

HELLO



EDAMAME
SEA SALT 7.⁰⁰



SEAWEED SALAD
CUCUMBER, SHAVED RADISH 9.⁰⁰



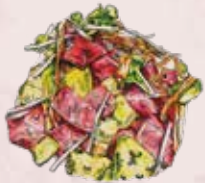
SALAD HANDROLL
CARROT, DAIKON, SHISO, GINGER DRESSING 8.⁵⁰



MISO SOUP
TOFU, SEAWEED 6.⁵⁰



SHOOTERS*
UNI, YUZU 9.⁵⁰



TUNA POKE*
AVOCADO, SESAME, WASABI DRESSING 18.⁰⁰



YELLOWTAIL SASHIMI*
PONZU SAUCE 16.⁵⁰



STEAMED PORK BUNS
HOISIN, SPICY MAYO, PICKLES, SCALLIONS 12.⁰⁰



WAGYU TARTARE*
ASIAN PEAR, SEAWEED, MISO 23.⁹⁵

BITES



YELLOWTAIL*
HAMACHI 5.⁵⁰



SAKE SALMON*
ZUKE SAKE 7.⁰⁰



RAW SPOT PRAWN*
EBI 5.⁵⁰



FRESHWATER EEL
UNAGI 6.⁵⁰



TUNA FLIGHT*
BLUEFIN 6.⁰⁰
MEDIUM FATTY 7.⁰⁰
FATTY 9.⁰⁰
FATTY TARTARE 6.⁰⁰
FULL FLIGHT 28.⁰⁰

FRIED CHICKEN
BONITO TOGARASHI
WITH SRIRACHA MAYO 9.⁰⁰

ROLLS



SPICY TUNA*
AVOCADO, CHILI OIL, TOBIKO 12.⁰⁰



VEGGIE ROLL
PICKLED DAIKON, MUSHROOM, CUCUMBER 10.⁰⁰



BBQ EEL
AVOCADO, CUCUMBER 10.⁰⁰



TUNA & SHISO LEAF*
WASABI TOBIKO, CUCUMBER 12.⁵⁰



MORNING SUN*
MISO SALMON, TOBIKO, AVOCADO, TEMPURA CRUNCH 16.⁰⁰



WARM MISO SCALLOP
SPICY MAYO, TEMPURA CRUNCH 14.⁰⁰



TEQUILA*
HAMACHI, CILANTRO, JALAPENO,
CASAMIGOS, MEZCAL SALT 14.⁰⁰



SPICY CRAB & TUNA*
AVOCADO, TOBIKO, SPICY MAYO 20.⁰⁰



HAMACHI*
WASABI TOBIKO, CUCUMBER 16.⁰⁰

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 7⁰⁰
MIYASHITA, "Sacred Mist" Nigori 9⁰⁰
ASAHI DASSAI, Junmai Daiginjo 10⁰⁰
KIKUSUI, Junmai Ginjo 9⁰⁰



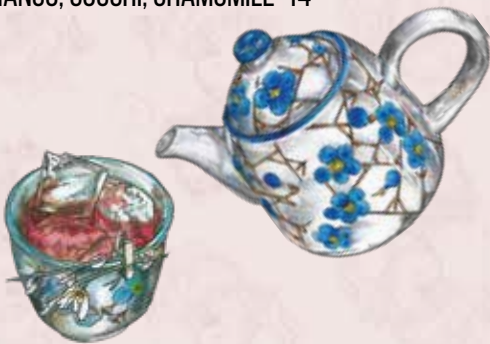
SAKETINI

KI NO BI GIN, SAKE, CUCUMBER 14⁰⁰



WHITE TIGER NEGRONI

GIN, CARPANO BIANCO, COCCHI, CHAMOMILE 14⁰⁰



SAKURA BLOSSOM LAST WORD

GIN, GREEN CHARTREUSE, LIME, SAKURA CHERRY 14⁰⁰

STRONG DRINKS



OSAKA OLD FASHIONED

OLD OVERHOLT RYE, KOKUTO, BITTERS
TASTE 7⁰⁰ / COCKTAIL 14⁰⁰



NEGRONI

GIN, CAMPARI, CARPANO ANTICA
TASTE 7⁰⁰ / COCKTAIL 14⁰⁰



MANHATTAN

HIGH WEST RYE, CARPANO ANTICA, BITTERS
TASTE 7⁰⁰ / COCKTAIL 14⁰⁰



SAZERAC

RITTENHOUSE RYE, PEYCHAUD'S, ABSINTHE
TASTE 7⁰⁰ / COCKTAIL 14⁰⁰

LIGHT DRINKS



TEQUILA YUZU SOUR

TEQUILA, APEROL, YUZU SAKE 13⁰⁰



NIKKA GIMLET

VODKA, YUZU SAKE, LIME 13⁰⁰



EASTERN SOUR

TOKI WHISKEY, GINGER, LEMON 14⁰⁰



BIJOU

GIN, CARPANO ANTICA, GREEN CHARTREUSE 14⁰⁰

HIGHBALL COCKTAILS



KURO-KURO GINGER

BLACK SEAL RUM, GINGER, LIME 13⁰⁰



KYOTO TONIC

SIPSMITH GIN, TONIC, SANSHO PEPPER 15⁰⁰



TOKYO MULE

SHOCHU, VODKA, GINGER 14⁰⁰



MAI TAI

DARK & LIGHT RUM, ORANGE, CHERRY, PINEAPPLE 14⁰⁰

ICE COLD BEERS

KIRIN LIGHT 6⁰⁰

ASAHI 8⁰⁰



WINE BY THE GLASS

SPARKLING

STEORRA BRUT, CALIFORNIA, NV 13⁰⁰ / 52⁰⁰

CHENIN BLANC

D. DU VIKING LA CRAIE, FRANCE, 2017 13⁰⁰ / 52⁰⁰

GRÜNER VELTLINER

BERNHARD OTT, AUSTRIA, 2017 14⁰⁰ / 56⁰⁰

GAMAY

DOMAINE DE LA PRÉBENDE, FRANCE, 2017 13⁰⁰ / 52⁰⁰

PINOT NOIR

VILLA WOLF, GERMANY, 2016 13⁰⁰ / 52⁰⁰

🌿 INDICATES ORGANIC, BIODYNAMIC OR LOW SULFITES