**Summer Menu**

**greens**
- Pop Salad  7  
  asian baby greens, cucumber shaved carrots, sprouts with house ginger dressing
- Seaweeds  7  
  wakame, toskali and hyashi seaweeds, cucumber, rice vinegar
- Sumonono  12  
  choice of kani or octopus, water cress, cucumbers, rice vinegar, toasted sesame

**Please notify your server of any allergies before ordering. We cannot accommodate any severe allergies. Our management team would be happy to assist with any concerns.**

**hot tastings**
- Edamame  5  
  sea salt
- pepper & garlic  6  
- sautéed garlic  6  
- truffle salt  7  

**moriawase**
- chef's daily assortment of the freshest fish
  - Sashimi  42  
    an assortment of chef's choice of domestic and imported sashimi served with fresh wasabi, imported soy, and pickled sunchoke
  - Tokusuhu Box  45  
    a box of assorted chef's choice nigiri, topped with sauces and seasonings, served with imported soy and fresh wasabi
  - Chirashi  31  
    chef's selection of sashimi, rice, and house-made pickles served over sushi rice

**Vegetable Moriawase  20  
  assorted vegetable roll topped with avocado, vegetable nigiri, and a hand roll**

**roll out**
- Royal Treatment  15  
  - blue lump crab, tempura flake, sweet chili, topped with ork king salmon, ginger-shallot sauce, radish
- Sunset  14  
  - salmon, asparagus, and spicy mayo, topped with seared Japanese scallops, daikon sprouts, fleur de sel, orange chilli sauce
- Red Hot  15  
  - spicy tuna tartare, avocado, jalapenos, topped with tuna,mirachi, tobaniian aioli, chives
- So Fresh & So Clean  14  
  - tuna, tempura asparagus, tobaniian aioli, topped with yellowtail, asian relish, radishes, sprouts
- Big Red  15  
  - yellowtail, sundried tomato sauce, cucumber, garlic chip, topped with tuna, avocado, sambal vinaigrette, thai basil, lemon wedge

*Fully cooked

**cold tastings**
- Hammerhead Oysters Cape Cod, MA  15  
  - truffle ponzu, herbs
- King is King  15  
  - ora king salmon sashimi style, white ponzo, avocado puree, raspberry, turbine oil, half sour pickles
- Kanpachi  16  
  - japanese great amberjack thin sliced with house ai joi verde, asian pico, scallions
- Cho Chee Triple Tail  15  
  - seared triple tail filet, coconut rice, market vegetables, red thai curry
- Pork Surfin'  16  
  - seared octopus, spring onion, egg yolk, cherry tomato, red cabbage, fresh herbs
- KFC  10  
  - korean fried chicken tossed in gochujang sauce, scallions, sesame seeds

**nigiri & sashimi**
- 2 pieces with rice or 3 pieces without rice
- Hamachi yellowtail  7  + 11  
- Sake ork king salmon  7  + 11  
- Maguro tuna  7  + 11  
- Hotategi scallop  7  + 11  
- Tako octopus*  6  + 9  
- Uni fresh water eel*  8  + 12  
- Kanpachi japanese amberjack  9  + 13  
- Hirame flounder  8  + 12  
- Uni Maine sea urchin  9  + 12  
- Uni Washington sea urchin  9  + 12  
- Ikura salmon roe  9  + 12  
- Wasabi Tobiko wasabi flying fish roe  8  + 12  
- Spicy Tobiko habanero flying fish roe  8  + 12  
- Yuzu Tobiko yuzu flying fish roe  8  + 12  

**catering**
- Caterpillar
  - tuna, tempura shishitos, sweet chili, topped with snapper, avocado, fennel salsa
- Honey Baked Ham
  - smoked salmon, pineapple, potato sticks, topped with blowtorched trout, bourbon barrel aged maple syrup, chives, smoked salt

**So Fresh**
- Fresh Wasabi  9  
- Pickled Sunchoke  3  
- Mama Hot Sauce  3

**nigiri specials**
- 2 pieces per order
- Yellowtail Belly  8  
  - jalapeno and lime zest sauce, cilantro-sprout
- King Salmon Belly  8  
  - ginger-shallot sauce, radish sprouts
- Sumosuamnon  9  
  - creme fraiche, everything spices, chives
- Hotategi  8  
  - lemongrass xo, EVOO
- Tako  7  
  - fennel salia, sprouts
- Hirame  9  
  - pickled shalott, chili guaraana
- Kampachi  10  
  - aji verde

**takings**
- KFC  10  
  - korean fried chicken tossed in gochujang sauce, scallions, sesame seeds

**roll out**
- Classic, innovative and reinterpreted sushi rolls

**Root Wasabi**
- 9

**Fresh Wasabi**
- 6

**Pickled Sunchoke**
- 3

**Mama Hot Sauce**
- 3

**Anacoda 1.0**
- 14

**McE**
- 15

**Caterpillar**
- 14

**Honey Baked Ham**
- 14
nomimono

cocktails

premium pours 2 OZ

High West American Prairie 10
Woodford Reserve Bourbon 10
Widow Jane 18
Lagavulin 16 year 25
Whistle Pig Piggy Back 6yr 10
Makers Mark 10

Japanese Whiskey Flight
Taste of three 20
Premium Whiskey Flight
Taste of three 35
Woodford Reserve Rye 10
Mitcher’s 12
Basil Hayden Dark Rye 12
High West Rendez Vous 18

Akashi 13
Toki 10
Nikka Coffey Grain 18
Hibiki Japanese Harmony 20
Nikka Coffee Malt 19
Yamazaki 12 yr 30
Ichiro’s Malt & Grain 30
Ichiro’s The Floor Malted 44
Yamazaki 18 yr 80
Hakushu 12yr 30
Hakushu 18yr 80

junmai daigiri o

Karakuchi Honjozo 720ml 55
Jizake of Mt. Tenzan 300ml 34
ItamiOnigori 300ml 17
Amabuki Ginno Kurenai 13 + 69

Sake Flight
three selections 18
Bride of The Fox
(750ml/720ml) 13 + 37 + 68
Amabuki Nama Strawberry 13 + 69
Amabuki Nama Sunflower 10 + 55

Tenno Koshu Aged 300ml 28
Pearls of Simplicity 300ml 40
Dassai 30 300ml 35
Tears Of Dawn 720ml 78

specialty

Oni Koroshi 100ml 14
La Champagne sparkling 300ml 30
Kikusui Nama 200ml 24
Tosa Plum Wine 10 + 39

nigori

Shirakawago 300ml 20
Snow Maiden 75 + 22 + 60

bubbl es

Francois Montand Brut Rose 8 + 28
Ca’stele Prosecco 9 + 29
Oudinot Brut, France 12 + 45

happy ending

Paul Hobbs Pinot Noir 90
Honig, Cabernet Sauvignon, Napa Valley 96
Dönnhoff Felsensberg Riesling, Germany 65
Billecart-Salmon Brut Reserve, France 80
Rodney Strong Symmetry, Meritage, Bordeaux 90
Alexander Valley, California 82
Cristom Vogue 2018 Eola-Amity Hills, Willamette Valley, Oregon 82

suds & bubbl es

white wine

Zellina Pinot Grigio, Italy 7 + 25
Bramito Chardonnay, Umbria, Italy 16 + 48
Harken Chardonnay, California 10 + 37
Infamous Goose Sauvignon Blanc, New Zealand 11 + 40
The Seeker Riesling 10 + 37
Bricottoondo Moscato, Italy 10 + 37

red wine

Love Noir, Pinot Noir, California 9 + 33
Resplendent Erath, Pinot Noir, Oregon 11 + 60
Oberon, Cabernet Sauvignon, Napa Valley 15 + 58
Sauv, Red Blend, California 12 + 43
The Cab, Cabernet Sauvignon Napa Valley 10 + 37
Catena, Malbec Mendoza Argentina 10 + 37
J Lohr Pure Pso Proprietary Red 16 + 52

bottle only

P.M.S. 8
peanut butter powder, molten chocolate cake, salted caramel ice cream

Sleepy Hollow 7
crushed snickerdoodle cookies, pumpkin ice cream, sake cherries, raspberry yuzu syrup

Sobert * Ice Cream Tasting 9
your choice of 4 scoops of assorted ice creams or sorbets. Ask your server for our daily flavours.

TEAM & SUPPLIERS

Chef / Co-Owner Chau

Sugar Top Farm
Sugar Top Farm
Sugar Top Farm
Sugar Top Farm

Kiryu Kai 12
Ford’s gin, cucumber water, cochi americano, lemon lime cordial, thai chili syrup

Japanese Old Fashioned 12
Isao Japanese whiskly, Angostura bitters, Angostura orange bitters, simple syrup

Crass Monkey 12
Monkey Shoulder, Domaine-Canton ginger liqueur, Australian barrel spice bitters, lemon, lemongrass-cinnamon syrup, egg white

Lady Lou 12
Espolon, Aperol, Giffard creme de violette, St. Germaine, lavender syrup, lemon

The Nutty One 12
Old Overholt rye whiskey, Nux walnut liqueur, orange blossom water, Angostura bitters, house made hazelnut orgeat, egg white

Tequila Wolf 12
Espolon, lime,yuzu, bitters, raspberry togarashi syrup, ginger beer

Thai Style 12
Del Maguey Vida mezcal, Cointreau, thai basil, thai chili, sudachi juice, honey, pineapple, orange oil, clarified milk

Podcast 3
ask your server about our pod-cast cocktail creation

kitchen sauce

Round of beer for the kitchen 10
Shot of Tequila for the kitchen 15

*Auto gratuity of 20% will be added to parties of 8 or more