



## Valentine Weekend - Special Pre Order Take Out Menu Friday 2.12 ~ Sunday 2.14

### Sashimi Plates and Raw Specials

- 20.00 **Ginger Sashimi** BF Akami (5pc)
- 18.00 **Hon Wasabi Sashimi** Bincho (6pc)
- 18.00 **Jalapeno Sashimi** Hamachi (3pc) and Kanpachi (3pc)

### Tuna (2pc per order)

- 12.00 **Toro** fatty from Croatia
- 14.00 **Bluefin Toro** fatty from Spain
- 10.00 **Bluefin Akami** lean from Spain

### Japanese Fish (2pc per order)

- 12.00 **Buri** wild yellowtail
- 12.00 **Aburi Hotate** seared scallops
- 12.00 **Hotate** scallops

### Live and Uni (1pc per order)

- 7.00 **Mirugai** jumbo clam from Washington
- 8.00 **Uni** sea urchin from Santa Barbara

### Kitchen Specials

- 12.00 **Crispy Spicy Tuna** (6pc)  
crispy tempura sushi rice topped with a spicy tuna tartar, avocado, jalapeno slices, tobiko and a sweet eel sauce
- 13.00 **Hama Kama** yellowtail collar
- 13.00 **Shake Kama** salmon collar

### Vegetable Specialties

- 6.00 **Inari Sushi** (2pc)  
Japanese vegetables and sushi rice in a tofu pocket
- 7.00 **Garden Roll**  
cucumber, asparagus, avocado, lettuce, cooked carrot, shiso and sesame dressing

### Seasonal Specials (2pc per order)

- 10.00 **Patagonian Shrimp** (1pc gunkan 1pc nigiri)\*
- 10.00 **New Zealand King Salmon** New Zealand
- 12.00 **Amaebi** raw sweet shrimp from Canada
- 10.00 **Kanpachi** amberjack from Hawaii
- 12.00 **Zuke Ocean Trout** from New Zealand

\*Gunkan style has the shrimp, mayo and masago mixed, then wrapped in seaweed. Nigiri is the traditional fish on rice.

### Aburi seared (2pc per order)

- 8.00 **Osaka Style Aburi Sockeye Salmon**\*
- 10.00 **Aburi Lobster** topped with aioli and tobiko
- 14.00 **Aburi Toro** fatty tuna from Croatia
- 14.00 **Spicy Aburi Toro** fatty tuna from Spain
- 10.00 **Spicy Aburi Salmon Belly** from Scotland

\*Osaka Style the salmon is placed in the center of the sushi rice as well as on top of the rice. We then drizzle nikiri soy and add a house made aioli to be seared, garnished with an apple, black pepper mix and a serrano slice.

### Desserts

- 9.00 **Mango Panacotta**
- 9.00 **Apple Pie**
- 9.00 **Banana Cream Pie**
- 9.00 **Belgium Chocolate Mousse Cake**



# Roll Descriptions

California Roll	Crab mix with Japanese mayonnaise, cucumber and avocado, topped with smelt roe and sesame seeds
Poki Roll	Spicy tuna mix, bell peppers, soy sauce, cucumber, sesame seeds and daikon sprouts
Rock-n-Roll	Smoked salmon, cream cheese, white onion, cucumber, sesame seeds and smelt roe
Rocky Mountain Roll	Smoked trout mix, avocado, cucumber and asparagus, topped with sesame seeds
House Roll	Avocado, eel and cucumber, topped with avocado, eel sauce and sesame seeds
Spider Roll	Potato starch dusted deep fried Soft Shell Crab, smelt roe, cucumber, lettuce, eel sauce and sesame seeds
Tataki Roll	Seared tuna, cucumber, lettuce, sesame, negi, shichimi and mayonnaise
Salmon Skin Roll	Baked Salmon and salmon skin, masago, burdock, cucumber, negi, sesame, daikon sprouts and tuna flakes
Tuna Firecracker Roll	Spicy tuna mayo mix, avocado, cucumber & tempura flakes on the inside, topped with diced tri-colored bell peppers & red onion, wasabi tobiko, jalapenos & cilantro
Red Dragon Roll	Spicy tuna, mayo & jalapeno mix with cucumber & avocado on the inside, topped with seared tuna, sriracha tataki dressing and cilantro
Rainbow Roll	Cucumber, avocado & masago in the inside, topped with chef's choice of fresh fish
Wagyu Beef Roll	Sliced Wagyu Beef, asparagus, lettuce, scallion, mayo and shichimi
Aburi Bincho Roll	Seared Albacore Tuna, cucumber, lettuce, scallions, sesame seeds and mayonnaise
Crispy Bincho Roll	Tempura fried Albacore Tuna, cream cheese, masago, burdock root, asparagus, avocado, tempura flakes, sesame seeds and sriracha-mayo, wrapped with soy paper.

## APPETIZERS

- 6.00 **Agedashi Tofu**  
Served with tempura sauce
- 7.00 **Egg Rolls**  
House made crispy egg rolls filled with savory pork and vegetables, served with a spicy yellow mustard.
- 12.00 **Lobster & Shrimp Wontons 3pc**  
Bok choy, wasabi tobiko, shiitake mushroom, otoshi and ponzu sauce
- 18.00 **Pan Seared Sea Scallops\*** from Hokkaido  
Served over creamy risotto with a sauté of shitake mushrooms, peas and pea tendrils in a carrot-ginger gastrique.
- 7.00 **Side of Vegetables**  
Chef's choice, available grilled or steamed *served with ponzu*
- 8.00 **Japanese Eggplant \*GF**  
Julienne Japanese Eggplant sautéed in a honey-sesame miso glaze
- 12.00 **Garlic Calamari**  
Asparagus and mushrooms sautéed in a sake garlic-butter
- 7.00 **Gyoza**  
Pork & cabbage pan-seared dumplings *served with spicy sesame oil vinaigrette*
- 8.00 **Yakitori Chicken Skewers**  
Sautéed Chicken and veggies glazed w. our house teriyaki sauce
- 18.00 **Wagyu Beef Kushiyaki**  
Wagyu beef skewers with shimeji mushrooms, truffle infused mashed potatoes, and a port wine reduction.
- 18.00 **Short Ribs**  
Sweet Korean Marinade, Jalapenos, Sesame Seeds, Mushrooms, Bell Peppers and Onions
- 18.00 **Yaki-ika**
- 15.00 **Taste of Sashimi**

## SALADS

- 6.00 **House Salad \*GF**
- 7.00 **Seaweed Salad**  
2 types of Japanese seaweed (Wakame and Kuki-Wakame) tossed in a house made Sesame Ginger Soy Vinaigrette and placed on a mix bed of field greens and frisee lettuce with seasonal fruit, Japanese cucumber, cherry tomatoes. Topped with julienned beets and goma.
- 10.00 **Sunomono Salad**
- 18.00 **Tuna Tataki**  
Seared 'tataki' style tuna served with mesclun greens, asparagus, avocado and citrus segment tossed in ponzu vinaigrette

## RAMEN / NOODLES

- 15.00 **Fresh Vegetable**
- 16.00 **Tonkotsu Pork Belly Ramen**
- 16.00 **Miso Pork Kimchi**
- 16.00 **Spicy Chicken Ramen**
- 18.00 **Lobster Ramen**

## NOODLES

- 15.00 **Nabeyaki Udon**  
Flour noodles in a light fish broth with chicken breast and egg served with shrimp and vegetable tempura  
**Served with Dinner Salad**
- 15.00 **Duck Udon**  
Flour noodles in a light fish broth with roasted duck breast  
**Served with Dinner Salad**

## SIGNATURE DISHES

- 24.00 **Sriracha-Garlic Shrimp \*GF**  
Mesquite grilled spicy jumbo tiger shrimp drizzled with roasted red pepper togarashi chili sauce, served with Truffle whipped mashed potatoes and mango salsa
- 24.00 **Fresh Alaskan Halibut \*GF**  
Served with whipped potatoes, asparagus tips, heirloom tomatoes & miso honey beurre blanc
- 28.00 **Wagyu NY Strip Steak \*GF**  
Served with wild mushroom ragout and Truffle whipped mashed potatoes, accompanied with port wine pink peppercorn demi
- 28.00 **Bento Box**  
4pc California roll, shrimp and veggie tempura, miso-salmon & Beef teriyaki - *Served with rice, miso soup, tempura sauce and salad*
- 18.00 **Teriyaki Chicken**  
Mesquite grilled chicken in a homemade teriyaki sauce, served with a plum potato salad and an arugula bacon salad - *Served with rice and miso soup*
- 15.00 **Tofu Steak**  
Flash-fried with your choice of a **soy-ginger sauce** or **wild mushroom infused sake butter** served with Asian Vegetables

## SUSHI & SASHIMI PLATTERS

Served with Miso and Dinner Salad

### 30.00 **Deluxe Sushi Platter**

2 pc. each: Tuna, Yellowtail, Octopus Sashimi  
1 pc. each: Tuna, Yellowtail, Salmon & Shrimp Nigiri  
1 pc. each: Tuna Hand Roll, Yellowtail Hand Roll & California Roll

### 23.00 **Sushi Dinner**

1 pc. each: Tuna, Yellowtail, Salmon, White Fish, Octopus, Snow Crab, Scallop, Shrimp Nigiri with your choice of Tuna Roll (6 pc.) or California Roll (5 pc.)

### 14.00 **Vegetable Sushi Dinner**

1 pc. each: Eggplant and Portobello Mushroom sushi, Cucumber roll (3 pc.), Avocado roll (3 pc.), Garden roll (5 pc.)

### 35.00 **Sashimi Dinner \*GF**

3 pc. each: Tuna, Yellowtail, Salmon, Whitefish & Octopus - served with rice

### 28.00 **Chirashi \*GF**

Chef's selection of sashimi served over a bowl of sushi rice

### 24.00 **Tekka Don \*GF** Tuna sashimi over a bowl of sushi rice

## TEMPURA

8.50 / 12.50 **Vegetable Tempura**

10.00 / 18.50 **Shrimp & Vegetable Tempura**

12.00 / 18.50 **Assorted Tempura** Shrimp, Calamari, Chicken, White Fish & Vegetables

15.00 **Maine Lobster Tempura**

# FROM THE BAR

## SAKE

\*TOSHI'S FAVORITES



**Suijin\***  
'God of Water'  
Junmai  
SMV: +10  
Acidity: 1.5  
*Clove, Wet Stone*  
*Light and Dry*  
**300ml | \$19**



**Ippin**  
'The One'  
Junmai  
SMV: +4  
Acidity: 1.9  
*Medium bodied*  
*Smooth and Dry*  
**300ml | \$20**



**Shichida\***  
Junmai  
SMV: +2  
Acidity: 1.8  
*Apple, Honey*  
*Rich & Dry*  
**720ml | \$65**



**Harada**  
'80'  
Junmai  
SMV: +3  
Acidity  
*Pineapple, Lychee*  
*Bold & Dry*  
**720ml | \$65**



**Shichida (Limited)**  
Junmai Ginjo Nama  
Vintage Sake  
SMV: +1.2  
Acidity: 1.6  
*Pepper, Lemon*  
*Light & Dry*  
**720ml | \$120**



**Hakushika**  
'White Deer'  
Junmai Ginjo  
SMV: 0  
Acidity: 1.4  
*Apple, Pear*  
*Balanced & Mild*  
**300ml | \$15**



**Fukuju\***  
'Blue Label'  
Junmai Ginjo  
SMV: +2  
Acidity: 1.4  
*Honeysuckle,*  
*Apricot*  
*Smooth & Dry*  
**300ml | \$31**



**Kikusui Organic**  
'Chrysanthemum Mist'  
Junmai Ginjo  
SMV: +4  
Acidity: 1.5  
*Honeydew, Banana*  
*Light & Dry*  
**300ml | \$35**



**Suigei 20<sup>th</sup>**  
**Anniversary\***  
'Koiku 54'  
Junmai Ginjo  
SMV: +6.7  
Acidity: 1.3  
*Pineapple, Anise*  
*Light & Dry*  
**720ml | \$85**



**Umenishiki**  
Hitosuji  
'Gorgeous Plum'  
Junmai Ginjo  
SMV: +1.5  
Acidity: 1.9  
*Plum, Fruit notes*  
*Light & Dry*  
**1.8L | \$125**



**Dassai 50\***  
'Otter Fest'  
Junmai Daiginjo  
SMV: +4  
Acidity: 1.5  
*Honeydew, Citrus*  
*Light & Dry*  
**300ml | \$40**  
**720ml | \$75**



**Dassai 39\***  
Junmai Daiginjo  
SMV: +3  
Acidity: 1.3  
*Banana, Apple*  
*Light & Dry*  
**720ml | \$99**



**Konteki\***  
'Pearls of Simplicity'  
Junmai Daiginjo  
SMV: +2  
Acidity: 1.5  
*Honeydew, Lemon*  
*Light & Dry*  
**300ml | \$40**  
**720ml | \$75**



**Wakatake**  
Onikoroshi\*  
'Demon Slayer'  
Junmai Daiginjo  
SMV: 0  
Acidity: 1.5  
*Peach, Melon*  
*Rich & Dry*  
**300ml | \$45**  
**720ml | \$96**



**Kubota Manju\***  
'10,000 Long  
Lives'  
Junmai Daiginjo  
SMV: +2  
Acidity: 1.2  
*Flower, Pear*  
*Light & Dry*  
**720ml | \$150**



**Suehiro**  
'Ken'  
Junmai Daiginjo  
SMV: +3  
Acidity: 1.3  
*Peach & Melon*  
*Light & Dry*  
**720ml | \$160**

# FROM THE BAR



**Dassai 23\***  
 'Otter Festival'  
 Junmai Daiginjo  
 SMV: 3.5  
 Acidity: 1.4  
*Flowers, Honeydew*  
 Rich & Sweet

**720ml | \$180**



**Kanchiku**  
 'Cold Bamboo'  
 Junmai Daiginjo  
 SMV: +3  
 Acidity: 1.3  
*Flowers, Tea*  
 Smooth & Dry

**720ml | \$96**



**Sayuri\***  
 'Little Lily'  
 Nigori  
 SMV: -11  
 Acidity: 1.6  
*White Grape, Cherry Blossom*  
 Rich & Sweet

**300ml | \$17**



**Ozeki Shirosasa**  
 Nigori  
 SMV: -8  
 Acidity: 1.4  
*Creamy, Chewy*  
 Rich & Sweet

**300ml | \$13**



**Rihaku\***  
 'Dreamy Clouds'  
 Tokubetsu Junmai  
 Nigori  
 SMV: +3  
 Acidity: 1.6  
*Chestnuts, Plum*  
 Rich & Dry

**720ml | \$75**



**Suigei\***  
 Tokubetsu  
 Junmai  
 SMV: +7  
 Acidity: 1.6  
*Fennel, Rose*  
 Light & Dry

**300ml | \$33**



**Chiyomusubi\***  
 Tokubetsu  
 Junmai  
 SMV: +3  
 Acidity: 1.3  
*Lychee, Tropical Fruit*  
 Smooth & Dry

**720ml | \$65**



**Hakkaisan Tokubetsu**  
 Junmai  
 SMV: -1  
 Acidity: 1.5  
*Apple, Pear*  
 Rich & Dry

**720ml | \$65**



**Otokoyama**  
 'Man's Mountain'  
 Tokubetsu Junmai  
 SMV: +10  
 Acidity: 1.6  
*Pomegranate, Plum*  
 Light & Dry

**1.8L | \$115**



**Karatamba**  
 'Dry Wave'  
 Honjozo  
 SMV: +7  
 Acidity: 1.4  
*Caramel, Cocoa*  
 Rich & Dry

**300ml | \$10**



**Kubota Senjyu**  
 '1,000 Long Live'  
 Honjozo  
 SMV: +6  
 Acidity: 1.1  
*Melon & Lemon*  
 Light & Dry

**720ml | \$70**



**Konteki\***  
 'Tears of Dawn'  
 Honjozo  
 SMV: +3  
 Acidity: 1.4  
*Banana, Baking Spice*  
 Light & dry

**300ml | \$40**  
**720ml | \$75**



**Genbai San No Onikoroshi**  
 '4 Eyed Devil'  
 Honjozo  
 SMV: +5  
 Acidity: 1.5  
*Vanilla, Caramel*  
 Rich & Sweet

**1.8L | \$100**



**Kurosawa\***  
 'Premium Reserve'  
 Junmai Daiginjo  
 SMV: -1  
 Acidity: 1.4  
*Coconut, Cashew*  
 Light Sweet, Elegant

**720ml | \$150**



**Shichida\***  
 Junma Daiginjo  
 SMV: +9.5  
 Acidity: 1.7  
*Peach, White Flower*  
 Delicate, Sweet, & Dry

**720ml | \$155**



**Haketsuru**  
 'Awa Yuki'  
 Sparkling Junmai  
 SMV: -58  
 Acidity: 3.2  
*Hazelnut, Vanilla*  
 Effervescent & Light

**300ml | \$19**



**Nanbu Bijin**  
 Umeshu Sake  
 SMV: -60  
 Acidity: 3.5  
*Plum, Chestnut*  
 Sweet, Sugar Free

**720ml | \$65**



**Hakkaisan Awa\***  
 Sparkling Junmai  
 SMV: -5  
 Acidity: 1.4  
*Melon, Pear*  
 Rich & Sweet  
 Effervescent

**720ML | 140**

# FROM THE BAR

## FEATURES

### Palmer Brut Réserve

**Montagne de Reims, Champagne**  
**17 Gold "Best in Class" Accolade**

*Citrus, pear, and apricot aromas with discrete notes of hazelnuts and buttery brioche.*

*50-55% Chardonnay  
 35-40% Pinot Noir  
 10-15% Pinot Meunier*

**375 ml | \$27**

**available only for  
 Feb 12<sup>th</sup>, 13<sup>th</sup>, and 14<sup>th</sup>**



### Sonoma-Cutrer

**Chardonnay**  
**Sonoma Coast, CA**

*Lemon, apple, pear, pineapple and cantaloupe - the full array of Sonoma's cornucopia of fruit, join a nutty, spicy, lightly oak profile that stakes out a unique territory sure to please those who love Chardonnay*

**750 ml | \$22**



## **COCKTAILS**

**Please see last page for pricing**



## WHITE

'18 BODEGAS EIDOSELA 'NEBOA' ALBARINO	44
ATTIMO 'BIANCO' ITALIAN WHITE	36
'19 KIM CRAWFORD SAUVIGNON BLANC	44
'18 TWOMEY BY SILVER OAK SAUVIGNON BLANC	80
'18 KAMPTAL GOBLESBURG GRUNER VELTLINE	48
'16 MARIE DE BEAUREGARD VOUVRAY	60
'17 THE FMC BY KEN FORRESTER* CHENIN BLANC	120
'17 SONOMA CUTRER CHARDONNAY	22
'18 LOUIS JADOT POUILLY FUISSE CHARDONNAY	40
'18 DIATOM 'BAR M' CHARDONNAY	72
'17 MESA CANTINA 'GIUNCO' BIANCO VERMENTINO	52
NV BISOL JEIO PROSECCO BRUT	40
'18 KING ESTATE 'BACKBONE' PINOT GRIS	60
NANBU BIJIN MUTO UMESHU PLUM WINE	65
CHOYA UMESHU PLUM WINE	44

## ROSE

ATTIMO ROSATO ITALIAN ROSE	36
'18 FIGUIERE MAGALI* PROVENCE ROSE	52
'18 UNSHACKLED BY PRISONER	60
LUCIEN ALBRECHT BRUT ROSE	52

## BUBBLES

PALMER & CO* BRUT RESERVE	375ML   27
	750ML   88
PALMER & CO BRUT ROSE	120
VEUVE CLICQUOT YELLOW LABEL	110
'09 DOM PERIGNON	320
HAKKAISAN 'AWA'* SPARKLING JUNMAI	140
HAKETSURU 'AWA YUKI' SPARKLING JUNMAI	19



# FROM THE BAR

## RED

<b>ATTIMO 'ROSSO' ITALIAN RED</b>	36
'17 <b>FORIS</b> PINOT NOIR	48
'17 <b>LA CREMA</b> PINOT NOIR	56
'16 <b>EMERITUS</b> PINOT NOIR	82
'17 <b>COLOME ESTATE</b> MALBEC	48
'17 <b>JUGGERNAUT</b> CABERNET SAUVIGNON	52
'16 <b>STERLING VINEYARDS</b> CABERNET SAUVIGNON	72
'15 <b>SILVER OAK</b> CABERNET SAUVIGNON	41
'17 <b>VALL LLACH 'EMBRUIX'</b> GRANACHEA, CARINYENA, MERLOT, SYRAH	52
'18 <b>PRISONER*</b> ZINFANDEL BLEND	96
'18 <b>8 YEARS IN THE DESERT*</b> ZINFANDEL BLEND	96
'14 <b>CHATEAU REDORTIER 'GIGONDAS'</b> GRANACHE, SYRAH, MOUVEDRE	75
'15 <b>RENATI RATTI</b> BAROLO	112
'16 <b>OPUS ONE</b> CABERNET SAUVIGNON	450
'17 <b>NV OVERTURE</b> CABERNET SAUVIGNON	230
'17 <b>OPUS ONE*</b> CABERNET SAUVIGNON	375ML   225 750ML   450

## COCKTAILS (One order is two servings)

All cocktails contain a higher alcohol percentage, served without ice in state regulation containers with seals.

<b>Blood Orange Horizon</b>	17   two for 30
Ketel Citroen, St. Germain, Blood Orange, Lemon Juice, Ancho Reyes Poblano Liqueur	
<b>Lychee Margarita</b>	17   two for 30
Don Julio Blanco, Lime Juice, Lemon Juice, Agave, Lychee Liqueur, Lychee Juice	
<b>Denhatten</b>	20   two for 38
Maker's Mark, St. Germain, Breckenridge Bitters	

## BEER

<b>SAPPORO</b>	6 6pk   30
<b>ASAHI</b> 24oz CAN	10
<b>ORION</b> LAGER	6 6pk   25
<b>STONE</b> IPA	5
<b>COORS</b> LIGHT	5 6pk   20
<b>CLAUSHALER</b>	4.5 6PK   15

## JAPANESE CRAFT BEER

<b>HITACHINO</b> WHITE ALE BELGIAN STYLE WITBIER	11
<b>COEDO 'SHIRO'</b> HEFEWEIZEN	9
<b>ECHIGO</b> RED ALE	9
<b>ECHIGO</b> KOSHIHIKARI Rice Lager	9

## WATER

<b>SAN PELLEGRINO</b>	750ML   8
<b>AQUA PANNA</b>	500ML   6



**THANKS YOU FOR  
YOUR SUPPORT!**