

Sashimi

Chef's Sashimi regular 12 pcs 29.95
tuna, salmon, yellowtail, albacore, flounder, amberjack

Chef's Sashimi deluxe 28 pcs 70.95
tuna, salmon, yellowtail, albacore, flounder, amberjack, octopus, squid, surfclam, sweet shrimp, mackerel, snapper, scallop, toro

Sushi & Sashimi 47.95
12 pcs sashimi, 7 pcs nigiri, toro roll

**Chopped Toro
Over Rice
9.95**

Nigiri Sushi

Chef's 6 pcs 17.95
Chef's 8 pcs 21.95
Chef's deluxe 7 pcs 29.95

Natto Salad

with tuna, tobiko, toasted nori
and sweet sesame soy

9.95

Amber jack Sashimi w/ Jalapeno

in ponzu sauce

15.95

Albacore Tuna

with fried onion
and ponzu sauce

12.95

Wasabi Ae

mixed fish marinated in
fresh wasabi stem and soy

8.95

Soup and Salad

Seaweed Miso Soup	3.00	Manilla Clam Miso Soup	5.00
Seaweed Salad	5.00	Shiso Plum Jellyfish Salad	7.00
Soba Salad	8.95	Fresh Grated Wasabi Root	10.00 per serving

with cabbage, tobiko and shredded
nori in soy vinegarette

Yakitori

skewered meat grilled with japanese binchotan charcoal all served with craft's 3 different spicy sauce variations

Assorted	21.95	King Mushroom	2.95
Chicken Dark Meat	3.95	Pork Neck	3.95
Chicken Heart	3.95	Shishitou	2.95
Chicken Gizzard	3.95	Pork Belly	4.95
Whole Shrimp	4.95	Chicken Skin	2.95
Beef Tongue	3.95	Shitake Mushroom	2.95
Bacon Wrapped Scallop	4.95	Duck Yakitori	4.95
Beef Tenderloin	4.95	Intestine	4.95
Ground Chicken Meat Balls	3.95	Asparagus	2.95

Sushi Bar

Tako Sunomono
octopus, cucumber salad
9.95



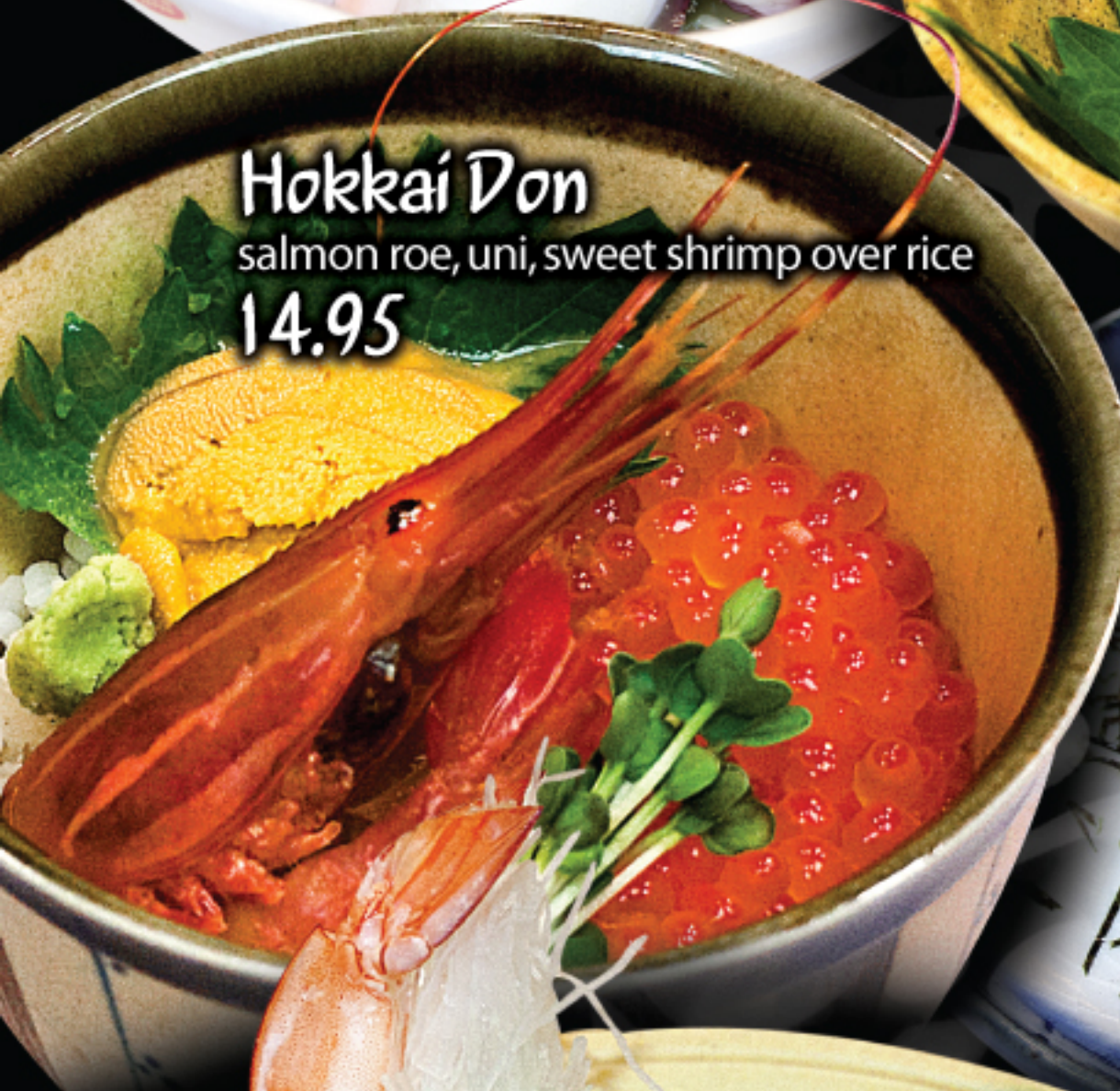
Spicy Tuna Avocado Ball
with seaweed tempura and spicy mayo
9.95



Tako Wasabi
marinated octopus in wasabi soy
5.95



Hokkai Don
salmon roe, uni, sweet shrimp over rice
14.95



Tuna Tar Tar
12.95



Crispy Spicy Tuna
fried sushi rice with spicy tuna wasabi tobiko, and quail egg
9.95



Salmon belly
with warm tomato and roe over sushi rice
12.95



Mini Chirashi
15.95



Grilled

Miso Sake Kama

honey miso marinated
salmon collar

9.95

Hamachi Kama

grilled yellowtail collar

14.95

Grilled Mackerel

marinated in tobanjan sauce

9.95

Japanese Sausage

6.95

Chicken Yakisoba

8.95

Grilled Sea Eel

with spicy miso & green onion

12.95

Ika Sugata

grilled whole squid in eel sauce

11.95

Kimchi Pork Belly

13.95

Steamed or Simmered

Chawan Mushi

steamed egg custard with
shrimp, scallop, and ginkgo nut

9.95

Grilled Snapper Head

with ponzu sauce

12.95

Ikura Umeshiso Ochazuke

in green tea dashi soup

7.95

Wasabi Shumai

3 pcs

5.95

Garlic Parmesan Edamame

6.95

Assorted Japanese Pickles

5.95

Fried



Oyster Katsu
4pcs
7.95



Geso Karaage
fried squid legs
7.95



Mini Agedashi Tofu
5.95



Mini Beef Potato Croquette
5pcs 7.95



Mixed Tempura
8.95



**Agedashi Potato w/
rice cake & duck in
Dashi Soup**
9.95



Ebi Shitake
shrimp and shitake mushroom
sandwich tempura fried
8.95



Tonkatsu
fried breaded pork
served w/ steak sauce
9.95



Kawaebi
fried baby shrimp
9.95



iidako Karaage
fried baby octopus
8.95



Whole Fried Baby Flounder
8.95



Takoyaki
4pcs
6.95



Spicy Fried Rice Cake
8.95



Fried Spicy Chicken Wings
4pcs
8.95



O) Shrimp
Avocado
Tobiko
8.95

M) Fried Scallop, Avocado
with creamy eel sauce
12.95

N) Shrimp, Avocado, lemon
with eel sauce and spicy mayo
8.95

K) Shrimp Tempura
& Avocado
with eel sauce
8.95

V) Baked California
with eel sauce & spicy mayo and tobiko
11.95

L) Spicy Tuna, Avocado
deep fried with panko
with eel sauce & spicy mayo
12.95

Q) Salmon Roll
6.95

R) Smoked Salmon
Egg Omelette capers
8.95

U) Albacore Roll
7.95

T. Albacore, Avocado
Garlic 9.95

S. Spicy Scallop
Masago, Sriracha,
Spicy Mayo,
Green Onion 10.95

Rolls

no modification

P) Mackerel, Shiso, Ginger
Masago Sour Cream
7.95

B) California Roll
(half real & imitation crab)
9.95

D) Toro Roll
with green onion
8.95

F) Cucumber Roll
3.95

C) Tuna Roll
with Shiso
8.95

A) Spicy Tuna Roll
9.95

G) Veggie Roll
kampyo, yamagobo
avocado and cucumber
6.95

J) Smoked Salmon
Cucumber
& Cream Cheese
8.95

H) Pickled Radish
with Shiso
4.95

I) Soft Shell Crab
w/ Masago & Avocado
12.95

E) Eel Roll
avocado and cucumber
9.95



CRAFT IZAKAYA

Premium Sakes

Honjozo:

Hakkaisan Honjyozo - 35
delicious and rich with plenty of body

Asabiraki Nama Chozo - 26
lighter and clean with nice acidity

Junmai:

Ozeno Ohkarakuchi - 23
bold and very dry, perfect for pairing

Kizakura Blue Stars Sparkling - 15
sweet and sour, naturally sparkling.

Bunraku Nihonjin No Wasuremono - 26
dry, clean, fruit nuances, nice finish.

Ginjo:

Kikusui Aged Funaguchi - 17
full bodied, sweet without cloying.

Junmai:

Kikusui Junmai Ginjyo - 27
dry, light and approachable.

"Wandering Poet" Junmai Ginjyo - 30
dry and slightly fruity, well, balanced.

Nigori:

Kikusui Perfect Snow Nigori - 23
sweet, rich and aromatic,

Hakkaisan Sparkling Nigori - 44
refreshing acidity and gorgeous aroma

Kizakura Nigori - 15
slightly sweet, crisp and smooth.

Junmai Daiginjo:

Sesshu Otokoyama - 24
dry and light, rice-forward. clean finish

Hot sake:

Sawanotsuru - 9
smooth, hints of honey and minerals

Shochu

Ark Jakuunbaku-10/80
made from barley

Awamori - 7/54
made from rice

Ichiko - 9/70
made from barley

Kintaro - 10/77
made from toasted barley

Kuradashi Genshu - 12/100
made from sweetpotato and rice

Shiro Ginre- 9/69
made from rice

Shiro Kinju- 9/69
made from rice

Sudachi - 7/54
made from molasses

Select Wines

Red

Edmeades Zinfandel, Mendocino - 10/30

B Side Red Blend, Napa - 14/42

Chateau Greysac, Bordeaux - 9/31

Tortoise Creek Pinot Noir, France - 10/30

Mountain Door Malbec, Argentina - 8/23

Moillard Cotes Du Rhone Rouge, Bordeaux - 9/26

Umani Ronchi Montepulciano, Italy - 8/21

Oberon Cabernet, Napa - 14/42

Caladora Schiava, Italy - 13/39

Parducci Petite Sirah, Mendocino - 8/24

Creta Roble Temperrillo, Spain - 10/30

Jordan Cabernet, Napa - 25/75

White

Benvolio Pinot Grigio, Italy - 8/23

Eroica Riesling, Columbia Valley - 10/33

Franciscan Equilibrium, Napa- 12/36

Joel Gott Sauvignon Blanc, Napa- 9/27

Le Cengle Rose, France- 12/36

Lioco "NOCO" Chardonnay, Mendocino - 11/34

Quenta De Aveleda Vino Verde, Portugal - 8/23

Remy Panier Vouvray, France - 12/37

Wild Horse Viognier, Central Coast CA - 10/30

Jordan Chardonnay, Napa - 25/75

Bubbles

Segura Vidas Brut, Spain - 8/20

Nicolas Feuillatte Brut - France - 60

Craft Beer

Asahi Draft - Japan - 5

Estrella Damm Daura - Spain - 5

Big Eye IPA - San Diego - 4

Hitachino Nest Ginger Ale - Japan - 10

Koshihikari Echigo Beer - Japan - 10

Miller High Life Pony - U.S.A. - 2

New Holland Full Circle Kolsch - Holland, Michigan- 5

Ozeno IPA - Japan - 14

Ozeno White Weizen - Japan- 16

Orion Beer - Japan - 6

Suiyoubi No Neko Belgian White - Japan - 9

Terrapin Hopsecutioner - Athens, GA - 4

Tokyo Black Porter - Japan - 10tt

CRAFT IZAKAYA

Craft Cocktails

Quiet Refelection - \$9

Kintaro Shochu, Allspice Dram, Maraschino, Orange Bitters

Big Hands - 9

Isle of Skye, Aveze Gentian Liqueur, Yuzu, sour, Soda

Coco the Beast - 12

Del Maguey Vida mezcal, Spodee Chocolate wine, Jelenik Fernet, Angostura bitters, Mole Bitters

Goofballs - \$8

Breckenridge Vodka, Strega, Jack Rudy tonic syrup, lime juice, Peychauds bitters, ginger beer

Mo' ili ili Cooler - 12

Goslings Black Seal, Damoiseau Virgin Cane, Cointreau, Lime, Pineapple, Orgeat, Angostura bitters, Navy proof float

Safe Word - 10

Zu Bisongrass Vodka, Genepy des Alpes, Vya Dry Vermouth, Lime juice

Softened Steps - 11

Shiro Ginre Shochu, Imbue Bittersweet Vermouth, Grapefruit bitters

Sum Ting - 10

Espelon Blanco, Elderflower Liqueur, Verbena-Prickly Ash sour, Ting

Thai Complex - 9

Old Forester Bourbon, Allspice dram, Lemon juice, Thai spice syrup, Coke

Tunnel Lights - 12

Bombay Sapphire East Gin, Aperol, Lemon, Hibiscus, Schisandra

Chuhai

Herbal Ginger - 9

Awamori Shochu, ginger ,herbal honey syrup.

Grapefruit-Jasmine - 9

Sudachi Shochu, Grapefruit, Citrus & Jasmine essence

Pear-Lychee - 9

Awamori Shochu, Pear Juice, Lychee Juice

Cherry- Cardamom 9

Sudachi Shochu, Cherry-Cabernet- Cardamom syrup, lime

Boba Cocktails

The Gorilla Whale- 111

Gera Vodka, Blue Curacao, milk, Popcorn-Green tea syrup, Nori

Tom Po- 11

Montanya Oro rum, Chai liqueur, Thai tea syrup, milk, bitters

Golden Child - 11

Troy and Sons White Whiskey, Peach liqueur, Mango Puree, Vanilla yogurt

Long Format Table Cocktails

Robert Michum- \$15 per person(minimum of 2)

Bacardi Solera 1868 Rum, Vya Whisper Dry Vermouth, Herbsaint, Angostura bitters, Cherry-wood smoke

Classic Cocktails

Avitation - 11

Aviation Gin, Lemon, Maraschino, Creme de Violette

Corpse Reviver#2 - 12

New Holland Gin, Cocchi Americano, Cointreau, Lemon , Herbsaint

Boulevardier - 12

James E Pepper Rye, Campari, Dolin Sweet Vermouth

Daiquiri - 9

Bacardi Superior, Sugar, Lime juice, Lime bitters

Horses Neck - 8

Old Overholt Rye, Angostura, Peychauds, Orange bitters, Ginger beer

Moscow Mule: 8

Russian Standard Vodka, Lime juice, Orange bitters, Ginger Beer

Martinez - 11

Boodles Gin, Dolin Sweet, Maraschino, Orange bitters

Old Fashioned - 9

Old Forester, Sugar, Angostura and Orange bitters

Sazerac - 9

Doc Holiday Rye, Sugar, Angostura and Peychauds bitters, Herbsaint