



WOKUNI

JAPANESE wokuni CUISINE

BEER

DRAFT

ASAHI \$7

Japan

BROOKLYN LAGER \$7

U.S.A

BLUE MOON \$7

U.S.A

BOTTLE

SAPPORO \$7

Japan

SAM ADAMS \$7

U.S.A

NEW BELGIUM FAT TIRE \$8

Belgium

PERONI NASTRO AZZURRO \$7

Italy

JAPANESE SAKE (日本酒)

		Area	Glass	Carafe	Bottle
DAIGINJO	KAMOTSURU TOUSEI GOLD	Hiroshima	\$18	\$43	\$100
	NANBU BIJIN	Iwate	\$22	\$53	\$130
JYUNMAI	DASSAI 23	Yamaguchi	\$27	\$65	\$160
DAIGINJO	DASSAI 50	Yamaguchi	\$11	\$25	\$63
	DASSAI BEYOND	Yamaguchi			\$900
	TENGUMAI 50	Ishikawa	\$10	\$23	\$57
	KUBOTA MANJYU	Nigata	\$25	\$60	\$147
	TATENOGAWA 50 NAKADORI	Yamagata	\$12	\$28	\$69
	BON YUMEHAMASAYUME	Fukui	\$49	\$120	\$290
	BON GOLD	Fukui	\$15	\$35	\$87
TOKUBETSU	OTOKOYAMA	Hokkaido	\$12	\$28	\$69
JYUNMAI	SUIGEI	Kochi	\$9	\$20	\$51
	HAKKAISAN	Nigata	\$10	\$23	\$57
SPARKLING SAKE	MIO SPARKLING	Kyoto			\$22
NIGORI SAKE	KIKUSUI PERFECT SNOW	Nigata			\$20
GINJO	KUBOTA SENJYU	Nigata	\$10	\$23	\$57
	TUKINOI TAIYORI	Ibaragi	\$15	\$35	\$88
	RYUJIN KAKUSHIZAKE	Gunma	\$10	\$23	\$58



JAPANESE SAKE (日本酒)

		Area	Glass	Carafe	Bottle
JYUNMAI GINJO	SHIMEHARITSURU	Nigata	\$14	\$33	\$80
	TAMANOHIKARI	Kyoto	\$16	\$38	\$93
	NANBUBIJIN	Iwate	\$11	\$25	\$67
	HAKKAISAN	Nigata	\$12	\$28	\$69
	KUBOTA KOUJYU	Nigata	\$10	\$23	\$57
	SUIGEI KOIKU NO.54	Kochi	\$10	\$23	\$57
	FUKUCYO	Hiroshima	\$11	\$25	\$63
JYUNMAI	SHICHIDA	Saga	\$10	\$23	\$57
	KUROSAWA	Nagano	\$9	\$20	\$51
	OKUNOMATSU	Fukushima	\$11	\$25	\$63
HONJOZO	HAKKAISAN TOKUBETSU	Nigata	\$10	\$23	\$57
	KIKUSUI FUNAKUCHI	Nigata	\$8	\$18	\$45

SHOCHU (焼酎)

		Area	Glass	Bottle
SWEET POTATO	KUROKIRISHIMA	Miyazaki	\$7	\$80
	TOMINOHOZAN	Kagoshima	\$8	\$90
BARLEY	IICHIKO	Oita	\$7	\$80
	HITOTSUBUNOMUGI	Kagoshima	\$8	\$90
RICE	TORIKAI	Kumamoto	\$10	\$100



WINE

		Glass	Bottle
RED	PAYANA, Mendoza Malbec 2015 Argentina	\$13	\$34
	LA FORGE ESTATE Pinot Noir Vin de Pays d'Oc. 2015 France		\$37
	BRANDER, Cabernet Sauvignon 2016 California		\$58
	MONTGRAS ANTU, Cabernet Sauvignon 2013 Chile		\$52
WHITE	CHAMPAGNE Le Mesnil Blanc De Blancs Grand Cru Brut France	\$25	\$89
	PROSECCO Tommasi Tenuta Filodora Italy	\$13	\$43
	GRUNER VELTLINER, Count Karolyn 2015 Hungary	\$13	\$37
	SIMONSIG, Chenin Blanc 2016 South Africa	\$13	\$37
	WITHER HILLS, Sauvignon Blanc, Marlborough 2016 New Zealand	\$14	\$39
	Y3 CHARDONNAY, Nappa Valley 2015 California		\$59
	GOLDSHMIDT, Singing Tree CHARDONNAY 2015 California		\$47
	GALERIE, Eguitem Knight Valley Sonoma County 2014 California		\$70
	TRIMBACH, Pinot Gris 2013 Reserve France		\$57
	CHATEAUX DE ROQUEFEUILLE, Cotes de Provence Rose 2016 France		\$62



COCKTAILS \$14

CHEZ KUNI

Shochu, Ginger, Bitters Lemon Juice

LEXINGTON LUXE

Gin, Rosé, Sparkling Wine

MATCHA TIME

Vodka, Soy Milk, Citrus Coco

PHILOSOPHO

Bourbon, Mraschino, Orange Bitters

LYCHEE MARTINI

Vodka, Sake, Lychee Juice

CHILITINI

Tequila, Shishito, Cilantro, Lime Juice



COCKTAILS \$14

CHEZ KUNI

Shochu, Ginger, Bitters Lemon Juice

LEXINGTON LUXE

Gin, Rosé, Sparkling Wine

MATCHA TIME

Vodka, Soy Milk, Citrus Coco

PHILOSOPHO

Bourbon, Mraschino, Orange Bitters

LYCHEE MARTINI

Vodka, Sake, Lychee Juice

CHILITINI

Tequila, Shishito, Cilantro, Lime Juice



WOKUNI
JAPANESE うおぐに CUISINE

**COLD
DISHES**
冷菜

Shirasu Oroshi しらすおろし	Baby Sardine, Grated Daikon Radish	7
Hiyayakko Tofu 冷奴豆腐	Chilled Tofu topped with Bonito Flakes, Grated Ginger and Scallion	7
Kimpira きんぴら	Stir-fried Carrot, Burdock and Lotus Root	6
Assorted Tsukemono 漬け物盛り合わせ	Assorted Japanese Pickles	7
Yellowtail Carpaccio 鰯カルパッチョ	Thin Sliced Yellowtail, Yuzu Citrus Pepper Sauce	12
Avocado Salmon アボカドサーモン	Salmon and Avocado, Wasabi Mayonnaise	10
Unagi-Zaku 鰻ザク	Grilled Eel and Cucumber	10
Ankimo あん肝	Steamed Monkfish Liver, Ponzu Sauce	10
Maguro Tartare 鰹タルタル	Tuna Tartare, Yuzu Pepper Sauce	12
Washugyu Tataki 和州牛タタキ	Lightly Roasted Washugyu Beef, Mayonnaise and Ponzu Sauce	28
Cold Inaniwa Udon with Tempura 天ぷら稲庭うどん	Cold Udon Noodle with Assorted Tempura (Shrimp, Kabocha Squash, Eringi Mushroom, Eggplant and Shishito Pepper)	19

SALADS
サラダ

Shirasu しらすサラダ	Baby Sardine, Mixed Greens, Bell Peppers, Yuzu Dressing	8
Smoked Salmon スモークサーモンサラダ	Smoked Salmon, Mixed Greens Leaf, Yuzu Dressing	12
Prosciutto プロシュットサラダ	Romaine and Prosciutto with Sesame Dressing	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**HOT
DISHES**
温菜

Chawan Mushi 茶碗蒸し	Steamed Savory Egg Custard topped with Bonito Dashi	9
Dashi Maki 出し巻卵	Japanese Style Rolled Omelette	9
Agedashi Tofu 揚げ出し豆腐	Deep Fried Tofu steeped in a Savory Bonito Dashi	7
Nasu Dengaku 茄子田楽	Miso Glazed Eggplant with Seafood	12
Aburi Mentaiko 炙り明太子	Broiled Spicy Cod Roe	7
Edamame 枝豆	Steamed Soybeans, Sea Salt	7
Ei Hire エイヒレ	Dried Skate Fin with Mayonnaise	9
Saikyo Yaki 西京焼き 銀鱈・鮭・鰯	Grilled Fish Marinated in Saikyo Miso	COD 28 SALMON 17 YELLOWTAIL 17
Buri Yuan Yaki 鰯幽庵焼き	Grilled Yellowtail marinated in Yuan Sause (Sweet Soy-based Sauce)	17
Buri Steak 鰯ステーキ	Yellowtail Steak, Soy-based Sauce Yuzu Papper	28
Maguro Tail Steak 鮪テール焼き	Tuna Tail Steak, Teriyaki Sauce	28
Toban Yaki 陶板焼き	Washuy Beef Cooked on A Toban Ceramic Plate	32
Grilled Lamb Chops ラムチョップ焼き	Lamb Chops, Red Miso Sauce (4 pieces)	30
Long Island Duck ローストロングアイランドダック	Shio-Koji Marinated Roasted	15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



**FRIED
DISHES**
揚げ物

Yamaimo French Fries 山芋揚げ	Fried Japanese Yam with a hint of Sea Salt	9
Karaage 唐揚げ	Japanese Style Fried Chicken	8
Tomorokoshi Kakiage トウモロコシかき揚げ	Corn Fritter	7
Assorted Tempura 天ぷら盛り合わせ	Shrimp, Yellowtail, Shiitake Mushroom, Zucchini, Asparagus and Sweet Potato	21
Vegetable Tempura 野菜天ぷら	Asparagus, Onion, Sweet Potato, Eggplant, Shishito Pepper, Bell pepper, and Zucchini	12
Ebi Tempura 海老天ぷら	Shrimp Tempura	24

**KUSHI
YAKI**
串焼き

Assorted Kushiyaki 串焼き盛り合せ	3 Skewers of Chicken Breast and Tigh with Tare	9
Washugyu 和州牛串	Washugyu Beef	9
Ebi 海老串	Shrimp	6
Oyako 親子串(鮭・いくら)	Salmon topped with Salmon Roe	8
Hotate 帆立串	Scallop	7
Eringi エリンギ串	Eringi Mushroom	3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



WOKUNI
JAPANESE うおぐに CUISINE

SUSHI PLATTER 寿司	5P Sushi & 1Roll	寿司5貫、細巻き1本	25
	7P Sushi & 1Roll	寿司7貫、細巻き1本	29

Assorted Sushi Sashimi Combination is subject to change based on availability.

SASHIMI 刺身	Sashimi 3	刺身三種盛り	29
	Sashimi 5	刺身五種盛り	39

Assorted Sashimi is subject to change based on availability.

OYSTER 牡蠣	Oyster 牡蠣	Kumamoto Oyster on the half shell	3
---------------------	--------------	-----------------------------------	---

SOUP 味噌汁	Akadashi 赤出汁	Savory Red Miso Soup	5
--------------------	-----------------	----------------------	---

DESSERT デザート	Shiratama Zenzai 白玉ぜんざい	Sweet Red Bean Soup with Rice Cake and Assorted Fruits	8
	Matcha Brulee 抹茶ブリュレ	Green Tea Brulee	10
	Monaka Ice Cream 最中アイスクリーム	Monaka Sandwich with Green Tea Ice Cream	8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



WOKUNI
JAPANESE うおく に CUISINE

SUSHI	O-Toro	大トロ	Fatty Tuna	12
A La Carte	Chu-Toro	中トロ	Medium Fatty Tuna	9
寿司	Maguro	鮪	Tuna	6
	Buri	鰯	King Yellowtail	5
	Uni	ウニ	Sea Urchin	12
	Ikura	イクラ	Salmon Roe	6
	Tai	鯛	Snapper	6
	Kinmedai	金目鯛	Red Snapper	9
	Sake	鮭	Salmon	5
	Unagi	鰻	Eel	8
	Anago	穴子	Sea Eel	9
	Hotate	帆立	Scallop	7
	Tobiko	とびこ	Flying Fish Roe	4
	Washugyu	和州牛	Washu Beef	9
	Others			9~

Please feel free to ask today's fish.

ROLLS	Spicy Yellowtail	Yellowtail with Spicy Sauce	7
寿司ロール	スパイシーイエローテール		
	Spicy Tuna	Tuna with Spicy Sauce	7
	スパイシーツナ		
	Spicy Salmon	Salmon with Spicy Sauce	7
	スパイシーサーモン		
	Negi Hama	Yellowtail and Scallion	8
	ネギハマ		
	Negi Toro	Toro and Scallion	8
	ネギトロ		
	Tekka	Tuna	7
	鉄火		
	Shrimp Tempura	Shrimp Tempura	12
	海老天ぷら		
	Eel Cucumber	Eel and Cucumber	12
	鰻キュウリ		
	Eel Avocado	Eel and Avocado	13
	鰻アボカド		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness