

## greens

<b>Pop Salad</b>	6
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing	
<b>Seaweeds</b>	5
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar	

*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

sea salt	4
pepper & garlic	6
sautéed garlic	6
truffle salt	7
everything	9

### moriawase

chef's daily assortment of the freshest fish

### Sushi and Sashimi

an assortment of sashimi and nigiri with toppings and sauces, served with fresh wasabi and imported soy

### Sashimi

an assortment of the daily catch with toppings and sauces, served with fresh wasabi and imported soy

### Chef's Choice of Nigiri

life is like a box of nigiri, you never know what you are going to get

### Chirashi

an assortment of chef selected fish, served over rice with fresh wasabi and imported soy.

## cold tastings

<b>Sesame Tuna</b>	17	<b>Miso Peachy</b>	15
torched big eye toro, wasabi vinaigrette, wasabi tobiko, shiso, avocado, myoga ginger		togarashi seared hamachi, truffle oil, peach miso zu, arugula, cranberries	
<b>Hamachi Hara Kiri</b>	16	<b>Tuna Tataki</b>	16
amberjack, jalapeno and lime zest sauce, asian pear, micro cilantro		seared tuna belly with ponzu, pickled shallots, garlic chips, layu, togarashi, sprouts	
<b>3M</b>	14	<b>Smoked Hamachi</b>	15
porcini seared tuna, mushroom soy, shiitake bacon, black garlic, mirin jalapeno		seared yellowtail, lime zest, smoked salt, aji verde, layu, apple, cilantro	
<b>Seared Sake Toro</b>	16	<b>Tiradito</b>	14
seared salmon belly with bourbon maple syrup, smoke salt, ikura, chives		kombu cured, poppy seeds, pineapple, evoo, shiso, yuzu, serrano pepper	
<b>Tuna Kobachi</b>	17		
tuna, layu, togarashi, cucumber, avocado, scallions			

### Chicken Wings

fish sauce caramel, topped with chili, toasted peanuts, cilantro, lime

### Mama's Egg Rolls

shrimp and pork served with fish sauce

### Miso Soup

tofu, seaweed, scallions

## nigiri specials

2 pieces per order

### Salmon Belly

ginger-shallot sauce, daikon sprout

### Tasmanian Belly

bourbon maple syrup, smoke salt, chives

### Kanpachi

red kosho, chives

### Yellowtail Belly

jalapeno lime zest, micro cilantro

### Hotategai

lemongrass XO, salt, garlic oil, chives

### Raising the "Steaks"

lemongrass marinated beef, soy pickled crimini mushrooms, jasmine rice, asian peperonata

### Killer Tofu

crispy tofu, summer vegetables simmered in coconut adobo sauce

### Kecap Kama

fried grouper fish, serve with chef's choice of sauce

## nigiri & sashimi

2 pieces with rice or 3 pieces without rice

### Kanpachi

amberjack 8 • 12

### Unagi

eel 7 • 11

### Hamachi

yellowtail 8 • 12

### Sake

ora king salmon 8 • 12

### Maguro

tuna 8 • 12

### Ikura

soy marinated salmon roe 8 • 12

### Hotategai

scallop 7 • 11

### Stripe Bass

domestic suzuki 8 • 12

### Tako

octopus 7 • 11

## roll out

classic, innovative and reinterpreted sushi rolls

<b>Anaconda*</b>	15	<b>Hot Mess 3.0</b>	16	<b>Acevichado</b>	14
tempura shrimp and kewpie, topped with eel, avocado, bacon jam, white sesame, kabayaki		lobster, masago, scallions, garlic aoli, asparagus, topped with trout, tobanjan aoli, kabayaki, tempura flakes		tempura snapper, jalapeno, avocado, creme fraiche, topped with snapper, acevichado sauce, quick pickled cucumber slices, micro cilantro	
<b>Nikkei Maki</b>	15	<b>Ceviche</b>	14	<b>Lox Stox &amp; Two Smoking Barrel</b>	16
tempura snapper, avocado, kewpie, kampyo, topped with smoked yellowtail, aji verde, jalapeno, radish, micro arugula		hamachi, avocado, fried shallot, and chipotle lime sauce topped with snapper mama's sauce, micro cilantro, hawaiian pink salt and a wedge of lime		salmon, avocado, fried shallots, topped with smoked salmon, everything spice, pickled shallots, fried capers, chives, creme fraiche, ikura	
<b>Rising Sun</b>	14	<b>Caterpillar</b>	14	<b>Tasmanian Devil</b>	14
tempura asparagus, tuna and tobanjan aioli topped with japanese scallops, daikon sprouts, fleur de sel, orange chili sauce, arugula		tuna, tempura shishitos, sweet chili, topped with snapper, avocado, fennel salsa, arugula		potato chips, scallions, kabayaki, volcano crab topped with tazmanian trout, ikura, lemon wedge, chives	
<b>Royal Treatment</b>	15	<b>Bangkok Dangerous</b>	16	<b>Honey Baked Ham</b>	13
crab, tempura flakes, sweet chili, topped with ora king salmon, ginger-shallot sauce, arugula		salmon, kewpie, cucumber, shiso, topped with seared soy marinated tuna, crying tiger sauce, arugula		smoked salmon, pineapple, potato chips, topped with blowtorched salmon, bourbon barrel aged maple syrup, chives, smoked salt	
<b>Veggie Veggie Good</b>	10	<b>So Fresh &amp; So Clean</b>	14	<b>Everything Bagel</b>	10
kampyo, yamagobo, takuwan, shiso, fried shallots, topped with avocado, ginger shallot, arugula		tuna, tempura asparagus, tobanjan aioli, topped with yellowtail, asian relish, arugula		Smoked salmon, creme fraiche, scallions, everything spice	
<b>Spicy Salmon</b>	9	<b>Californa</b>	10		
salmon tartare, fried shallots,		blue crab, cucumber, avocado			
<b>Spicy Tuna</b>	9	<b>Triple Tail</b>	10		
spicy tuna tartare, chives, smelt roe, shichimi pepper, sesame oil		salmon, tuna, yellowtail, chipotle lime sauce, masago			



cocktails

<b>Lichi Martini</b> (citrus, refreshing)	13
lychee infused iichiko Shochu, Pavan and Lichi-li liqueur, Yuzu, White Cranberry	
+add Sparkling Brut	\$2
<b>Japanese Old Fashioned</b> (spirit forward)	13
+ sub Kaiyo 7yr	\$2
Toki Japanese Whisky, Ginger-Thyme Demerara syrup, Apple Blossom Bitters	
<b>So Happy Together</b> (spicy, light)	14
Lunazul Tequila, Domaine Canton, Falernum, Ancho Reyes, Agave, Lime, Cucumber, Jalapeno	
+ sub Mezcal	\$1
<b>It Was All A Dream</b> (floral)	13
Flower Infused Singani 63 Brandy, Campari, Luxardo, Heirloom Floral, Lemon, Honey, Dandelion Bitters, Smoked	
<b>Forever Young</b> ( spirit forward, bitter)	14
Everything is Barreled Age for a Month.. Aviation Gin, Antica Sweet Vermouth, Aperol, Solerno, Xocolatl Mole Bitters	
<b>Salt N' Pepa</b>	14
(boozy, peppermint)	
Peppermint infused Svool Aquavit, Apricot, Orgeat, l'aperitivo Nonino, Lemon, Pinch of Black Sea Salt, Spice Tea Bitters, Absinthe Rinse	
<b>Baby It's Cold Outside</b> (servered hot)	13
Old Forester Bourbon, All Spice Dram, Togarashi Red Chili Flake Spiced Cinnamon Honey, Lemon, Candy Cane	
<b>Vanilla Ice Ice Baby</b> (creamy, semi sweet)	13
Oatmeal washed Monkey Shoulder Scotch, Luxardo, Amaro Nonino, Honey, Smoked Chili Bitters, Nutmeg, Topped off with Vanilla Porter	
<b>Mocktails</b>	
<b>Grapefruit Mojito</b>	6
lime, mint, agave, grapefruit lime soda	
+liquor	7

premium pours 2 oz

<b>Angels Envy Rye</b>	15	<b>Glenfiddich 19yr</b>	21
<b>Balcones Baby Blue</b>	10	<b>Glenfiddich Grand Cru</b>	45
<b>Balcones Single Malt</b>	14	<b>Henry McKenna</b>	13
<b>Balvenie 14yr</b>	14	<b>Highwest Campfire</b>	13
<b>Balvenie 15yr</b>	22	<b>Johnnie Walker Blue Label</b>	50
<b>Balvenie 21yr</b>	25	<b>Legent</b>	10
<b>Basil Haydens</b>	10	<b>Little Book</b>	30
<b>Basil Haydens Caribbean Rye</b>	12	<b>Macallan 15yr Tripple Cask</b>	25
<b>Bastille Single Malt</b>	14	<b>Macallan 18yr Sherry Cask</b>	40
<b>Blantons</b>	16	<b>Whistle Pig 10yr</b>	16
<b>Bookers</b>	25	<b>Whistle Pig 15yr</b>	40
<b>Buffalo Trace</b>	10	<b>Wild Turkey Kentucky Spirit</b>	12
<b>Eagle Rare</b>	11	<b>Wild Turkey Master's Keep</b>	45
<b>Eligah Craig Barrel Proof</b>	13	<b>Woodford Reserve</b>	12
<b>Glenfiddich 18yr</b>	18	<b>Woodford Rye</b>	12

japanese 1 oz

<b>Hakushu 12yr</b>	18
<b>Hakushu 18yr</b>	30
<b>Hibiki Harmony 12yr</b>	12
<b>Hibiki 17yr</b>	30
<b>Hibiki 21yr</b>	35
<b>Iwai Tradition</b>	8
<b>Kaiyo</b>	8
<b>Kaiyo 7yr</b>	10
<b>Kaiyo Cask Strength</b>	12
<b>Yamazaki 12yr</b>	15
<b>Yamazaki 18yr</b>	40

junmai

<b>Dewatsuru Kimito</b>	720ml \$61 • 11
<b>Dance of Discovery</b>	300ml \$34 • 14
<b>Emperor's Well</b>	300ml \$34 • 14

junmai ginjo

<b>Momokawa</b>	720ml \$54 • 10
<b>Bride of the Fox</b>	720ml \$66 • 12

junmai daiginjo

<b>Chokaisan</b>	720ml \$84 • 15
<b>Dassai 50</b>	720ml \$84 • 15
<b>Pearls of Simplicity</b>	300ml \$35 • 15

nigori

<b>Snow Maiden</b>	720ml \$48 • 9
<b>Sacred Mist</b>	300ml \$25 • 10
<b>Countless Vision</b>	300ml \$28 • 11

specialty

<b>Tenzan</b>	720ml \$85 • 15
<b>Tyku Cucumber</b>	720ml \$40 • 9
<b>Love Princess Sparkling</b>	180ml \$16
<b>Gold Can</b>	200ml \$15



flights

<b>Sake Flight</b>	20
Tyku Cucumber, Snow Maiden, Momokawa	
<b>Premium Sake Flight</b>	25
Dance Of Discovery, Countless Vision, Chokaisan	
<b>Japanese Whiskey Flight</b>	25
Kaiyo, Iwai Tradition, Yamazaki 12 yr	
<b>Glenfiddich Flight</b>	35
18yr, 19yr, Grand Cru	
<b>Balvenie Flight</b>	30
14yr, 15yr, 21yr	

Beer bottles

<b>Kirin</b>	5
<b>Michelob Ultra</b>	4
<b>Schilling Hard Cider</b>	5
pineapple passionfruit, london dry, grapefruit, spiced chai	
<b>Desthil Hefeweizen</b>	5
<b>Echigo Koshihikari</b>	9
<b>Orion</b>	5

draft

<b>Sushi Pop Lager</b> 4.5%	5
<b>Panty Dropper Golden Ale</b> 10%	7
<b>Stella Artois</b> 5%	5
<b>Vanilla Porter</b> 5.4%	8
<b>Ravenous Pig 5 Points IPA</b> 7.2%	8

white wine

<b>Terra Alpina</b> Pinot Bianco, Italy	12 • 44
<b>Pine Ridge</b> Chenin Blanc/ Viognier, Napa, CA	11 • 40
<b>Elizabeth Spencer</b> Sauvignon Blanc, CA	13 • 48
<b>Squealing Pig</b> Sauvignon Blanc, NZ	14 • 52
<b>Friendly</b> Gruner Veltliner, Austria	12 • 44
<b>Diora</b> Chardonnay, Monterey, CA	13 • 48
<b>Sonoma Cutrer</b> Chardonnay, CA	15 • 56
<b>Chateau De Fontenille</b> Rose, France	13 • 48
<b>Chateau Beaulieu</b> Classic Rose, France	12 • 44

red wine

<b>Juggernaut</b> Cabernet Sauvignon, CA	15 • 56
<b>Spellbound</b> Cabernet, Napa, CA	12 • 44
<b>The Prisoner</b> Red Blend, Napa, CA	22 • 86
<b>Conundrum</b> Red Blend, CA	13 • 48
<b>Chehalem</b> Pinot Noir, Willamette, Oregon	15 • 56
<b>Ancient Peaks</b> Zinfandel, Paso Robles, CA	14 • 52
<b>Rubio</b> Sangiovese, Italy	13 • 48

bubbles

<b>Petalo</b> Moscato, Italy	12 • 44
<b>Mumm Napa</b> Rose, Napa Valley, CA	15 • 55
<b>Mumm Napa</b> Brut, Napa Valley, CA	15 • 55
<b>Simonet</b> Blanc de Blanc, France	11 • 40

wine bottles

<b>Le Pitit Paysan</b> Cabernet Savignon, CA	65
<b>Neyers Left Bank</b> Red Blend, Napa Valley, CA	75
<b>Diatom</b> Chardonnay, Santa Rita Hills, CA	85
<b>Au Contraire Dutton Ranch</b> Pinot Noir, CA	62

kitchen sauce

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

beverages

<b>coca cola</b> coke, diet coke, sprite, ginger ale	3
<b>japanese soda - ramune</b> original, strawberry	4
<b>green tea service</b>	5

happy ending

<b>P.M.S.</b>	8
peanut butter powder, molten chocolate cake, salted carmel, ice cream	

<3 Team <3

<b>Chef   Owner</b>	<b>Chau Trinh</b>
<b>Manager</b>	<b>Lana Nguyen</b>
<b>Bar Manager</b>	<b>Diana Ly</b>