

HELLO



EDAMAME
SEA SALT 7.95



SEAWEED SALAD
CUCUMBER, SHAVED RADISH 9.95



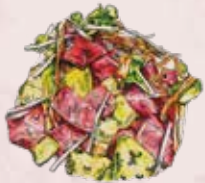
SALAD HANDROLL
CARROT, DAIKON, SHISO, GINGER DRESSING 8.50



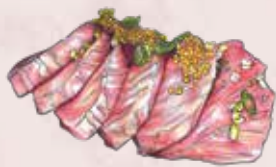
MISO SOUP
TOFU, SEAWEED 6.50



SHOOTERS
UNI, YUZU 9.50



TUNA POKE
AVOCADO, SESAME, WASABI DRESSING 18.95



YELLOWTAIL SASHIMI
PONZU SAUCE 16.50



STEAMED PORK BUNS
HOISIN, SPICY MAYO, PICKLES, SCALLIONS 12.95



WAGYU TARTARE
ASIAN PEAR, SEAWEED, MISO 23.95

BITES



YELLOWTAIL
HAMACHI 5.50



SAKE SALMON
ZUKE SAKE 7.95



RAW SPOT PRAWN
EBI 5.50



FRESHWATER EEL
UNAGI 6.50



TUNA FLIGHT
BLUEFIN 6.50
MEDIUM FATTY 7.50
FATTY 9.50
FATTY TARTARE 6.50
FULL FLIGHT 30.00

ROLLS



SPICY TUNA
AVOCADO, CHILI OIL, TOBIKO 12.95



VEGGIE RAINBOW
CUCUMBER, SHISO LEAF, AVOCADO 12.50



BBQ EEL
AVOCADO, CUCUMBER 10.50



TUNA & SHISO LEAF
WASABI TOBIKO, CUCUMBER 12.50



MORNING SUN
MISO SALMON, TOBIKO, AVOCADO, TEMPURA CRUNCH 16.95



WARM MISO SCALLOP
SPICY MAYO, TEMPURA CRUNCH 14.95



TEQUILA
HAMACHI, CILANTRO, JALAPENO,
CASAMIGOS, MEZCAL SALT 14.50



SPICY CRAB & TUNA
AVOCADO, TOBIKO, SPICY MAYO 20.95



HAMACHI
WASABI TOBIKO, CUCUMBER 18.95

**FRIED CHICKEN
BONITO TOGARASHI**
WITH SRIRACHA MAYO 10.00

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



HOUSE SAKE

YAMAMOTO HONKE, MIZU NO SHIRABE 22.00
ASAHI SHUZO, DASSAI 50 JUNMAI DAIGINJO 20.00
KIKUSUI SHUZO, JUNMAI GINJO 18.00
KIKU MASAMUNE KIMOTO HOT SAKE 11.00



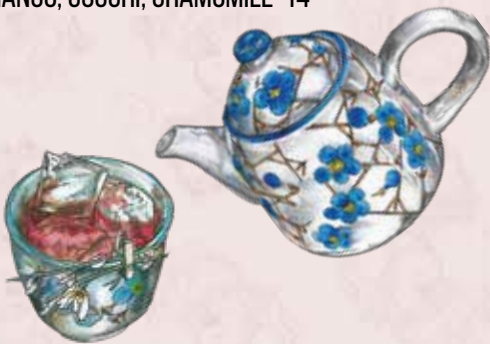
SAKETINI

KI NO BI GIN, SAKE, CUCUMBER 14.00



WHITE TIGER NEGRONI

GIN, CARPANO BIANCO, COCCHI, CHAMOMILE 14.50



SAKURA BLOSSOM LAST WORD

GIN, GREEN CHARTREUSE, LIME, SAKURA CHERRY 14.50

HIGHBALL COCKTAILS



KURO-KURO GINGER

BLACK SEAL RUM, GINGER, LIME 13.50



KYOTO TONIC

SIPSMITH GIN, TONIC, SANSHO PEPPER 15.00



TOKYO MULE

SHOCHU, VODKA, GINGER 14.00

STRONG DRINKS



NEGRONI

GIN, CAMPARI, CARPANO ANTICA
TASTE 7.00 / COCKTAIL 14.00



MANHATTAN

HIGHWEST RYE, CARPANO ANTICA, BITTERS
TASTE 7.00 / COCKTAIL 14.00



BIJOU

GIN, CARPANO ANTICA, GREEN CHARTREUSE
TASTE 7.00 / COCKTAIL 14.00



SAZERAC

RITTENHOUSE RYE, PEYCHAUD'S, ABSINTHE
TASTE 7.00 / COCKTAIL 14.00

LIGHT DRINKS



TEQUILA YUZU SOUR

TEQUILA, APEROL, YUZU SAKE 13.50



NIKKA GIMLET

VODKA, YUZU SAKE, LIME 13.50



MAI TAI

DARK & LIGHT RUM, ORANGE, CHERRY, PINEAPPLE 14.50



EASTERN SOUR

TOKI WHISKEY, GINGER, LEMON 14.50



OSAKA OLD FASHIONED

WHISKEY, KOKUTO, BITTERS 15.00

ICE COLD BEERS

KIRIN LIGHT 6.00

ASAHI 8.00



HOUSE WINES

SPARKLING WINE

ALBERT BICHOT BRUT ROSÉ 14.00/56.00

WHITE WINE

BERNHARD OTT GRÜNER VELTLINER 14.00/56.00

RED WINE

DOMAINE PRÉBENDE GAMAY 13.00/52.00

INDICATES ORGANIC, BIODYNAMIC OR LOW SULFITES