without rice		2 pieces per order topped by the chef	
Ikura soy marinated salmon roe	10 • 14	Yellowtail Belly	10
Shima Aji japanese skip jack	11 • 15	jalapeno lime zest sauce, cilantro	
Madai red seabream	11 • 15	Hotategai**	10
Aji horse mackerel	11 • 15	lemongrass xo, evoo, maldon salt, chives	
Suzuki striped bass	8 • 12	Unagi	10
Sake faroe islands salmon	8 • 12	bacon jam, kabayaki, white sesame seeds	
Hamachi yellowtail	8 • 12	Salmon Belly**	10
Maguro tuna	8 • 12	ginger shallot salsa, sprouts	
Sumōkusāmon house smoked salmon	8 • 12	Seared Tuna Belly	10
Hotategai hokkaido scallop	8 • 12	crying tiger sauce, chives	
Unagi freshwater eel	9 • 13	Shima Aji	12
Wasabi Tobiko flying fish roe	9 • 13	kizami wasabi	
Yuzu Tobiko flying fish roe	9 • 13	Madai**	12
		jalapeno-yuzu kosho, green onion	
		Suzuki**	10
		yuzu kosho	
		Aji	12
		ginger shallot salsa, garlic chip	
	+ Quail Egg	5	

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 red snapper, 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							
Corn Street vegetarian	13	Luci Roll	17	TopUp	16						
tempura corn fritter, roasted jalapeno kewpie, torched cotija sauce, roasted farm corn, cilantro, lime wedge		cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, shiso		faroe islands salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions							
Royal Treatment **	16	Drama Queen	16	Pear-pressure	16						
blue lump crab, tempura flake, sweet chili, topped with faroe islands salmon, ginger-shallot sauce, radish sprouts		spicy tuna, jalapeno, avocado, topped with yellowtail, kimchi cucumber fennel salsa, micros		faroe islands salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives							
Bangkok Dangerous	16	Acevichado**	16	Hot Pink **	16						
salmon, kewpie, cucumber, shiso, topped with tuna zuke, crying tiger sauce, radish, micros		tempura red snapper, jalapeno, avocado, creme fraiche, topped with red snapper, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro		tuna, avocado, jalapeno, fried shallots, kabayaki, topped with smoked salmon, layu, togarashi, chives							

*item fully cooked

**item is or can be made gluten free

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



cocktails

Ultra Violet 12
Empress gin, lavender infused St.Germain, Amaro Montenegro, lemon,Francois Montand float, egg white

Pearsephone 12
Waterloo gin, Italicus Rose Liquour, pear & japaneno syrup, mint bitters, lemon, mint

Tropic Thunder 12
Montelobos Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin

Purple Rain 12
Luna Azul tequila, Pierre Ferrand dry curacao, lemon bitters, yuzu - lime juice, blueberry togarashi syrup

Love Potion No. 9 12
Capel Pisco, Damiana & strawberry shrub, lime, Grand Marnier, orange bitters, egg white

Margarita Dreams 12
Luna Azul tequila, cucumber- lime juice, thai basil & togarashi infused agave syrup, orange curacao, orange bitters

A Clockwork Orange 16
Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollen, fig syrup

Comfortably Numb 12
Wodka vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim

flights

Sake Flight 25
Kunizakari Nigori, Bride of the Fox Ginjo, Heaven & Earth Daiginjo

Japanese Whiskey Fight 50
Toki, Fuji, Nikka Coffey Malt

Whiskey Omakase 50
Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr

white wine

Pinot Gris Erath, Willamette Valley, Oregon '20 11 ● 42

White Blend Atma, Greece '20 12 ● 45

Sauvignon Blanc Chasing Venus '20 12 ● 45

Chardonnay J Vineyards, California '19 14 ● 53

Chardonnay Harken, California 10 ● 38

Moscato Briccotondo, Piemonte, Italy '20 11 ● 42

red wine

Pinot Noir, Other People's Pinot, Oregon '19 15 ● 55

Pinot Noir, Louis Latour Beaujolais Villages, Fr '19 12 ● 45

Malbec Catena, Mendoza '19 11 ● 40

Cabernet Sauvignon Oberon, Napa Valley '19 15 ● 54

Cabernet Sauvignon Highlands41, Paso Robles'20 15 ● 55

Red BlendJ Lohr,Pure Paso Proprietary Red 16 ● 60

Red BlendFidelity, Alexander Valley '19 14 ● 53

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
Old Grand Dad 114 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 50
Yamazaki 18 yr 80
Hakushu 18yr 80
Toki 10
Ichiro's Malt & Grain 30
Ichiro's The Floor Malted 44
Hibiki 21 yr 85
Hibiki Japanese Harmony 28
Nikka From the Barrel 25
Nikka Coffey Grain 24
Nikka Coffey Malt 27
Shibui Grain Select 17
Hakushu 12yr 50

cold sake

junmai-honjozo

Karakuchi Honjozo gl/720mL 12 ● 68
Amabuki "Black Rice" 720ml 22 ● 100
Dassai 45 "Otter Festival" 720mL 20 ● 95
Nakagawa Pure Grain 180mL 25

junmai ginjo-ginjo

Bride of The Fox gl/300 mL/720 mL 18 ● 51 ● 85
Yoshi No Gawa "Winter Warrior" 300mL 32
Emperor's Well 300mL 54

junmai daiginjo-daiginjo

Tears Of Dawn gl/720mL 20 ● 95
Heaven & Earth gl/300mL/720mL 25 ● 61 ● 111
Hakuryu White Dragon 300mL 85

nigori

Perfect Snow 300mL 38
Kunizakari 720mL 13 ● 65
Snow Maiden 300mL 34
Murai Family 300mL 30

specialty

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

draft beer

Kirin Ichiban lager 5%
Central 28 show pigeon IPA 6.7%
St. Bernardus belgian tripel 7.5%
Du Claw sweet baby java porter 6.2%
Unbranded Brewing Co. guava wheat 4.6%
Playalinda robonaut red ale 5.6%
Boulevard TropicSlam. guava orange ale 4.2%
Hop Life Zero Viz IPA 6%

bottled beer

Roosters Rising coffee chocolate stout 5.5% 16oz can 9
Original Sin rose cider 6% 7
Beat Culture Mango & Sea Salt Gose 6.5% 12
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% 8



bubbles

Prosecco Ca'stele, Italy 9 ● 32
Le Grand Courtage Blanc de Blancs, Brut, France 12 ● 45
Brut Cuvee J Vineyards, California 60
Brut Rose Francois Montand, France 11 ● 40

happy ending

P.M.S 8
peanut butter powder, molten chocolate cake, salted caramel ice cream
Strawberry Fields 9
lemon crème, strawberry gelée, white chocolate feuilletine, strawberry sorbet

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

n/a Bev

coca cola 2.5
coke, diet coke, sprite, ginger ale
green tea loose leaf matcha 5
ramune original or strawberry 6