

Kitchen

Set Menu (Served with White rice, Miso Soup, Tofu Salad)

Vegetables

- BLACK EDAMAME 5
- EGG PLANT AGEDASHI 7
- ASPARAGUS GOMA-AE 5
- FRIED SWEET POTATO 7
- CURRIED RICE KOROKKE 9
- SUMMER VEGETABLE MISO STEW 8 / Set 13

Fish

- FRIED SQUID with YUZU MAYO 9
- SHRIMP SHUMAI 10
- OYSTER PANCAKE 11
- TOFU-CRAB CAKE 12
- SEA SCALLOPS UNI SAUTE 13
- SHRIMP TEMPURA 10 / Set 15
- SALMON TERIYAKI with SANSHO PEPPER 11 / Set 16
- BRONZINI GRILL with RED YUZU KOSHO 12 / Set 17
- BLACK COD MISO GRILL 15 / Set 20

Meat

- SHISHITO PEPPER STUFFED with TSUKUNE 9
- CHICKEN WINGS with MISO GLAZE 9
- LAMB GYOZA 10
- FILLET TONKATSU HOMEMADE SAUCE 11 / Set 16
- BEEF SHORT RIB DARK MISO MARINADE 13 / Set 18
- LAMB CHOPS GREEN YUZU MARINADE 13 / Set 18



Raw bar

By the Piece with Yuzu Mignonette or Wasabi Cocktail

PACIFIC OYSTER 4

LITTLE NECK CLAM 2

SMOKED SALMON TARTARE 12

Tofu Mayo, Salmon Roe, Rice crisps

ATLANTIC OYSTER 3

BOTAN SHRIMP 5

SEA BASS SASHIMI ROLL 10

Yamaimo, Umeboshi vinaigrette

SEA SCALLOP 5

STEAMED LOBSTER M/P

SEA URCHIN 7

FLUKE CEVICHE 11

Spicy Yuzu sauce

SEARED TUNA 13

Avocado-wasabi puree

SEAFOOD PLATTER 58

Sushi or Sashimi

MAGURO TUNA 4

HAMACHI YELLOWTAIL 4

KANPACHI AMBER JACK 5

SHAKE SALMON 3

UNAGI EEL 4

TORO FATTY TUNA 8

HIRAME FLUKE 3

MA SABA JAPANESE MACKEREL 4

SUZUKI SEA BASS 3

KOHADA SHAD 3

IKURA SALMON ROE 6

UNI SEA URCHIN 7

TAKO OCTOPUS 3

EBI SHRIMP 3

TAMAGO EGG CUSTARD 3

SUSHI COMBINATION 25

Chef's choice of 7 nigiri and 1 roll

Omakase available at request

Rolls

Cut or Hand

TUNA 7

SPICY TUNA 7

TORO SCALLION 11

YELLOWTAIL YUZU KOSHO 8

CRAB CUCUMBER 8

SALMON SHISO 7

MACKEREL GINGER 7

SOFT SHELL CRAB 12

EEL-CUCUMBER 7

SHRIMP TEMPURA 9

SHRIMP AVOCADO 7

AVOCADO-CUCUMBER 6

SALMON SKIN 6

SMOKED SALMON - DAIKON 8

SHIITAKE-MAITAKE 7

TOFU-AVOCADO 7

UME CUCUMBER 6

NASU-SHISHITO 7

ROASTED TOMATO-TOFU 7

COD ROE-YAMAIMO 9

Yakitori Grill

Chicken

MOMO 3

Leg

SHIRO 3

Breast

SUNAGIMO 3

Gizzard

HATSU 3

Heart

KIMO 3

Liver

TSUKUNE 4

Minced Chicken

KAWA 2

Skin

Vegetables

ASPARA 3

Asparagus

KO TOMATO 3

Cherry Tomato

SHIITAKE 2

Shiitake mushroom

SHISHITO 3

Baby green pepper

NEGI 2

Scallion

NINNIKU 3

Garlic

Meat

GYU TAN 4

Beef Tongue

GYU BARA 4

Beef Short Rib, Garlic Soy

BUTA BARA 3

Pork Belly

TON TORO 4

Pork Jawl, Negi Ponzu

ASPARA BACON 4

Asparagus Bacon

Soup

MISO 3

Tofu and wakame seaweed

CLEAR MUSHROOM 8

Dashi, soy, shimeji, maitake, enoki

MUSSELS RED MISO 9

Scallion, ginger, cherry tomato

Salad

ARUGULA SALAD 8

Red radish, Baby Shrimp, Sesame dressing

ENDIVE SALAD 8

Asian pear, Pine nuts, Miso vinaigrette

TOFU SALAD 9

Onion, grape tomato, bonito flake, soy-balsamic

OCTOPUS SALAD 10

Seaweed, cucumber wasabi vinaigrette

Rice & Noodles

WHITE 2

8 GRAIN 4

ONIGIRI GRILLED W/MISO 5

FRIED RICE 7

Dried baby shrimp, egg, ginger, garlic, scallions

YAKITORI OVER RICE 15

Chicken white, dark meats, liver, tsukune, scallions, tomatoes

COLD RAMEN 11

Shredded Pork, Cucumber, Tomatoes, Soft boiled Egg

COLD SOBA SALAD 10

Sesame sauce, Shredded chicken, Arugula, Onions

Sake *By the Bottle*

JUNMAI

TAMAJIMAN MUROKA Tokyo 45

SEIKYO Hiroshima 58

JYOKIGEN YAMAHAI Ishikawa 81

DAISHICHI KIMOTO Fukushima 69

TARUZAKE Nara 60

SASAICHI Yamanashi 59

OZE NO YUKIDOKE Gunma 62

GINJO

AMABUKI ICHIGO Saga 70

KUDOKI JOZU Yamagata 68

SHIMEHARITSURU Niigata 89

YUKI NO BOSHA Akita 78

WATARIBUNE 55 Ibaraki 79

GARYUBAI Chubu 73

TENRYO HIDAHOMARE Gifu (300ml) 38

GORIKI Tottori 75

NARUTOTAI Tokushima 89

DAIGINJO

HOUREKI Fukushima 500

NICHIEI Chubu 145

KOIKAWA Yamagata 135

NANBUBIJIN Iwate (300ml) 42

DASSAI 39 Yamaguchi 105

SENSHIN Niigata 195

GASANRYU Yamagata 84

NIGORI

SHIRAKAWAGO Gifu 78

NARAMAN ORIGAMI Fukushima (300ML) 30

UNIQUE

KENBISHI HONJOZO Hyogo (900ml) 80

HOU HOU SHU Sparkling, Okayama (300ml) 38

Shochu

MUGIWARA BOSHI Kagoshima 56

ARK JAKUUNBAKU Fukuoka 116

SATSUMA KUROGODAI Kagoshima 60

BENI IKKO Kagoshima 106

KURANO SHIKON Kagoshima 88

ASAHI Kagoshima 114

KUMESEN Okinawa 60

Wine *By the Bottle*

CHAMPAGNE

KRUG Grande Cuvee, Brut 400

LA CARAVELLE Rose 78

WHITES

SAUVIGNON BLANC Backstory, California, USA 34

CHABLIS Domaine D'Elise, Chablis, France 52

RIESLING Selbach-Oster, Riesling Kabinett, Mosel, Germany 45

VERDEJO Vidal + Vidal, Rueda, Spain 42

CHARDONNAY NO I CO, North Coast, California 40

REDS

CABERNET SAUVIGNON Slingshot "Napa Valley", California 49

NEBBIOLO Rosso di Valtellina, Rainoldi, Lombardia, Italy 41

MALBEC Chateau La Caminade, Les Commandery, Cahors, France 54

PINOT NOIR A to Z, Oregon 45

VI NEGRI Clot d'Encis, Agricola Sant Josep, Spain 32

Japanese Whisky

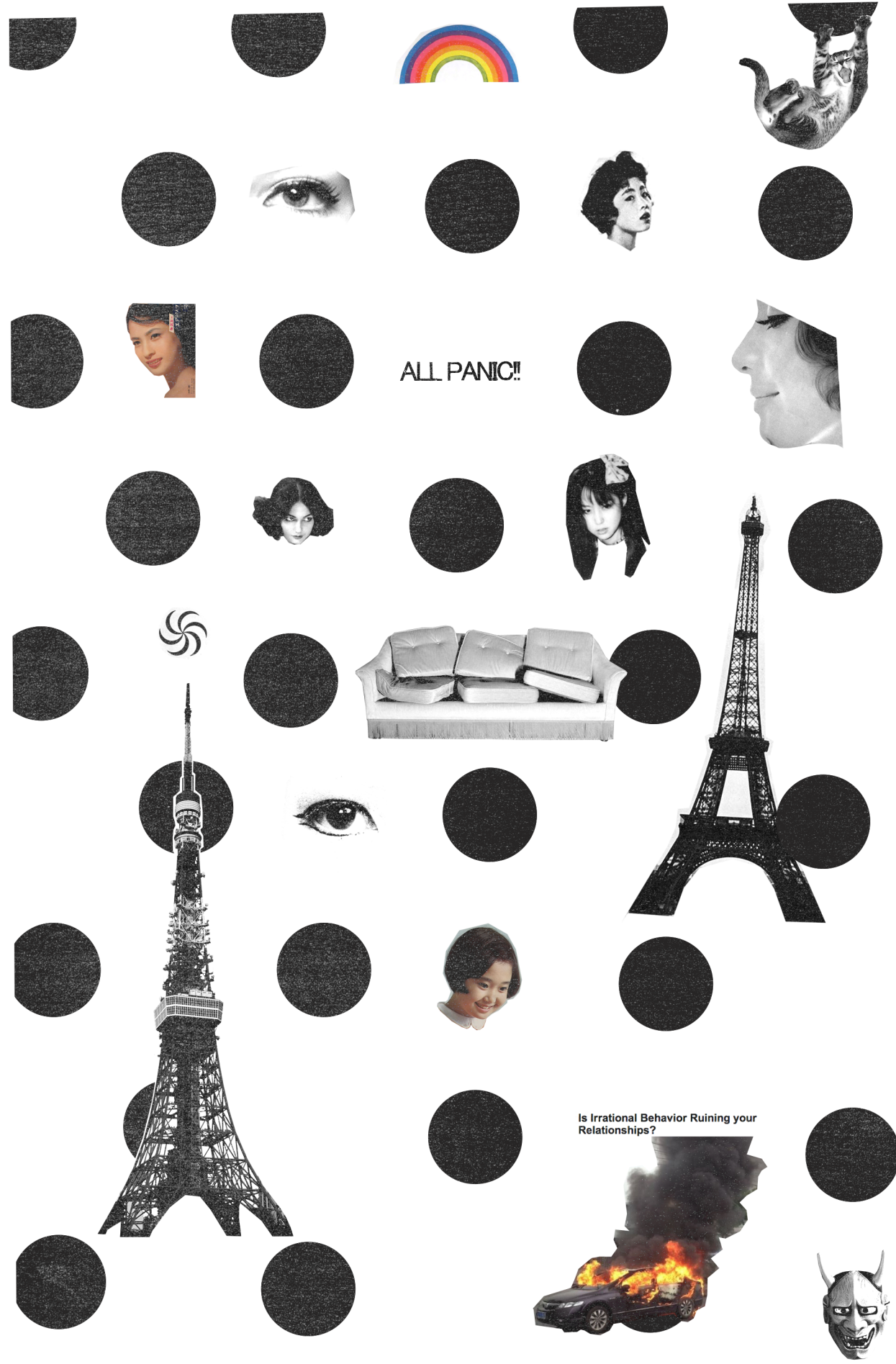
HIBIKI 12 y/o 18

HAKUSHU 12 y/o 18

YAMAZAKI 12 y/o 18

TAKETSURU 12 y/o 18

YOICHI 15 y/o 32



Is Irrational Behavior Ruining your Relationships?

Cocktails

YUKARI 12

Tequila, Red Shiso, Cointreau, Lime juice

LITTLE TOKYO 15

Maker's Mark, Umeshu, Dry Vermouth

MAR-TEA-NI 13

Vodka, Green tea, Sugar

MOTO GUZZI 13

Gin, Campari, Umeshu, Lemon

YUZU HI 14

Shochu, yuzu juice, St.Germain, prosecco

SHISO MOJITO 12

Rum, Limes, Fresh Shiso, Sugar, Soda

Beer

Draft

ASAHI 8

SAPPORO 7

Bottle

ABITA LIGHT 7

ORION (633 ml Can) 12

ASAHI (1 Liter) 16

SAPPORO 7

HITACHINO WHITE ALE 13

CHIMAY WHITE 12

SCHNEIDERWEISSE (500 ml) 11

LAGUNITAS IPA 8

SAMUEL SMITH'S BROWN ALE 9

SOUTHERN TIER PORTER 8

Cider

FOX BARREL PEAR 8

Sake *By the Glass*

Honjozo **YURI MASAMUNE** Akita 9

Junmai **JOTO** Yamagata 10

Yamahai **TENGUMAI** Ishikawa 13

Kimoto **DAISHICHI** Fukushima 13

Daiginjo **DASSAI 50** Yamaguchi 14

Nigori **SHIRAKAWAGO** Gifu 12

Hot Sake **KIKUMASAMUNE "KIKU"** Hyogo (carafe) 9

Shochu

Barley **MUGIWARA BOSHI** Kagoshima 8

ARK JAKUUNBAKU Fukuoka 14

Sweet Potato **SATSUMA KUROGODAI** Kagoshima 9

BENI IKKO Kagoshima 13

KURANO SHIKON Kagoshima 12

Brown Sugar **ASAHI** Kagoshima 15

Awamori **KUMESEN** Okinawa 9

Wine *By the Glass*

SPARKLING

BRUT D. de Martinolles, Blanquette de Limoux, France 11

ROSE Secco, Italian Bubbles, Veneto, Italy 10

WHITES

SANCERRE Pastou, Sancerre "Les Boucaults", France 13

CHARDONNAY Skylark, Mendocino, California 11

UNI BLANC Tariquet, Cotes de Gascogne, rance 8

REDS

PINOT NOIR Castle Rock "Mendocino County", California 12

CRianza Albaroble, Bodega Santa Cruz, Alpera, Spain 11



Sweets

GREEN TEA TIRAMISU 7

BLACK SUGAR FLAN 6

YUZU CHEESE CAKE 7

AZUKI CANNOLIS 7

ICE CREAM AND SORBET 5