

WHITE FISH {MILD, CLEAN}

KANPACHI AMBER JACK [KYUSHU, JAPAN]	12 / 25
KURODAI BLACK SEA BREAM [CYPRUS]	7 / 14
MADAI WILD BLACK SEA BREAM [KAGISHIMA, JAPAN]	12 / 25
SUZUKI SEA BASS [LOCAL]	7 / 14
TENNEN HIRAME WILD 'IKA JIME' HALIBUT [CHIBA, JAPAN]	13 / 27

VIBRANT FISH {FULL FLAVOR, BUTTERY}

ANKIMO MONKFISH LIVER [BOSTON]	8.5 / 21
HARA SAKE SEARED SALMON BELLY [MARLBOROUGH, NEW ZEALAND]	9 / 20
JI-KINMEDAI 'COLD SMOKED' GOLDEN EYE SNAPPER [CHIBA, JAPAN]	20 / 50
KURO MAGURO BLACK TUNA [NAGASAKI, JAPAN]	12 / 25
KURO MAGURO 'ZUKE' SOY SAUCE CURED BLACK TUNA [NAGASAKI, JAPAN]	M.P.
SABA MACKEREL [SANRIKU, JAPAN]	6 / 12
SAKE KING SALMON [MARLBOROUGH, NEW ZEALAND]	8 / 17
SHIRO MAGURO WHITE TUNA [CANADA]	7 / 15
SHIRO TORO WHITE TUNA BELLY [CANADA]	10 / 21
UMIMASU OCEAN TROUT [AUSTRALIA]	7 / 15

ROE, EGG, TOFU

IKURA SALMON ROE [ALASKA]	8 / -
INARI BEAN CURDSKIN [JAPAN]	3 / -
TAMAGO EGG OMELETTE	5 / -
TOBIKO FLYING FISH ROE [JAPAN]	7 / -
UNI SEA URCHIN [SANTA BARBARA]	12 / -

CRUSTACEAN

AMAEBI SWEET SHRIMP [CANADA]	13
HOTATE SCALLOP [HOKKAIDO, JAPAN]	9 / 20
TAKO OCTOPUS [JAPAN]	5 / 10
ZUWAGANI SNOW CRAB [ALASKA]	10

SELECTION

MORIWASE NIGIRI - 6PC	M.P.
OMAKASE	A.Q.
SASHIMI TASTING - 12PC	34

ROLLS	AKIKO	SHRIMP TEMPURA, SALMON, AVOCADO, CUCUMBER, PAPER LEMON, SESAME	16
	RAINBOW	BLUE CRAB, MEDLEY OF FISH, AVOCADO, CUCUMBER, SESAME	14
	UNAGI KU	BROILED EEL, CUCUMBER, AVOCADO, TOASTED SESAME	10
	NEGIHAMA	YELLOW TAIL, SCALLION, SHISO, SESAME	10
	NEGI TORO	TUNA BELLY, SCALLION, PICKLED DAIKON, SESAME	M.P.
	SAKE	SALMON, AVOCADO, SCALLION, YUZU JALAPENO, TARE, SESAME	10
	SPIDER	SOFT SHELL CRAB, AVOCADO, SCALLION, SOY PAPER	10
	TEKKA	TUNA, SCALLION, AVOCADO, CRISPY SHISO, PICKLED CARROT, SESAME	12
	AVOCADO	AVOCADO, SESAME	5
	FUTO	EGG OMELETTE, AVOCADO, CUCUMBER, SPINACH, SESAME	7
	KAPPA	ENGLISH CUCUMBER, SESAME	4

KITCHEN	EDAMAME	SOYBEANS, SEA SALT	4
	MISO	SOY BEAN SOUP, SEAWEED, SHIMEJI, TOFU, SCALLION	3
	OSHITASHI	SPINACH IN SESAME, SOY DASHI	4
	SUNOMONO	JAPANESE CUCUMBER, WASABI, CHOICE OF OCTOPUS OR SCALLOP	8
	GREENS	MEDLEY OF GREENS, CUCUMBER, AVOCADO	8
	GYU	NIMAN RANCH BEEF, TARE, KIM CHI JUS, TENDON CRACKLING	30
	HAMACHI KAMA	BROILED YELLOWTAIL COLLAR, PONZU	mkt
	SABA SHIO-YAKI	MACKEREL, CHIVES, PONZU-DAIKON	12
	GINDARA	BLACK COD, SQUID MISO, AKA SU REDUCTION, ROE, KOJI EGG YOLK	20
	AGEDASHI	FRIED SILKEN TOFU, ROE, DASHI	9
	KANI-AGE	FRIED SHOFT SHELL CRAB, PONZU	10
	IKA	FRIED MONTEREY SQUID, SANSHO, SPICY AIOLI	9
	MAMEAJI	FRIED BABY MACKEREL, FENNEL, AIOLI	11

NIGIRI		SASHIMI	
WITH TONKATSU	20	WITH TONKATSU	20
WITH CHICKEN TERIYAKI	21	WITH CHICKEN TERIYAKI	21
WITH BEEF TERIYAKI	40	WITH BEEF TERIYAKI	40
WITH UDON (EXCLUDES MISO SOUP)	20	WITH UDON (EXCLUDE MISO SOUP)	20
WITH TEMPURA	20	WITH TEMPURA	20
WITH SABA SHIO-YAKI	21	WITH SABA SHIO-YAKI	21
WITH SALMON TERIYAKI	22	WITH SALMON TERIYAKI	22

WHITES

BORGO CONVENTI [2013, COLLIO, ITALY] · pinot grigio REFRESHING & WELL BALANCED WITH INTENSE RIPE PEAR FLAVOR	9 34
NOBILO 'ICON' [2013, MARLBOROUGH, NEW ZEALAND] · sauvignon blanc STRIKINGLY AROMATIC WITH TROPICAL PINEAPPLE, BACKED BY HINTS OF CITRUS ZEST & PINK GRAPEFRUIT	12 46
GROTH [2013, NAPA VALLEY, CA] · sauvignon blanc LUSH, FULL MELON/CITRUS CHARACTER IN THE AROMA & IN THE FLAVOR. CRISP BACKBONE THAT GIVES THE WINE AN EXCITING LIVELINESS THAT BALANCES THE RICH CREAMINESS	14 50
ROBERT MONDAVI 'TO KALON VINEYARD RESERVE' [2012, NAPA VALLEY, CA] · fumé blanc STONE FRUIT FLAVORS FOLD INTO CITRUS, FLORAL & MINERAL NOTES WITH A COMPLEX & LONG FINISH THAT PERFECTLY EXPRESSES THE RARE, OLD-VINE SAUVIGNON BLANC OF TO KALON	100
DOMAIN WACHAU [2013] · gruner veltliner LACED WITH DELICATE HERBAL NOTES & AROMAS OF WHITE PEPPER, BALANCED WITH TROPICAL FRUIT FLAVOR & HINTS OF RIPE YELLOW APPLE; MEDIUM BODIED WITH A CRISP ACIDITY, HARMONIOUS, JUICY FRUITS.	12 47
SIMI 'RESERVE' [2012, RUSSIAN RIVER VALLEY, SONOMA, CA] · chardonnay ON THE NOSE, TOASTY & SMOKEY NOTES WITH AROMAS OF LYCHEE FRUIT, GREEN APPLE, APRICOT & A SUBTLE PERFUME OF HONEY, VIBRANT FLAVORS OF FRESH FRUIT & ZESTY CITRUS	13 42
CUVAISON 'ESTATE' [2012, CARNEROS, NAPA VALLEY, CA] · chardonnay LOVELY AROMATICS OF HONEYSUCKLE, LILY, ACACIA BLOSSOM & CLOVE SPICE. CHARMING MIX OF WHITE PEACH, APRICOT, NECTARINE & LIME ZEST ALL TIED TO A BRIGHT, LONG, REFRESHING FINISH	17 65
CHATEAU D'ESCLANS 'WHISPERING ANGEL' [2013, PROVENCE, FRANCE] · rosé A TANGY ROSÉ WITH LIGHT STRAWBERRY JAM & FRESH CITRUS CHARACTER, FULL & CRISP WITH A BRIGHT CHERRY MINERAL & CLEAN DELICIOUS FINISH	14 50
HUGEL [2012, ALSACE, FRANCE] · riesling · ELEGANT, REFRESHING & THIRST-QUENCHING, IT IS THE PERFECT EXPRESSION OF A TRULY DRINKABLE CLASSIC RIESLING FROM THE ALSATIAN REGION OF FRANCE	13 48
STOCK AND STEIN [2013, TROCKEN, GERMANY] · riesling BONE DRY WITH SEARING ACIDITY, SHOWING A TANTALIZING AROMATIC NOSE OF WINTER CITRUS AND A HINT OF BOUQUET GRAIN	12 48
LOUIS LATOUR [2012, CÔTE DE BEAUNE, FRANCE] · meursault FRESH, DISTINGUISHED WINE WITH CONSIDERABLE ELEGANCE & A LONG, SUBTLE FINISH. EXCELLENT INTENSITY HERE WITH ALL THE ELEMENTS YOU WOULD EXPECT FROM MEURSAULT	375mil: 62 750mil: 115
DOMAINE FAIVELEY, GRAND CRU 'LES CLOS' [2012, FRANCE] · chablis A CLASSIC GRAND CRU CHABLIS WITH ELEGANCE, WHITE FLOWER CITRUS & A RACY MINERAL NUANCE THAT COMPLEMENTS THE LONG COMPLEX FINISH. 'LES CLOS' AT IT'S FINEST	218
SCHLOSS JOHANNISBERG 'TROCKEN' [2013, RHEINGAU, GERMANY] · riesling ENTICING NOSE OF HONEYDEW MELON, NECTARINE & SWEET LIME LEAD INTO A PURE & BALANCED FINISHING THAT IS LIVELY, ELEGANT & CRISP	192

BUBBLY

LOUIS ROEDERER [NV] [REIMS, FRANCE] · champagne STRUCTURED TEXTURE, RICHNESS & LENGTH ARE DISTINCTLY WINEY	54
NICOLAS FEUILLATTE [NV] [CHOUILLY, FRANCE] · brut rosé FRESH, VIRANT & BEAUTIFULLY BALANCED WITH RASBERRY FRUIT	60
VEUVE CLICQUOT 'LA GRANDE DAME' [2004, REIMS, FRANCE] · champagne THIS 'TÊTE DU CUVÉE' FROM THE HOUSE OF CLICQUOT NEVER DISAPPOINTS WITH ITS RICH FLAVORS OF BRIOCHE, NOUGAT, APRICOT, VANILLA, FRANGIPANE & JASMINE	300

RED S D S	WILD HORSE 'UNBRIDLED' [2012, SANTA BARBARA COUNTY, CA] · pinot noir	14 54
	AROMAS & FLAVORS OF FRESH STRAWBERRIES, FOREST FLOOR & HINTS OF VANILLA FROM 100% OAK AGING	
	ARGYLE 'NUTHOUSE' [2012, WILLAMETTE VALLEY, OREGON] · pinot noir	108
	EXQUISITE AROMAS OF RIPE CHERRY & BLACKBERRY FRUIT & SUBTLE EARTH NOTES, HINTS OF SPICE & TOASTY OAK ALL LINGERING BEAUTIFULLY ON THE FINISH	
	SIMI 'LANDSLIDE' [2010, ALEXANDER VALLEY, SONOMA, CA] · cabernet sauvignon	72
	DEEP, DARK & NEARLY OPAQUE WITH A RUBY EDGE, EVOCATIVE AROMAS OF CHOCOLATE LACED WITH CINNAMON, BLACKBERRY, PLUM, BLACK CHERRY & EXOTIC WOOD SPICE	
	OVERTURE [NV] [OAKVILLE, NAPA VALLEY, CA] · meritage	230
	ELEGANT & COMPLEX, NOTES OF BRIGHT CHERRY & RED CURRANT UNDERPINNED BY EARTHY TONES OF COCOA, CEDAR & VANILLA	
	OPUS ONE [2011 OAKVILLE, NAPA VALLEY, CA] · meritage	460
	POLISHED & SUPPLE TASTES OF CASSIS, NUTMEG, RASBERRIES, DARK CHOCOLATE, COLA, FRESH OAK & FOREST FLOOR	
9 33	CASA SILVA 'RESERVA' [2010 COLCHAGUA VALLEY, CHILE] · carménère	9 33
	FULL BODIED, AROMAS OF BLACKBERRIES, PLUMS, CHOCOLATE, TOFFEE, WHITE PEPPER & SPICE	
	QUINTESSA [2011 RUTHERFORD, NAPA VALLEY, CA] · meritage	280
	SPICY DARK BERRY FLAVORS ARE COMPLICATED BY BLACK OLIVE, CURRANT, WILD HERBS & A HINT OF LEATHER THAT ARE LIFTED BY AN ATTRACTIVE VIOLET ELEMENT ON THE RICH FINISH	
	CHÂTEAU DE PEZ [2010 SAINT ESTÈPHE, FRANCE] · bordeaux	125
	POWERFULLY RIPE WINE SOLIDLY BASED ON A STRUCTURE OF DARK TANNINS & DENSE BLACK CURRANT FRUIT. THE WINE HAS ELEGANCE, POWER & DENSITY	
	DOMAINE AURÉLIEN VERDET CHAMBOLLE-MUSIGNY [2010 CÔTE DE NUITS, FRANCE] · burgundy	135
	BLACK CHERRY, BLACKBERRY & VIOLET AROMAS & FLAVORS HIGHLIGHT THIS RICH RED, LIVELY & BALANCED WITH A SPICE & MINERAL TINGED FINISH	
	DOMAINE JACQUES PRIEUR GEVREY CHAMBERTIN 'PREMIER CRU'	320
	[2011 CÔTE DE NUITS, FRANCE] · burgundy FROM YOUNGER VINES IN THE GRAND CRU VINEYARD 'LE CHAMBERTIN' THIS WINE IS BRIGHT, WITH HINTS OF BLACKBERRY, VIOLET & A RICH MINERALLY FINISH	
1700	CHÂTEAU MARGAUX [2001 MARGAUX, FRANCE] · bordeaux	1700
	DEEP PURPLE, PURE & INTENSE, WITH FLORAL NOTES, LOADS OF BLUEBERRY, BLACK CURRANT & VIOLET-INFUSED FRUIT. AN EXCELLENT VINTAGE FOR CHÂTEAU MARGAUX	

BEER	ASAHI	20oz: 9	COEDO AMBER CRAFT BEER	14
	SAPPORO	20oz: 9	TAMA NO MEGUMI BOTTLE	14
	ASAHI KURONAMA	12oz: 8	CONDITIONED PALE ALE	
	ORION	20oz: 10	KANCHIKU OCEAN MALT WEIZEN	12
	KOSHIKARI RICE BEER	13		

JUNMAI	MASUMI OKUDEN KANTSUKURI [MIRROR OF TRUTH] COMFORTINGLY FAMILIAR, SURPASSINGLY SMOOTH	300mil: 28 / 720mil: 60
	AKITABARE KOSHIKI JUNZUNKURI [NORTHERN SKIES] · PLEASINGLY DRY & MILD, A WELL-CRAFTED SAKE	120mil: 8 / 720mil: 27
	MIYASAKA YAWARAKA JUNMAI [SAKE MATINEE] · SMOOTH & GENTLE WITH A HINT OF WILD PLUM	120mil: 9 / 720mil: 45
GINJO	DEWAZAKURA DEWASANSAN [GREEN RIDGE] MELLOW, WITH A GREEN APPLE TARTNESS & A REFRESHING FINISH	120mil: 14 / 720mil: 33
	DEWAZAKURA IZUMI JUDAN [TENTH DEGREE] · A POTENT SAKE FOR MARTINI FANS - CRISP & BONE DRY	120mil: 13 / 720mil: 69
	KOKURYU [BLACK DRAGON] · DEEPLY MYSTERIOUS WITH RICH YET WELCOMING FLAVOR	120mil: 14 / 720mil: 80
	DEWAZAKURA OMACHI [JEWEL BROCADE] AN ORNATE, FULL-FLAVORED GINJO, USING JAPAN'S ANCESTRAL BREWING RICE.	120mil: 14 / 720mil: 80
	MASUMI ARABASHIRI [FIRST RUN] · LOVELY AROMA, LIVELY TASTE, A GRACEFUL FINISH	120mil: 14 / 720mil: 75
	DEWAZAKURA OKA [CHERRY BOUQUET] · DELIGHTFUL, FLOWERY BOUQUET WITH A TOUCH OF CHERRY & MELON	300mil: 32
	SAWAHIME · SLIGHTLY OFF DRY ON THE PALATE, MEDIUM TO MEDIUM PLUS BODY.	720mil: 120
DAIGINJO	JUNMAI DAIGINJO [AUTUM ELIXIR] · COMPLEX & DELIGHTFUL WITH A TOUCH OF PERSIMMON	500mil: 63
	TEDORIGAWA KINKA [GOLDEN BLOSSOM] · VIVID & POISED WITH A DELICATELY FRUITY FLAVOR	1220mil: 14 / 720mil: 82
	TAMAGAWA KINSHO [HEART OF GOLD] · FULL-FLAVORED WITH GAMBOLING FRUIT & FLORAL DISPLAYS	120mil: 17 / 720mil: 100
	HOYO KURA NO HANA [FAIR MAIDEN] · A TRULY LIGHT SAKE WITH SWEETNESS, DELICACY & FINESSE	500mil: 62
	DEWAZAKURA MINI-DAIGINJO [SAKURA BOY] · MILDLY MELLOW & FRUITY WITH A CLEAN FINISH	300mil: 35
	IKI NA ONNA [LADY LUCK] · TRIM & SAUCY WITH A CARESS OF WILD HONEY	120mil: 16 / 720mil: 90
	TEDORIGAWA YAMAHAI [CHRYSANTHEMUM MEADOW] · ENTICING IMPRINT OF HONEY AND HERBS AT FIRST SIP, SEGUEING AT MID-RANGE INTO A SAKE OF SURPRISING CLARITY	120mil: 14 / 720mil: 80
NIGORI & NAMA SAKE	SAYURI · CREAMY NIGORI OFFERS A REFRESHING AROMA, NATURAL SWEETNESS & A SMOOTH FINISH	120mil: 6 / 720mil: 32
	KIKUSUI [PERFECT SNOW] · THE KIND OF NIGORI SAKE, REMINISCENT OF PURE SNOW, WITH A CRISP, DYNAMIC FLAVOR DESPITE ITS SWEET, FULL-BODIED FLAVOR AND RICH AROMA.	300mil: 15
	KAMOIKZUMI NIGORI [SUMMER SNOW]] · PREMIUM UNFILTERED SAKE; RICH, CREAMY AND BRIMMING WITH EXUBERANT NATURAL FLAVOR. MILDLY SWEET, YET SURPRISINGLY ROBUST. AROMAS OF RICE, SWEET CREAM AND STRAWBERRIES.	120mil: 13 / 500mil: 60
	KIKUSUI FUNAGUCHI · FRESH SAKE WHICH IS NOT SUBJECTED TO EITHER PASTEURIZATION OR BLENDING, BEING RICH, YET LIGHT IN TASTE.	200mil: 15
	JIKUSEI FUNAGUCHI KIKUSUI NAMA SAKE · YEAR AGED GINJO NAMA GENSHU IS A RICH AND DENSE SAKE.	200mil: 15
	DEWAZAKURA NAMAGENSHU [GREEN RIDGE] · UNPASTEURIZED, DELIVERS A NOTICEABLE LIFT AT FIRST SIP, FOLLOWED BY A PLEASANT TARTNESS AND A BRISK FINISH.	500mil: 60

SAKE - RESERVE	KOKURYU RYU [GOLDEN DRAGON] · daiginjo	150
	A WELL ROUNDED SAKE WITH GENTLE, YET ASSERTIVE UNDERTONES OF CEDAR WOOD AND EARTH BALANCING DELICATE YET ROBUST AROMAS OF RICE, BREWED WITH THE HIGHEST GRADES OF FUKUI'S LOCAL RICE AND FAMOUS SOFT WATER.	
	TEDORIGAWA MANGEKYO [KALEIDSCOPE] · daiginjo	380
	THIS RARE NAMA DAIGINJO HAS THE TASTE OF PERFECT DAIGINJO, WITH SUCH ABUNDANCE OF FLORAL & FRUITY UNDERTONES, IT IS NEARLY IMPOSSIBLE TO DESCRIBE THEM ALL. LIMITED TO PRODUCTION OF ONLY 400 BOTTLES PER YEAR, MANGEKYO IS AGED TWO YEARS AT SUB-ZERO TEMPERATURES RESULTING IN A BRILLIANT SILKY-SOFT WORK OF ART.	
	MASUMI YUMEDONO [MANSION OF DREAMS] · daiginjo	200
	A LUSCIOUS, DEEP REACHING GOLD MEDAL WINNING DAIGINJO. THE ARRAY OF FLAVOR NUANCES INCLUDE PEACH, MELON AND STRAWBERRY AND CAN BE SAVORED BY ITSELF, OR SERVED AT ANY POINT OF THE MEAL.	
	DEWAZAKURA DAIGINJO [MOUNTAIN CHERRY] · daiginjo	125
	THIS FRAGRANT AND BRIGHT SAKE IS PERFECT FOR WINE CONNOISSEURS. IF IT WERE WINE, IT WOULD BE A RICH AND COMPLEX WHITE BURGUNDY, OR A SANGIOVESE. JUICY FLAVORS OF STONE FRUIT, BERRIES, RICE AND HONEY COMBINING WITH A MOUTH WATERING ACIDITY AND DRY FINISH MAKING THIS A WONDERFUL DRINK TO PAIR WITH FOOD.	
	DEWAZAKURA YUKUMANMAN [SNOW COUNTRY] · daiginjo	210
	AGED 5 YEARS AT SUB-ZERO TEMPERATURES, THIS INITIALLY BRIGHT AND FRUIT FORWARD WORK OF ART MATURES INTO A SILKY, MELLOW DRINK WITH HINTS OF BUTTERED TOAST AND RIPENED FRUIT.	
	KOKURYU ISHIDAYA · junmai daiginjo	475
	GENTLY MATURED FOR YEARS AT LOW TEMPERATURES, THIS JUNMAI DAIGINJOS UNPARALLELED MELLOWNESS AND FULLNESS OF FLAVOR ARE WORLD RENOWNED AND IS THE MOST IMPORTANT SAKE IN THEIR PORTFOLIO WHICH BEARS KOKURYU'S ORIGINAL NAME.	
	KOKURYU NIZAEMON · junmai daiginjo	600
	NAMED AFTER KOKURYU'S FOUNDER, THIS RICH, ELEGANT SAKE USES EVERY PRECIOUS DROP COLLECTED FROM 18-LITER TOBIN BOTTLES AND MATURED USING KOKURYU'S PROPRIETARY YEASTS, AND GRAVITY DRIP METHOD. ONLY 20 BOTTLES WERE ALLOWED TO ENTER THE COUNTRY THIS YEAR.	
	KOKURYU SHIZUKU · daiginjo	400
	PURE ELEGANCE, NAMED AFTER THE FRESH, CLEAR LIQUID COLLECTED DROP BY DROP FROM COTTON BAGS FILLED WITH SAKE MASH, ITS FLAVORS ARE SIMPLY CLEAN AND BEAUTIFUL.	
	KOKURYU HACHIJYUHACHIGO · daiginjo	400
	88 IS A VERY LUCKY NUMBER IN JAPAN. TO SAY IT IS PERFECTLY BALANCED IS AN UNDERSTATEMENT. RICH WITH UMAMI, & A PERFECT ACCOMPANIMENT WITH FOOD, IT IS SO EXTRAORDINARY THAT IT DOESN'T NEED FOOD TO MATCH ITS GREATNESS.	
	TEDORIGAWA TSUYUSANZEN [A THOUSAND DROPS OF DEW] · daiginjo	180
	SPIRITED AND LIVELY, YET SOPHISTICATED ALL AT ONCE, THIS NAMA DAIGINJO COMBINES VAST AMOUNTS OF FLORAL AND FRUITY FLAVORS OVERLAYING A STAUNCH CORE STRUCTURE.	
	KOSHI NO KANBAI CHOTOKUSEN · daiginjo	160
	A LEGENDARY SAKE IN JAPAN THAT CAN BE ENJOYED CHILLED OR WARMED, AND ENHANCES ANY PART OF THE JAPANESE MEAL. ITS FLAVORS ARE SO BALANCED, EXPERTS CAN HARDLY DESCRIBE IT.	

SAKEHOT

KOSHU MASAMUNE	8
IZUMI	13
OKUDEN	13

NON-ALCOHOLIC

SOFT DRINKS	3
COKE · DIET COKE · ICED TEA	
VOSS WATER	8