

SMALL DISH

EDAMAME 4

boiled & salted soy beans

TAKO WASABI 6

chopped raw octopus w/wasabi

KANI CANAPE 7

crawfish meat w/masa chip

UNI ONSEN TAMAGO 7

soft boiled egg w/uni in KOU sauce

BEEF TARTARE 8

kobe beef chop w/KOU sauce

MAGURO TARTARE 8

hawaiian big eye tuna chop w/ KOU sauce

CRISPY POW 8

lotus root chips crowned w/tuna

KABOCHA CROQUETTE 7

boiled egg inside of pumpkin puffs

HAMACHI CARPACCIO 8

yellowtail with chili and mint dressing

KYOKOKU MORI 9

deep fried asparagus tuna roll with garlic chips on top w/ponzu sauce and spicy sauce

TOFU TEMPTATION 7

soft tofu topped w/Korean style mentaiko, oshinko, and uni

NATTO YASAI 6

vegetables w/natto and nori

KURUMA EBI ZUKE 12

raw king prawn in soy sauce marinade served w/onigiri

EBI AVO 7

shrimp and avocado w/miso-mayo

YAMAKAKE 6

grated japanese mt. yam w/hawaiian big eye tuna

IKA SANSAI 6

blanched squid w/pickled veggies

GYOZA (5PCS) 6

pan fried beef potsticker

CORN CHESSE GRATIN 6

corn w/cheese

TSUKEMONO 5

japanese pickled selection of 4 veggies

KIMCHI 3

traditional korean fermented cabbage

ORGANIC SALAD

HAWAIIAN POKE 11

red tuna mixed w/sea veggies and seasonal vegetables from farmers market

SASHIMI SALAD 12

assorted sashimi, seasonal fruits and vegetables w/ponzu

SUNOMONO 7

prawns, octopus, and cucumber in sweet vinaigrette

DAIKON SALAD 7

shredded organic "mu" (korean daikon) w/seasonal veggies from farmers market

WAKAME SALAD 5

seaweed salad w/seasonal vegetables from farmers market

YAKITORI

served two skewers

MOMO 5

chicken thigh

CHICKEN TSUKUNE 6

chicken meatball

KUROBUTA 5

black pork

BACON ENOKI 6

mushroom wrapped w/bacon

BACON ASPARAGUS 6

asparagus wrapped w/bacon

EBI 6

shrimp

SHIITAKE (SEASONAL) 4

mushroom

KUROBUTA SAUSAGE 6

black pork sausage

SHISHITO 5

pepper

SASHIMI

MAGURO (4PCS) 10

hawaiian big eye tuna

SAKE (4PCS) 9

fresh salmon

HAMACHI (4PCS) 10

yellowtail

SHIRO MAGURO (4PCS) 10

white tuna

KOU SASHIMI (9PCS) 18

salmon, hawaiian big eye tuna, and yellowtail
(no substitution)

MAGURO TATAKI 11

lightly seared hawaiian big eye tuna slices w/daikon

SABA TATAKI 11

lightly seared mackerel slice w/daikon w/ponzu

ANKIMO 10

steamed monkfish liver w/ponzu

ROLL

CALIFORNIA ROLL 6

w/fresh crab meat

SPICY TUNA ROLL 6

tuna and cucumber in special spicy sauce

KAPPA MAKI 4

cucumber roll

TEKKA MAKI 5

tuna roll

SAKE MAKI 5

salmon roll

AVOCADO MAKI 5

avocado roll

EBI TEMPURA MAKI 8

deep fried shrimp roll

CATERPILLAR 13

eel, cucumber, and kaiware roll topped w/avocado
glazed w/unagi sauce

VOLCANO 14

deep fried shrimp, cucumber, and kaiware roll
topped w/spicy tuna, w/unagi sauce and spicy-mayo

FRISCO 13

spicy tuna roll topped w/salmon and avocado
glazed w/unagi sauce

KOU ROLL 15

deep fried shrimp w/cream cheese in a cucumber roll,
topped w/tuna tataki served w/ponzu

SUSHI

served two pieces

MAGURO 6

hawaiian red tuna

SAKE 5

salmon

SHIRO MAGURO 6

white tuna

HAMACHI 6

yellowtail

EBI 6

cooked shrimp

TAKO 5

cooked octopus

UNI 10

sea urchin from santa barbara

TOBIKO 5

flying fish roe

IKURA 6

salmon roe

TAMAGO 4

egg omelet

SABA 5

mackerel

UNAGI 6

grilled freshwater eel

GRILLED

GINDARA MISOZUKE 11
miso marinated black cod

SHISHAMO (5PCS) 7
smelt

DENGAKU MISO 6
eggplant w/miso sauce

KING PRAWN (2PCS, SEASONAL) 10
rosemary sea-salt seasoned

 **BUTA TORO 7**
pork belly garnished w/scallions drizzled w/miso sauce

SHIOKOJI BEEF 10
marinated beef in fermented malt
served w/shallot pepper sauce

HAMACHI KAMA 12
yellowtail collar

SABA SHIO 8
salted mackerel

SAKE SHIO 8
salted salmon

 **IKA YAKI 9**
whole squid w/ponzu sauce

HOTATE GRATIN (3PCS) 7
whole scallop gratin

TEPPAN & SAUTÉ

TAKO YAKI 7
octopus balls, scallions and bonito flake on top

HOTATE YAKI 9
scallop with garlic and asparagus w/butter sauce

BEEF TATAKI 10
thin slices of seared beef with red onion

BUTA KIMCHI 8
pork with kimchi

OKONOMIYAKI 10
japanese style pancake with bacon

BUTA KAKUNI 9
japanese braised pork belly

TEPPAN & SAUTÉ (VEGETARIAN)

add bacon \$2.00

ENOKI 5
mushroom

MOYASHI 5
mung bean sprout

BOK CHOY 5
chinese cabbage

ERINGI 5
king oyster mushroom

FRIED

AGEDASHI TOFU 6

batter fried tofu in light tempura sauce

IDAKO TEMPURA 7

baby octopus w/spicy-mayo

KAKI FRY (5PCS) 7

oyster w/tonkatsu sauce

CROQUETTE (2PCS) 6

creamy potato puffs with vegetables
w/mustard and teriyaki sauce

HOTATE KATSU (4PCS) 6

scallop w/wasabi-mayo

KAKIAGE (2PCS) 7

mixed vegetables w/tempura sauce

TORI KARAAGE 7

marinated boneless chicken w/spicy-mayo

IKA TONBI 7

squid mouth w/spicy-mayo

GESO TEMPURA 6

squid legs w/ponzu

SOFT SHELL CRAB 8

soft shell crab w/ponzu

LIZARD EYE 10

spicy tuna and asparagus on dried seaweed
w/whole grain mustard apple sauce

KALBI TEMPURA 10

korean style boneless short rib with vegetables
w/sesame ponzu

SALMON SKIN KATSU 7

salmon skin with scallions

SOUP

BLACK MUSSEL 10

black mussel soup

ASARI MISO 6

miso broth w/manila clam and italian parsley

ASARI SAKAMUSHI 10

steamed clams w/butter wine sauce

RICE BOWL & NOODLE

SAKE ONIGIRI (2PCS) 6

pan fried rice ball w/salmon

CHIRASHI DON 12

assorted sashimi over sushi rice

YAKI UDON 11

stir fried udon w/seafood and vegetables

UNI DON 12

fresh sea urchin over rice in hot clay pot

UNAGI DON 14

grilled water eel over rice

FISH ROE DON 10

tobiko, ikura, and vegetables over rice

CHA SOBA 10

cold green tea soba w/KOU soba sauce

KOU RAMEN 10

pork and chicken broth w/vegetables, chashu,
sliced bamboo, bean sprout, and green onion

NAGASAKI RAMEN 13

white spicy pork and chicken broth w/vegetables
and seafood

SIDES

MISO SOUP 1.50

RICE 1.50

SUSHI RICE 2

DESSERT

MOCHI ICE CREAM (2PCS) 4
choice of green tea or red bean

GREEN TEA CHEESECAKE 4

FROZEN PERSIMMON 3

TEMPURA GREEN TEA ICE CREAM 6

NON-ALCOHOLIC BEVERAGES

FIJI WATER 2

SPARKLING WATER 2 (S) 5 (L)
san pellegrino

HOT GREEN TEA 1

ICED OOLONG TEA 2

LEMONADE 2

JUICE 2.50
choice of apple or orange

SODA 1.50
coke, diet coke, 7up

RAMUNE 2.50

CALPICO 2.50

alcoholic beverage

SAKE

NIGORI

Sho chiku bai - milky way 11 (375 ml)
California, very sweet and rich with cloudy color.

Ozeki 11 (375 ml)
California, locally fermented cloudy sake with brewing methods taken from Japan. Mildly sweet tasting with refreshing favor.

Sayuri - a little lily 11 (300 ml)
Hyogo, refreshing aroma, natural sweetness and smooth last note.

JUNMAI

Ozeki reisyu 15 (300 ml)
California, a pleasant combination of full-body flavor and a light smooth finish. It has highly regarded by purists for its slightly acidic tang and bodiness.

Shirakabe gura - white wall 5 (glass) / 49 (1.8L)
Hyogo, light and smooth sake with nice taste of rice.

Kamotsuru nama kakoi 20 (300 ml) / 48 (720 ml)
Hiroshima, fresh fragrance with delicate and light taste, dry and sweet.

Genbeisan no onikoroshi - devil slayer 6 (glass) / 60 (1.8L)
Kyoto, light and dry, popular sake among sushi chefs in Japan.

Otokoyama - man's mountain 11 (glass) / 50 (720ml) / 119 (1.8L)
Hokkaido, crisp, sharp, rich, full-bodied and very dry. Best loved in USA.

Kagatobi cho karakuchi - super dry 16 (300 ml)
Full- flavored with a perfect acidity. Very sharp finish.

Akira organic 60 (720 ml)
Hokuriku, Ishikawa, light and smooth, the power of pure, organic sake with your very first sip. Quite robust, a touch rugged and with a bitter undertone. Very mild and creamy, yet still having a nice bitterness and acidity.

Yamada nishiki 12 (300 ml) / 30 (720 ml)
A lush, full-bodied sake that boasts fruity and floral flavors and a hint of rice. Its dry finish wonderfully complements rich meals.

GINJO

Tama no hikari tokusen - spirit of the deity
6 (glass) / 80 (1.8L)

Kyoto, medium dry, a clean and gentle fragrance with layers of rich taste.

Kikushui- fountain of youth 17 (300 ml)

Niigata, elegant with a floral aroma and a very light palate.

Kagatobi 16 (300 ml) / 52 (720 ml)

Ishikawa, refined sake with rich fruity fragrance and abundance of rice flavor. Very smooth.

Hakkaisan 30 (300 ml)

Niigata, very clean, fairly crisp overall and quite dry, one of the most popular and highly sought after ginjo in Japan.

DAIGINJO

Dassai - otter festival 25 (300 ml) / 48 (720 ml)

Yamagata, clean, soft, and very subtle, balanced aromas and a mild sweetness.

Ninki ichi - gold ninki 60 (720 ml)

Fukushima, aromatic scent with slight peppery and medium body finish. The light sweetness of fruit complimented by the elegant acidity.

Osakaya chobei - first boss 28 (300 ml) / 60 (720 ml)

Hyogo, rich, fruity aroma and clear delicate taste

Kubota 'hekuiju' - five thousand 77 (720 ml)

Niigata, robust and voluminous flavor of cheerful personality, popular among sexy sushi chefs.

Kubota 'manju' - millions of celebrations 145 (720 ml)

Niigata, a truly sophisticated aroma and elegant flavor

Wakatake 'onikoroshi'

15 (glass) / 95 (720ml) / 175 (1.8L)

Shizuoka, beautifully round and alluring sake with silky texture.

HONJOZO

Karatamba 11 (300 ml) / 55 (1.8L)

Dry and crisp, full-bodied, and rich taste that feels smooth on the palate.

HOT SAKE

Sho chiku bai chokara extra dry
7 (glass) / 11 (tokkuri)

Extremely dry sake. Its clean and crisp flavor pairs well with a wide variety of foods.

SHOCHU

lichiko seirin (Barley) 5 (glass) / 45 (720 ml)

Kyushu Ohita, refreshing flavor and crystal clear taste embody essence of Japan. Soft and pleasant to the taste

Hakutake shiro (Rice) 5 (glass) / 50 (750 ml)

Kumamoto, the taste begins semi-sweet with a smooth transition into a buttery, umami middle, then lingering into a fresh, dry finish.

Kagemusha (Sweet Potato) 5 (glass) / 45 (750 ml)

Oita, light and smooth. A very delicate and smooth sweet potato shochu, designed to match any cuisine.

Ginza no suzume (Barley) 5 (glass) / 45 (750 ml)

Kyushu, Oita, smooth shochu with very clean and simple taste.

Benitome (Sesame) 5 (glass) / 50 (750 ml)

Shuzo, mild flavor with slight aroma of sesame. The brewer is the pioneer of sesame shochu.

Kuro kirishima (Sweet Potato) 5 (glass) / 45 (750 ml)

Miyazaki, the finest black rice malt constructs the distinguished sweet taste and fresh remaining taste.

BEER

ON TAP pint / pitcher

Sapporo 5 / 25

Asahi 5 / 25

Kirin 5 / 25

BOTTLE

Sapporo (750 ml) 8

Asahi (750 ml) 8

Orion (663 ml) 9

Koshihikari Echigo 9

Echigo Stout 10

Kujukuri Ocean Weizen (330ml) 10

IPA Oze no Yukidoke (330ml) 13

COCKTAIL

The Samurai 9
Sake, Cucumber, Lemon, and Apple juice

Ginger Cooler 9
Sake, Ginger, Lime, and Ginger-ale

Shibuya 109 10
Sake, Umeshu, Cucumber, and Mint

Love Hotel 10
Shochu, Rosé-wine, and Grapefruit

The Kou 11
Shochu, Shiso, Umeboshi, Lime, and Club-soda

Chuhai 9
Choice of Lemon / Grapefruit / Oolong / Calpico

WINE

SPARKLING

House Sparkling
Valdo Prosecco Brut DOC 8 (glass) / 25 (bottle)
Italy

Canard-Duchêne Brut
35 (375 ml) / 50 (720 ml) / 110 (magnum)
NV, Champagne, France

Jaffelin Crémant de Bourgogne 35 (bottle)
NV, Rosé Brut, France

WHITE

House White
Windrun 8 (glass) / 25 (bottle)
2011, Chardonnay, Monterey County

Cune Monopole 25 (bottle)
2012, Rioja, Spain

Guy Saget Muscadet Sèvre et Maine 30 (bottle)
2011, Muscadet, France

Saget Petite Perrière 9 (glass) / 30 (bottle)
2012, Sauvignon Blanc, France

Saget Domaine de la Perrière Sancerre

11 (glass) / 38 (bottle)
2012, Sauvignon Blanc, France

Lucien Albrecht Cuvée Cécile 68 (bottle)
2007, Pinot Gris, France

RED

House Red
Line 39 8 (glass) / 25 (bottle)
2012, Pinot Noir, Central Coast

Porcupine Ridge 9 (glass) / 30 (bottle)
2011, Cabernet Sauvignon, South Africa

Klinker Brick 35 (bottle)
2011, Zinfandel, California

Scheid 38 (bottle)
2007, Merlot, Monterey County

Thomas Fogarty 40 (bottle)
2010, Pinot Noir, Santa Cruz

Titus 18 (glass) / 70 (bottle)
2010, Cabernet Sauvignon, Napa Valley

Cliff Lede 125 (bottle)
2009, Cabernet Sauvignon, Napa Valley