



greens

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

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

cold tastings

<b>Hiramasa Sumoku</b>	16	<b>Hamachi Truffle</b>	16
smoked & seared, sliced apple, aji verde, layu, lime zest, micro sprouts		truffle ponzu, crying tiger sauce, jalapeno, caramelized shallots, cilantro	
<b>Snapper Crudo</b>	16	<b>Sake Carpaccio</b>	16
tai, red verjus, shichimi grapeseed oil, blistered grapes, umeboshi, shiso		ora king salmon, truffle ponzu, melon brulee, fried capers, creme fraiche, toasted almonds	

hot tastings

<b>Edamame</b>		<b>Buffalo Rock Shrimp</b>	15	<b>Octopus Caponata</b>	19
sea salt	6	tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks		seared octopus, panko fried eggplant, tomato sauce, peanut tahini sauce	
sautéed garlic	7	<b>Thailicious**</b>	17	<b>Roasted Bone Marrow</b>	32
truffle salt	8	panko encrusted red snapper, mango & papaya salad, roasted shishito vinaigrette, toasted almonds		2 pieces, house made milkbread, summer mix salad, brown butter vinaigrette	
all of the above	9	<b>Pan Seared Scallops**</b>	22	<b>KFC</b>	14
		pan seared sea scallops, squash puree, asian herb gremolata, iberico lardo, candied hazelnuts, brown butter vin		korean fried chicken wings tossed in gochujang sauce, scallions, sesame seeds	

nigiri & sashimi

2 pieces with rice or 3 pieces without rice

<b>Ikura</b> soy marinated salmon roe	10 • 14
<b>Aji</b> horse mackerel	11 • 15
<b>Sake</b> Ora King salmon	8 • 12
<b>Hamachi</b> yellowtail	8 • 12
<b>Maguro</b> tuna	8 • 12
<b>Sumōkusāmon</b> house smoked salmon	8 • 12
<b>Hotategai</b> hokkaido scallop	8 • 12
<b>Unagi</b> freshwater eel	9 • 13
<b>Wasabi Tobiko</b> flying fish roe	9 • 13
<b>Yuzu Tobiko</b> flying fish roe	9 • 13
<b>+ Quail Egg</b>	5

nigiri specials

2 pieces per order topped by the chef

<b>Yellowtail Belly</b>	10
jalapeno lime zest sauce, cilantro	
<b>Hotategai**</b>	10
lemongrass xo, evoo, maldon salt, chives	
<b>Unagi</b>	10
bacon jam, kabayaki, white sesame seeds	
<b>Salmon Belly**</b>	10
ginger shallot salsa, sprouts	
<b>Seared Tuna Belly</b>	10
crying tiger sauce, chives	
<b>Aji</b>	12
ginger shallot salsa, garlic chip	

moriawase

chef's daily assortment of the freshest fish

<b>Sashimi Life** (12 pcs)</b>	34
an assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy	

roll out

classic, innovative and reinterpreted sushi rolls

<b>Hot Mess</b>	17
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon	
<b>Corn Street</b> vegetarian	13
tempura corn fritter, roasted jalapeno kewpie, torched cotija sauce, roasted farm corn, cilantro, lime wedge	
<b>Royal Treatment**</b>	17
blue lump crab, tempura flake, sweet chili, topped with Ora King salmon, ginger-shallot sauce, radish sprouts	
<b>Bangkok Dangerous</b>	16
salmon, kewpie, cucumber, shiso, topped with tuna zuke, crying tiger sauce, radish, micros	

Mama's Hot Sauce 3 Pickled Sunchoke 3 Japanese Soy 4 Fresh Wasabi 4 Root Wasabi 15

<b>Ceviche**</b>	17	<b>Anaconda 2.o*</b>	16
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	
<b>Luci Roll</b>	17	<b>TopUp</b>	16
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	
<b>Drama Queen</b>	16	<b>Pear-pressure</b>	16
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	
<b>Acevichado**</b>	16	<b>Hot Pink**</b>	16
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

<b>Ultra Violet</b>	13
Empress gin, lavender infused St.Germain, Amaro Montenegro, lemon, Francois Montand float, egg white	
<b>Pearsephone</b>	13
Waterloo gin, Italicus Rose Liqueur, pear & japaneno syrup, mint bitters, lemon, mint	
<b>Tropic Thunder</b>	13
Montelobos Mezcal, Chinola passion fruit liqueur, Ancho Reyes chile liqueur, Giffard banana liqueur, lime, Tajin	
<b>Love Potion No. 9</b>	13
Capel Pisco, Damiana & strawberry shrub, lime, Grand Marnier, orange bitters, egg white	
<b>Margarita Dreams</b>	13
Luna Azul tequila, cucumber- lime juice, thai basil & togarashi infused agave syrup, orange curacao, orange bitters	
<b>A Clockwork Orange</b>	16
Duck fat washed Wild Turkey 101, Cynar, Benedictine, honey bitters, orange bitters, fennel pollen, fig syrup	
<b>Comfortably Numb</b>	13
Wodka vodka, Giffard Lychee liqueur, Giffard vanilla liqueur, thai chili- mango syrup, lime juice, thai chili- sugar rim	
<b>Japanese Old Fashioned</b>	13
house whisky blend, Angostura bitters	

flights

<b>Sake Flight</b>	25
Kunizakari Nigori, Bride of the Fox Ginjo, Heaven & Earth Daiginjo	
<b>Japanese Whiskey Fight</b>	50
Toki, Fuji, Nikka Coffey Malt	
<b>Whiskey Omakase</b>	50
Nikka From The Barrel, Yamazaki 12yr, Hakushu 18yr	

white wine

<b>Pinot Gris</b> Erath, Willamette Valley, Oregon '20	11 • 42
<b>White Blend</b> Atma, Greece '20	12 • 45
<b>Sauvignon Blanc</b> Chasing Venus '20	12 • 45
<b>Chardonnay</b> J Vineyards, California '19	14 • 53
<b>Chardonnay</b> Harken, California	10 • 38
<b>Moscato</b> Briccotondo, Piemonte, Italy '20	11 • 42

red wine

<b>Pinot Noir</b> , Other People's Pinot, Oregon '19	15 • 55
<b>Pinot Noir</b> , Louis Latour Beaujolais Villages, Fr '19	12 • 45
<b>Malbec</b> Catena, Mendoza '19	11 • 40
<b>Cabernet Sauvignon</b> Oberon, Napa Valley '19	15 • 54
<b>Cabernet Sauvignon</b> Highlands41, Paso Robles'20	15 • 55
<b>Red Blend</b> J Lohr, Pure Paso Proprietary Red	16 • 60
<b>Red Blend</b> Fidelity, Alexander Valley '19	14 • 53

meet the team

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

kitchen sauce

<b>Round of beer for the Team</b>	10
<b>Shots for the Crew</b>	20

premium pours 2 OZ

bourbon & whisky

<b>Willett Pot Still Reserve</b>	15
<b>Noah's Mill Small Batch</b>	20
<b>Rowans Creek</b>	14
<b>Larceny Small Batch</b>	12
<b>Smooth Ambler Old Scout</b>	11
<b>Smooth Ambler Contradiction</b>	15
<b>Rabbit Hole Dareringer</b>	23
<b>Rabbit Hole Heigold</b>	18
<b>Wild Turkey Longbranch</b>	10
<b>Wild Turkey Rare Breed</b>	18
<b>Basil Hayden 10yr</b>	22
<b>Basil Hayden</b>	14
<b>Jefferson small batch</b>	11
<b>Old Forester 1920</b>	18
<b>Redemption 9yr</b>	25
<b>Widow Jane</b>	18
<b>Wiseman</b>	15
<b>Makers Mark Cask Strength</b>	12
<b>Old Grand Dad 114</b>	11

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

japanese

<b>Akashi</b>	15
<b>Yamazaki 12 yr</b>	50
<b>Yamazaki 18 yr</b>	80
<b>Hakushu 18yr</b>	80
<b>Toki</b>	10
<b>Ichiro's Malt &amp; Grain</b>	30
<b>Ichiro's The Floor Malted</b>	44
<b>Hibiki 21 yr</b>	85
<b>Hibiki Japanese Harmony</b>	28
<b>Nikka From the Barrel</b>	25
<b>Nikka Coffey Grain</b>	24
<b>Nikka Coffey Malt</b>	27
<b>Shibui Grain Select</b>	17
<b>Hakushu 12yr</b>	50

cold sake

junmai-honjozo

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

junmai ginjo-ginjo

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

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

<b>Tears Of Dawn</b> gl/720mL	20 • 95
<b>Heaven &amp; Earth</b> gl/300mL/720mL	25 • 61 • 111
<b>Hakuryu White Dragon</b> 300mL	85

nigori

<b>Perfect Snow</b> 300mL	38
<b>Kunizakari</b> 720mL	13 • 65
<b>Snow Maiden</b> 300mL	34
<b>Murai Family</b> 300mL	30

specialty

<b>Kikusui Nama</b> 200ml	18
<b>Tozai Plum Wine</b> gl	10 • 43

draft beer

<b>Kirin Ichiban</b> lager 5%	7
<b>Central 28</b> show pigeon IPA 6.7%	8
<b>St. Bernardus</b> belgian tripel 7.5%	10
<b>Du Claw</b> sweet baby java porter 6.2%	8
<b>Unbranded Brewing Co.</b> guava wheat 4.6%	8
<b>Bowigens</b> amber ale 5.6%	9
<b>Boulevard Tropic Slam.</b> guava orange ale 4.2%	10
<b>Hop Life</b> Zero Viz IPA 6%	10

bottled beer

<b>Roosters Rising</b> coffee chocolate stout 5,5% 16oz can	9
<b>Original Sin</b> rose cider 6%	7
<b>Beat Culture</b> Mango & Sea Salt Gose 6.5%	12
<b>Hourglass</b> Nom Nom Blueberry Cobbler Pastry Sour	11
<b>J Wakefield Brewing</b> Hops 4 Teacher IPA 16oz can 6%	9
<b>Long Drink</b> malt-based hard seltzer 5.5%	8



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bubbles

<b>Prosecco</b> Ca'stele, Italy	9 • --
<b>Le Grand Courtag</b> Blanc de Blancs, Brut, France	12 • 45
<b>Brut Cuvee</b> J Vineyards, California	60
<b>Brut Rose</b> Francois Montand, France	11 • 40

happy ending

<b>P.M.S</b>	9
peanut butter powder, molten chocolate cake, salted caramel ice cream	
<b>Strawberry Fields</b>	7
lemon crème, strawberry gelée, white chocolate feuilletine, strawberry sorbet	

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kitchen sauce

<b>Round of beer for the Team</b>	10
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n/a Bev

<b>coca cola</b>	3.75
coke, diet coke, sprite, ginger ale, cherry coke	
<b>green tea</b> loose leaf matcha	5
<b>ramune</b> original or strawberry	6

Ice Cream Flight

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