

sake

junmai	a premium sake, brewer polishes up to thirty nine percent of the rice grain	glass	bottle
UCHIGASAKI HOYO MANAMUSUME – FARMERS DAUGHTER	dry with subtle cinnamon and pumpkin overtones	13	51
ginjo	a super premium sake, brewer polishes up to forty nine percent of the rice grain, awaking the sense of smell		
DEWAZAKURA OKA – CHERRY BOUQUET	floral nose with a hint of rose, melon and gardenias	18	72
HANA NO WINE – DRY WIND	light, fruity and floral	10	49
dainginjo	ultra premium sake, the pinnacle of the craft, where the brewer polishes at least fifty percent of the rice grain		
DEWAZAKURA YUKIMANMAN – SNOW COUNTRY	aged for five years, tones of pomegranate and persimmon	39	142

beer

KIRIN LIGHT	8	SAPORO	8
ASAHI	8	KIRIN ICHIBAN	8

appetizers

EDAMAME	steamed soy bean	5
SEAWEED SALAD	rice vinegar dressing, carrot, bean sprout	10
GREEN SALAD	mixed greens, cucumber, tomato, carrot, ginger dressing	12
MISO SOUP	mixed miso in fish broth, tofu, seaweed, scallion	9
SUNOMONO	assorted seafood and seaweed marinated with vinegar sauce	18
CHIRASHI	assorted sashimi, sushi rice	30
TUNA TATAKI	seared sliced tuna, ponzu sauce	18
YELLOW TAIL TARTARE	diced yellow tail, Asian pear, avocado, yuzu miso sauce	18
OCTOPUS CARPACCIO	thin sliced octopus, sweet pepper, tomato, red onion cucumber, spicy vinegar dressing	20
TEMPURA	vegetable, tempura sauce	12
	shrimp, tempura sauce	16
	shrimp and vegetable	16

ALL SUSHI AND ROLLS CAN BE MADE WITH BROWN RICE

applicable taxes and an 18% service charge will be added to all checks

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions

sushi rolls

TUNA nori	10
CUCUMBER cucumber, rice, nori	8
VEGETABLE yama gobo, cucumber, kanpyo, avocado, asparagus	10
YELLOW TAIL yellow tail minced with chopped scallion	10
SPICY TUNA chopped tuna, radish sprout, scallion, Blade spicy sauce	12
SALMON julienne salmon, avocado, cucumber	12
FRESH WATER EEL fresh water eel, cucumber, scallion, eel sauce	12
CALIFORNIA crab meat, avocado, cucumber, mayonnaise, masago	14
SPICY SCALLOP chopped scallop, spicy mayonnaise, masago, chopped scallion	12

specialty rolls

BLADE marinated salmon, fresh mozzarella, spicy mayonnaise fried garlic	12
VIDA chopped hamachi, asparagus, ooba leaf, wasabi tobiko serrano chili	12
LOBSTER cucumber, mayonnaise, masago, avocado tempura flakes, eel sauce	22
RAINBOW crab meat, cucumber, topped with yellow tail, tuna salmon, white fish, shrimp	18
NARUTO MAKI salmon, crab meat, masago, scallion, radish sprout avocado, in cucumber, tangy dressing (no rice)	18
CHATEAU shrimp, cucumber, avocado, fresh water eel spicy mayonnaise, eel sauce	16
DRAGON deep fried shrimp, cucumber, asparagus, topped with avocado Blade spicy sauce, eel sauce	16
BLEAU tuna, salmon, yellow tail, masago, scallion, avocado white radish, yuzu onion dressing	18

sushi and sashimi two pieces per order

TUNA	11	FLUKE	9
SWEET SHRIMP	10	SALMON ROE	9
YELLOW TAIL	10	SHRIMP	8
JAPANESE SNAPPER	10	BLUE FIN TORO	M/P
SALMON	10	OCTOPUS	8
FRESH WATER EEL	9	UNI / SEA URCHIN	14

sushi and sashimi platters two pieces each

THREE TYPES tuna, yellow tail, salmon	22
FIVE TYPES tuna, yellow tail, white fish, salmon, shrimp	32