

NIGIRI SUSHI • SASHIMI

2 piece nigiri / 5 slices sashimi

MAGURO	big eye akami	7 / 14	UNI	sea urchin roe	8.5 / 17
HAMACHI	yellow tail jack	7.5 / 15	IKURA	salmon roe	7 / 14
SAKE	salmon	6.5 / 13	ANKIMO	monkfish liver	7.5 / 15
TAI	snapper	7.5 / 15	UNAGI	bbq eel	7 / 14
SABA	mackerel	7 / 14	TAMAGO	japanese omelet	5.5 / 11
HOTATE	scallop	6.5 / 13			

ROASTED • TEMPURA

BUTTERMILK FRIED BRUSSELS SPROUTS panko / pancetta / oyster mushroom / ao nori / shichimi-barley miso aioli 9

NASU MISO roasted alba farms eggplant / hachiyo & saikyo miso / chestnuts / crispy genmai 8

IKA-MARUYAKI whole grilled marinated squid / tokyo negi / uni-tamari / spicy miso / mentaiko aioli 12

KAKIAGE TEMPURA burdock root / yellow onion / sweet potato / shungiku / maitake mushroom / bonito-soy broth 9

SEARED WAGYU TATAKI beef in the raw / pea tendrils / julienne wasabi / crispy garlic / yuzu pepper / tangerine ponzu 15

CURED • SALAD • CRUDO

APPLE SEAWEEED SALAD silken tofu / fennel / pickled daikon & carrot / bonito flake / citrus brown rice vinaigrette 7

BIBB SALAD butter lettuce / little gem / sesame-garlic tamari / yuzu zest / miso vinaigrette 8
with dungeness crab meat 19

BEET CURED OCEAN TROUT crispy potato & burdock root / mizuna / dill / shiso / yuzu aioli / sansho pepper oil 12

KARA MAGURO tuna tartare / yama imo / kimchi / fresh wasabi / quail egg yolk / spicy soy / toasted nori / endive 15

SUMI GRILLED • SAUTÉ • PAN ROASTED

HERB OIL POACHED COD miso cured / savoy cabbage / enoki mushroom / umami duxelle / soy dashi consommé 24

SUMI GRILLED CHICKEN LEG & THIGH shio koji-malt cured / treviso / miso cured egg yolk / lemongrass chicken jus 18

SEA URCHIN FETTUCINE smoked miyagi oyster / ikura / fresh black truffle / shaved bonito 27

WHOLE GRILLED BRONZINO grilled bamboo shoot quinoa / kombu-matsutake consommé 31

CEDAR PLANK ROASTED KING SALMON sendai miso / broccoli di ciccio / tokyo turnip 23

MISO-KOJI MALT CURED KUROBUTA PORK CHOP 12 oz charcoal grilled / roasted root vegetables / veal jus 28

SNAKE RIVER BAVETTE STEAK 10 oz charcoal grilled / fresh herb paste / marble potato / tamari-caramelized shallot 29

28-DAY DRY-AGED BONE-IN NEW YORK STEAK 14 oz

coal roasted carrot & endive / herb paste / fresh wasabi / tamari-caramelized shallot 42

HIBACHI TABLE TOP GRILL

available only on the patio weather permitting

thin sliced wagyu beef tongue / fleur de sel / shichimi / spicy miso / scallion / sudachi citrus
set for two diners

DRAFT BEER

16oz

FROM ALE INDUSTRIES, CONCORD CA
Golden State of Mind, Belgian White Ale 6
Rye'd Piper, Amber Ale 6

FROM CALICRAFT BREWING CO., WALNUT CREEK CA
Buzzerkeley, Belgian Strong Pale Ale 7
Cali Coast, Kolsch 6

BOTTLED BEER

Hitachino White Ale, 11.2oz 11
Hitachino Red Rice Ale, 11.2oz 11
Iwate Kura Oyster Stout, 11.2oz 9
Sapporo premium, 12oz 5
Asahi Black Lager, 11.2oz 6
Calicraft Oaktown Brown Ale, 22oz 12

SAKE

WARM BY THE CARAFE, 180ml
Tedorigawa Yamahai Junmai 12

CHILLED BY THE GLASS, 90ml
Dewazakura Dewasansan 8
Sohomare Karakuchi 7

CHILLED BY THE BOTTLE
Nanbu Bijin Junmai Ginjo, 300ml 36
Masumi Yawaraka Junmai, 720ml 48
Nanbu Bijin Junmai Daiginjo, 720ml 86
Akitabare Suirakuten, 720ml 95
Hoyo Kura no hana, 500ml 55

CHILLED FROM TAKARA BERKELEY
Shirakabe, 90ml glass 6
'Mio' sparkling sake, 150ml glass 9 / 300ml bottle 18
Nigori 'Crème de Sake' 300ml bottle 12
Ikkomon Shochu, 90ml glass 7 / 750ml bottle 49

SOFT DRINKS

COCA COLA/DIET COKE/SPRITE 3
BUNDABERG GINGER BEER 4
BUNDABERG BLOOD ORANGE 4
SAN PELLEGRINO SPARKLING WATER, 750ml 6

DRAFT WINE

185ml/500ml

'12 Sauvignon Blanc, Tagent, Edna Valley 8/23
'12 Riesling, Trefethen, Napa Valley 9/26

WINE BY THE GLASS/BOTTLE

NV Prosecco, La Fornarina, Italy 11/44
NV Brut Champagne, Lanson, France 15/60

'11 Chardonnay, Terlano, Alto Adige, Italy 13/52
'10 Alsace, Kuentz-Bas, France 10/40
'12 Malvasia, Birichino, Monterey 9/36
'12 Savoie, Quenard, France 11/44
'12 Gris Rose, Camargue, France 9/36
'11 Beaujolais, Dupeuble, France 9/36
'11 Pinot Noir, Heron, Monterey 13/52
'12 Langhe Rosso, Bocchino, Italy 10/40
'11 Cotes-du-Rhone, Joncier, France 11/44
'11 Pinot Noir, Au Bon Climat, Santa Barbara 14/56
'10 Pinot Noir, Robert Sinskey 62

SPECIALTY SAKE & SHOCHU COCKTAILS

TOKYO DRIFTER 11
shochu, pomegranate juice, agave, mint

CASTLE IN THE SKY 10
shochu, cucumber, shiso, mint, sparkling sake

TEARS OF IKIRU 9
oolong tea, shochu, grapefruit juice, agave

YOJIMBO'S HOLIDAY 10
shochu, eggwhite, yuzu

SPIRITED AWAY MARTINI 11
junmai sake, lemon, agave

LOOSELEAF TEA

TEANCE, BERKELEY
small pot 4 | large pot 7

Green:
Genmaicha (toasty/nutty/comforting)
Sencha (marine/viscous/buoyant)
Oolong:
Yellow Gold (lustrous/smooth/orchid)
Monkey Picked (caramel/smoke/nectarine)

White:
White Peony (bright/invigorating)

FRENCH PRESS COFFEE

VERVE, SANTA CRUZ
small 4 | large 7
Regular & Decaf