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JUNMAI DAIGINJO

MUSASHINO

SHUZO TEN-TO-CHI

RYUJIN SHUZO

NAME ZUKE

JUNMAI GINJO

FUKUCHO

MOON ON THE WATER

KOSHI NO ISO SHUZO

SHUNKA SHUSETSU ECHIZEN

GINJO

DEWAZAKURA

OKA (CHERRY BOUQUET)

JUNMAI

SEMPUKU

SHINRIKI MUROKA GENSHU 85

SHICHI HON YARI

SEVEN SPEARSMANS

KAMOIZUMI

SHUSEN - THREE DOTS (SERVED WARM)

HONJOZO

HAKKAISAN TOKUBETSU

NIGORI

SHIRAKAWAGO

COCKTAILS

SUDACHI SOUR

WHITE RUM, SUDACHI, PINEAPPLE

MELON MOJITO

WHITE RUM, MIDORI-MELON
PUREE, LIME, MINT

SOBA ROB ROY

BUCKWHEAT, JAPANESE WHISKY,
BENEDICTINE, GRAND MARNIER

YUZU SAKETINI

GIN, YUZU SAKE,
VERMOUTH BLANC

MANGO MURAKAMI

ANEJO TEQUILA, FRESH MANGO
LIME, VANILLA

PONZU BLOODY MARY

VODKA OR GIN, TOMATO, PONZU,
WASABI, YUZU KOSHO

UMESHU HIGHBALL

JAPANESE WHISKY, AGED UMESHU
SPARKLING SPRING WATER

JASMINE BLOSSOM

BLANCO TEQUILA, ITO-EN JASMINE
ICED TEA, CASSIS, GINGER

PLUMBOO

BOURBON, PLUM SAKE,
PLUM EAU-DE-VIE, SHERRY

LYCHEE MARTINI

GIN, LYCHEE, ELDERFLOWER

BANANA GOTO

JAPANESE WHISKY, ESPRESSO,
CACAO, BANANA WHIPPED CREAM

CUCUMBER SHISO GIMLET

GIN, CUCUMBER, SHISO, LIME

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YUZU

UME

KOBOSU

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BEER

ASAHI
SUPERDRY

ECHIGO KOSHIHIKARI
ALE

NIIGATA
GOLDEN KÖLSCH

OZE NO YUKIDOKE
IPA

HITACHINO
ANBAI ALE

HITACHINO
YUZU SAISON

IWATEKURA
OYSTER STOUT

**OFF COLOR
BREWING**
TROUBLESOME GOSE

WINE BY THE GLASS

CHAMPAGNE

TAILLE LOUPS

FRANCE NV

COLLECTION

ROEDERER, FRANCE NV

WHITE

RIESLING, KABINETT FELSENECK

SHAFFER-FROHLICH, NAHE, DE 2014

SANCERRE, SILEX

REVERDY-DUCROUX, LOIRE, FRANCE 2016

CHARDONNAY, UNFILTERED

NEWTON, NAPA CALIFORNIA 2015

RED

PINOT NOIR TOUS ENSEMBLE

COPAIN, ANDERSON VALLEY, CA 2015

NERO D'AVOLA

FEUDO, SICILY, ITALY 2013

MORGON TERRES DOREES

BEAUJOLAIS, FRANCE 2015



ALL ITEMS
ARE INTENDED TO
BE SHARED AND
ARE SERVED
WHEN READY!

GOLD APPETIZERS

WASABI OYSTERS
TUNA & CHILIES
SEABASS & CRISPY SPROUTS
SCALLOP & PISTACHIO
YELLOWTAIL & MATSUTAKE
LOBSTER COCKTAIL
CHILLED CRAB
WAGYU & UNI

SALADS

SPICY CUCUMBER
SEARED SASHIMI
TIGER CALAMARI
LOBSTER AVOCADO

HOT APPETIZERS

CRISPY SQUID
COCONUT ROCK SHRIMP
TEMPURA MUSHROOMS
CHICKEN TSUKUNE
BARBECUE PORK JOWL
LEMONGRASS SHORT RIB
SANSHO OCTOPUS
CRISPY EEL
CURRY CHICKEN WINGS
WOK LOBSTER
PORK GYOZA
LOBSTER DUMPLINGS



TEPPANYAKI



WAGYU SKIRT
FILET MIGNON
NEW YORK STRIP
PORTERHOUSE
TOMAHAWK RIBEYE
CUMIN & SZECHUAN RUBBED

DIVER SCALLOPS
MADAGASCAR SHRIMP
WHOLE LOBSTER
WHOLE BRANZINO
HALF CHICKEN
LAMB CHOPS

**ALL SERVED
HIBACHI STYLE
WITH KING
MUSHROOMS
AND A
COLLECTION
OF SAUCES**



JAPANESE BEEF
IS AVAILABLE
UPON REQUEST

RICE

GARLIC
SPICY SHRIMP
UME SHISO

FISH

YUZU BLACK BASS
SALMON TERIYAKI
CRISPY VIETNAMESE FISH

ROLLS

ALL CLASSIC ROLLS ARE
AVAILABLE UPON REQUEST

HOUSE ROLLS

TRIPLE SALMON
TUNA ROSSINI
SPICY TORO
SURF & TURF

HAND ROLLS

SALMON-IKURA
TEMPURA LOBSTER
TORO-UNI
CAVIAR

KANPACHI

SHIMAAJI

YELLOWTAIL

IKURA

KING SALMON

FLUKE

SEA BASS

KINMEDAI

AJI MACKEREL

SABA MACKEREL

OUR TUNA IS SUSTAINABLY RAISED IN AN
OCEAN FISHERY IN KIRASUA, SELECTED BY
MR. OTA AND FLOWN IN FROM JAPAN

TUNA

CHU TORO

O TORO

PEN SHELL

SCALLOP

KOHADA

SANTA BARBARA UNI

JAPANESE UNI

SWEET SHRIMP

UNAGI

ANAGO