

COCKTAILS

SHISO SOUR 11

Buffalo Trace bourbon, sauvignon blanc, sour mix, fresh mango, shiso leaves, dash Angostura bitters

THE WASABI COCKTAIL 11

sake, Lychee liqueur, sour mix, agave syrup, orange juice

CUCUMBER MOJITO 11

Bacardi 8 rum, agave syrup, fresh lime, orange juice, cucumber

YUZU COCKTAIL 13

Yuzu juice, de lijn gin, vanilla soda

LYCHEE MARTINI 15

Fords gin, Morimoto junmai sake, Lchee liquor

WINES

WHITE

Morimoto DreamBrut Rose 15 | 60

Stemmari Moscato 9.50 | 38

Long Shadows Poets

Leap Riesling 14 | 56

Benziger Sauvignon Blanc 12 | 48

13 Celsius Sauvignon Blanc 11 | 44

Conundrum White 13.50 | 54

SAKE

3oz/ 10oz/ 720ml

Momokawa Silver 9/ 25/ 66

Momokawa Pearl 11/ 30/ 74

Morimoto Junmai 9/ 25/ 66

Morimoto Junmai Ginjo 12/ 35/ 90

Morimoto Junmai Daiginjo 16/ 42/ 130

Morimoto Sparkling Nigori 8/ 35/

RED

Mark West Pinot Noir 11 | 44

Murphy-Goode Merlot 11 | 44

Robert Mondavi Pinot Noir 11 | 44

Sokol Blosser Pinot Noir 13.50 | 54

Rocky Pond Stratastone GSM washington 15 | 60

Decoy By Duckhorn Cabernet Sauvignon 14.50 | 58

STARTERS

 TOFU & WAKAME
MISO SOUP 3




  SPICY EDAMAME 3

  VEGETABLE TEMPURA 5

 TUNA POKE * 5

  HAMACHI, SCALLOP &
SALMON CEVICHE * 6

  PANKO-FRIED ASPARAGUS 3

 gluten-free  non-dairy  vegetarian


If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.



SIGNATURE DISHES

 HAMACHI USUZUKURI* 6.50
ponzu sauce

 SEARED ALBACORE TUNA * 6
jalapeño ponzu sauce




SIGNATURE SUSHI ROLLS

CRISPY LOBSTER TEMPURA 7.50

 ASPARAGUS & SALMON * 5.50

FRIED SOFT SHELL CRAB 6.50

 SPICY SCALLOP * 6

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SUSHI & SASHIMI

2 pieces per order

SASHIMI 3

salmon *
yellowtail *
tuna *
cobia *

NIGIRI SUSHI 3

tuna *
yellowtail *
salmon *
cobia *
unagi
ebi shrimp
albacore *
octopus
saba *

CLASSIC ROLLS

 CALIFORNIA 5

 SPICY TUNA * 5.50


 RAINBOW * 5.50


 YELLOWTAIL &
SCALLION * 5


 DRAGON 5.50

SHRIMP TEMPURA 5.50

SUSHI SAMPLER
PLATE * 7

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MAINS

THAI BASIL SZECHUAN SHRIMP ¹⁵

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

WASABI & SOY CRUSTED BEEF TENDERLOIN * ^{15.50}

tempura of onion rings, tonkatsu sauce

GF PANANG RED CURRY COCONUT CHICKEN ^{14.50}

crispy lotus, wok-seared vegetables, roasted peanuts

ND **V** DAN DAN NOODLES ¹⁴

stir-fried tofu, celery, mushrooms, choy sum, sesame chili sauce

GF gluten-free **ND** non-dairy **V** vegetarian

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DESSERTS

YUZU CHEESECAKE 4
honey tuile, white chocolate

MANGO POSSET 4
coconut macaroon, passion
fruit jelly, mango sorbet

GF JAPANESE MOCHI
ICE CREAM 2, per piece
strawberry, mango, chocolate

GF gluten-free

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