

## HELLO



**EDAMAME**  
SEA SALT 7.<sup>00</sup>



**SEAWEED SALAD**  
CUCUMBER, SHAVED RADISH 9.<sup>00</sup>



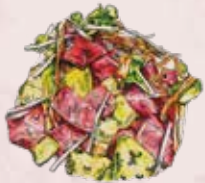
**SALAD HANDROLL**  
CARROT, DAIKON, SHISO, GINGER DRESSING 8.<sup>50</sup>



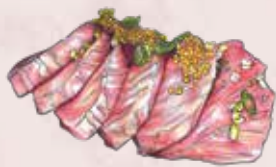
**MISO SOUP**  
TOFU, SEAWEED 6.<sup>50</sup>



**SHOOTERS**  
UNI, YUZU 9.<sup>50</sup>



**TUNA POKE**  
AVOCADO, SESAME, WASABI DRESSING 18.<sup>00</sup>



**YELLOWTAIL SASHIMI**  
PONZU SAUCE 16.<sup>50</sup>



**STEAMED PORK BUNS**  
HOISIN, SPICY MAYO, PICKLES, SCALLIONS 12.<sup>00</sup>



**WAGYU TARTARE**  
ASIAN PEAR, SEAWEED, MISO 23.<sup>95</sup>

## BITES



**YELLOWTAIL**  
HAMACHI 5.<sup>50</sup>



**SAKE SALMON**  
ZUKE SAKE 7.<sup>00</sup>



**RAW SPOT PRAWN**  
EBI 5.<sup>50</sup>



**FRESHWATER EEL**  
UNAGI 6.<sup>50</sup>



**TUNA FLIGHT**  
BLUEFIN 6.<sup>00</sup>  
MEDIUM FATTY 7.<sup>00</sup>  
FATTY 9.<sup>00</sup>  
FATTY TARTARE 6.<sup>00</sup>  
FULL FLIGHT 28.<sup>00</sup>

**FRIED CHICKEN  
BONITO TOGARASHI**  
WITH SRIRACHA MAYO 9.<sup>00</sup>

## ROLLS



**SPICY TUNA**  
AVOCADO, CHILI OIL, TOBIKO 12.<sup>00</sup>



**VEGGIE RAINBOW**  
CUCUMBER, SHISO LEAF, AVOCADO 12.<sup>00</sup>



**BBQ EEL**  
AVOCADO, CUCUMBER 10.<sup>00</sup>



**TUNA & SHISO LEAF**  
WASABI TOBIKO, CUCUMBER 12.<sup>50</sup>



**MORNING SUN**  
MISO SALMON, TOBIKO, AVOCADO, TEMPURA CRUNCH 16.<sup>00</sup>



**WARM MISO SCALLOP**  
SPICY MAYO, TEMPURA CRUNCH 14.<sup>00</sup>



**TEQUILA**  
HAMACHI, CILANTRO, JALAPENO,  
CASAMIGOS, MEZCAL SALT 14.<sup>00</sup>



**SPICY CRAB & TUNA**  
AVOCADO, TOBIKO, SPICY MAYO 20.<sup>00</sup>



**HAMACHI**  
WASABI TOBIKO, CUCUMBER 18.<sup>00</sup>

GENERAL MANAGER: BRITTNEY MUNRO EXECUTIVE CHEF: BEN RUIZ

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SAKE & COCKTAILS



### SAKE BY THE GLASS

KIKU MASAMUNE, Hot or Cold House Sake 11<sup>00</sup>  
MIYASHITA, "Sacred Mist" Nigori 18<sup>00</sup>  
ASAHI DASSAI, Junmai Daiginjo 20<sup>00</sup>  
KIKUSUI, Junmai Ginjo 18<sup>00</sup>



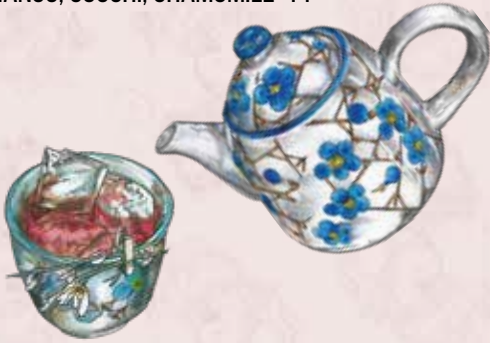
### SAKETINI

KI NO BI GIN, SAKE, CUCUMBER 14<sup>00</sup>



### WHITE TIGER NEGRONI

GIN, CARPANO BIANCO, COCCHI, CHAMOMILE 14<sup>00</sup>



### SAKURA BLOSSOM LAST WORD

GIN, GREEN CHARTREUSE, LIME, SAKURA CHERRY 14<sup>00</sup>

## STRONG DRINKS



### NEGRONI

GIN, CAMPARI, CARPANO ANTICA  
TASTE 7<sup>00</sup> / COCKTAIL 14<sup>00</sup>



### MANHATTAN

HIGH WEST RYE, CARPANO ANTICA, BITTERS  
TASTE 7<sup>00</sup> / COCKTAIL 14<sup>00</sup>



### BIJOU

GIN, CARPANO ANTICA, GREEN CHARTREUSE  
TASTE 7<sup>00</sup> / COCKTAIL 14<sup>00</sup>



### SAZERAC

RITTENHOUSE RYE, PEYCHAUD'S, ABSINTHE  
TASTE 7<sup>00</sup> / COCKTAIL 14<sup>00</sup>

## LIGHT DRINKS



### TEQUILA YUZU SOUR

TEQUILA, APEROL, YUZU SAKE 13<sup>00</sup>



### NIKKA GIMLET

VODKA, YUZU SAKE, LIME 13<sup>00</sup>



### MAI TAI

DARK & LIGHT RUM, ORANGE, CHERRY, PINEAPPLE 14<sup>00</sup>



### EASTERN SOUR

TOKI WHISKEY, GINGER, LEMON 14<sup>00</sup>

## HIGHBALL COCKTAILS



### KURO-KURO GINGER

BLACK SEAL RUM, GINGER, LIME 13<sup>00</sup>



### KYOTO TONIC

SIPSMITH GIN, TONIC, SANSHO PEPPER 15<sup>00</sup>



### TOKYO MULE

SHOCHU, VODKA, GINGER 14<sup>00</sup>



### OSAKA OLD FASHIONED

WHISKEY, KOKUTO, BITTERS 15<sup>00</sup>

## ICE COLD BEERS

KIRIN LIGHT 6<sup>00</sup>

ASAHI 8<sup>00</sup>



## WINE BY THE GLASS

### SPARKLING

STEORRA BRUT, CALIFORNIA, NV 13<sup>00</sup> / 52<sup>00</sup>

### CHENIN BLANC

D. DU VIKING LA CRAIE, FRANCE, 2017 13<sup>00</sup> / 52<sup>00</sup>

### GRÜNER VELTLINER

BERNHARD OTT, AUSTRIA, 2017 14<sup>00</sup> / 56<sup>00</sup>

### GAMAY

DOMAINE DE LA PRÉBENDE, FRANCE, 2017 13<sup>00</sup> / 52<sup>00</sup>

### PINOT NOIR

VILLA WOLF, GERMANY, 2016 13<sup>00</sup> / 52<sup>00</sup>

🌿 INDICATES ORGANIC, BIODYNAMIC OR LOW SULFITES