

## SMALL PLATES

- STEAMED EDAMAME** ..... 9  
sea salt -OR- spicy
- BRUSSELS SPROUTS** ..... 14  
sriracha soy glaze,  
bonito flake, cashew
- CHARRED SHISHITO PEPPERS** ..... 12  
ponzu, sesame seed, lime
- KRISPY RICE** ..... 9  
spicy tuna -OR- truffle avocado

- TUNA TATAKI** ..... 21  
seared tuna sashimi, ponzu, crunchy chili oil
- CHICKEN WINGS** ..... 10  
honey tobanjan, fried garlic, cilantro
- KOREAN FRIED SHRIMP** ..... 13  
tempura batter, gochujang aioli
- SUSHI TACOS** ..... 14  
gyoza tortilla  
spicy tuna -OR- spicy salmon -OR- snow crab

## SOUP & SALAD

- MISO SOUP** ..... 5  
soft tofu, wakame seaweed, scallion
- PICKLED CUCUMBER SALAD** ..... 9  
white sesame seed, crunchy chili oil
- SEAWEED SALAD** ..... 7  
cucumber, yuzu soy, sesame seed
- STINGRAY SALAD** ..... 9  
mandarin orange, cashew, crispy onion, carrot & ginger dressing

## DIM SUM & SPRING ROLL

SHRIMP SHUMAI • 15

CHICKEN GYOZA • 13

SHRIMP HAR GAO • 15

VEGETARIAN SPRING ROLL • 10  
sweet chili dip

CRAB RANGOONS • 16  
hot & sweet mustard, sweet chili sauce

## MAKI ROLLS

- HAIRY MEXICAN** ..... 14  
fried shrimp, avocado, crab stick
- FLYING EAGLE** ..... 19  
fried shrimp, cucumber, avocado, crab mix
- SPICY TUNA** ..... 15  
spicy mayo, scallions, jalapeño
- PHILADELPHIA** ..... 15  
cream cheese, cucumber, smoked salmon, tempura flakes, ikura
- SPICY SALMON** ..... 16  
spicy mayo, scallions, jalapeño
- YELLOWTAIL & JALAPENO** ..... 19  
tempura flakes, avocado, onion-jalapeño relish
- DRAGON** ..... 17  
cucumber, avocado, tempura flakes, eel & bonito flakes
- TUNA TATAKI** ..... 21  
shrimp tempura, avocado, crunchy chili oil, spicy mayo

- CALIFORNIA** ..... 14  
snow crab, cucumber, avocado, masago
- NEGI TORO** ..... 12  
hamachi, scallions
- SHRIMP TEMPURA** ..... 16  
kanpyo, shiso, shrimp tempura
- RAINBOW** ..... 17  
snow crab, cucumber, 5 types of fish
- FIERY VOLCANO** ..... 22  
snow crab, cream cheese, cucumber, baked volcano
- VEGETARIAN** ..... 11  
cucumber, avocado, kanpyo, tamago, unagi sauce
- HAND-ROLL TASTING** ..... 22  
spicy salmon, spicy tuna, shrimp tempura
- CHIRASHI BOWL** ..... 23  
4 types of sashimi, ikura, tamago, sushi rice

## SUSHI PLATTERS

**NIGIRI DINNER**  
9 pcs of chef's  
premium selection • 44

**LOVE BOAT FOR 2 -OR- 4**  
chef's seasonal selection of nigiri,  
maki & rolls • 79 | 149

**SASHIMI COMBO**  
12 pcs of premium  
sashimi • 56

## FROM THE SEA

- GRILLED SALMON TERIYAKI** market vegetables, lime ..... 28
- CHILEAN SEA BASS** miso glaze, pickle ..... 39
- WHOLE CRISPY ROCKFISH** daikon & carrot salad, cilantro, red fresno ..... 44

## FROM THE LAND

- SWEET & SOUR CHICKEN** bell pepper, onion, pineapple, sesame seed ..... 18
- RED MISO BOLOGNESE** slow cooked egg, crispy fried noodle, furikake ..... 21
- BLACK PEPPER BEEF** bell pepper, onion, sesame seed ..... 19
- MANGO BEEF** water chestnut, scallion, sesame seed, lettuce cup ..... 24
- CHICKEN SKEWERS** honey soy marinade, shichimi, pickles ..... 18
- BONE IN CHOP** black pepper sauce, sesame seed, scallion ..... 22

## NOODLES & RICE

ADD PROTEIN: CHICKEN +5 • SHRIMP +6 • BEEF +7

- LO MEIN NOODLES** ..... 19  
carrot, bean sprout, scallion, mushroom

- VEGETABLE FRIED RICE** ..... 16  
peas, carrot, egg, water chestnut, scallion, soy

## TEMPURA

- CRISPY CALAMARI** ..... 15  
mixed greens, togarashi aioli, lime
- PRAWN TEMPURA** ..... 20  
shiso, tentsuyu dip
- VEGETABLE TEMPURA** ..... 16  
seasonal vegetables, tentsuyu dip
- SOFT SHELL CRAB TEMPURA** ..... 20  
yuzu mayo, lime

## NIGIRI / SASHIMI ..... 2PC

- MAGURO** yellowfin tuna ..... 13
- SAKE** scottish salmon ..... 8
- KUNSEL** smoked salmon ..... 8
- HAMACHI** yellowtail ..... 10
- MADAI** Japanese sea bream ..... 12
- SABA** mackerel ..... 7
- UNAGI** eel ..... 10
- EBI** shrimp ..... 7
- TAKO** octopus ..... 10
- HOTATE** Japanese scallops ..... 15
- MASAGO** capelin roe ..... 7
- TOBIKO** flying fish roe ..... 8
- IKURA** salmon roe ..... 14
- UNI** fresh sea urchin ..... MKT
- TAMAGO** Japanese omelet ..... 6

## VEGETABLES

- BOK CHOY** ..... 9  
oyster sauce
- GREEN BEANS** ..... 9  
chili garlic sauce
- SWEET CORN** ..... 10  
citrus chili butter
- SAUTÉED MUSHROOMS** ..... 12  
dark soy
- CHARRED AVOCADO** ..... 18  
crab stuffing, furikake
- ASIAN EGGPLANT** ..... 18  
sesame seed, red chili, cilantro
- STEAMED RICE** ..... 3  
furikake

## SIGNATURE COCKTAILS

**PLAYA HERMOSA • 14**  
• BEST MAI TAI EAST OF MAUI •

**DRAGON FRUIT CRUSH • 14**  
grey goose strawberry, lemongrass,  
orange, strawberry, dragonfruit

**ASIAN PEAR MULE • 14**  
titos vodka, yuzu, pear nectar, lime  
shochu, japanese bitters, ginger beer

**ICHIGO MARGARITA • 14**  
tanteo habanero tequila,  
strawberry, yuzu, agave, orange

**CHERRY SLAYER • 14**  
yuzu sake, creme de cherry  
liqueur, demon slayer sake

**JOHNNY CHIMPO • 14**  
howler head banana bourbon,  
brown sugar simple syrup, black  
walnut bitters, dried banana,  
luxardo cherry

**THE MEDDLER • 15**  
• AWARD WINNING COCKTAIL •  
sagamore spirit, ginger, elderflower,  
hibiscus, blood orange, lemon

**FIGHT OR FLIGHT • 15**  
dos hombres mezcal, grilled pine-  
apple, strawberry, hibiscus cane  
syrup, habanero chili, egg white,  
black volcanic sea salt

**MAMASAN'S MOJITO • 14**  
great jones bourbon, lychee,  
orange bitters, shiso, kiwi,  
lemon, sparkling sake

**GIN BLOSSOM • 15**  
barr hill gin, elderflower, ginger,  
peach bitters, lemon, club soda,  
honey & bee pollen rim

## SIGNATURE MARTINIS

**RE-ESPRESS YOURSELF • 15**  
stateside vodka, tia maria cold brew  
coffee liqueur, licor 43, chocolate  
bitters, espresso

**KAI HIBISCUS • 15**  
new amsterdam vodka, hibiscus  
liqueur, ginger shrub, white peach,  
cranberry, yuzu, black salt rim

**THE JESSICA RABBIT • 15**  
western son grapefruit vodka, lillet  
blanc, lavender, grapefruit, sparkling  
rosé, purple sugar & lavender rim

**LAST DANCE WITH  
MARY-JANE • 14**  
tanteo chipotle tequila, orange,  
blackberry, lime, agave,  
black salt rim

**THE PROSPECTOR • 15**  
• A RYAN MINNICK ORIGINAL •  
sagamore rye, sweet and dry  
vermouth, grand marnier, pecan  
bitters, orange, luxardo cherry

**LAVENDER & LACE • 14**  
roku gin, violet liqueur, chambord,  
lavender bitters, fresh lemon

**HELLO KITTY • 14**  
shochu, elderflower, strawberry,  
sparkling sake, crushed pez rim

**BLUE PIXIE • 14**  
western son blueberry vodka, black-  
berry purée, lime, pixie stick rim

## BEER

(ASK YOUR SERVER ABOUT OUR DRAFTS!)

KIRIN LIGHT ..... 6  
PACIFICO ..... 6  
STELLA ARTOIS ..... 6  
BUD LIGHT ..... 6

## SOJU

GOOD DAY PEACH SOJU *refreshing & sweet in flavor* ..... 15  
GOOD DAY LYCHEE SOJU *smooth & sweet in flavor* ..... 15  
GOOD DAY STRAWBERRY SOJU *sweet taste of strawberry* ..... 15  
GOOD DAY GREEN GRAPE SOJU *crisp and refreshing* ..... 15

## NO PROOF

STRAWBERRY-MINT  
LEMON SPRITZ • 7

CUCUMBER-  
MINT FIZZ • 7

## JAPANESE SAKE

SAKE FLIGHTS • 22    HOT SAKE 100Z • 14 | 60Z • 9

### MILD & SWEET

“OZE X ROSE” OZE NO YUKIDOKO JUNMAI DAIGINJO ..... 17 • 65 (720ML)  
*tart + sweet sake rose, juicy strawberry, natural vivid pink*

“IMPERIAL PRINCESS” KIKU MASAMUNE JUNMAI  
*smooth + balanced, floral with notes of green apple.* ..... 12 • 22 • 43 (720ML)

“WHITE SILK” KIKU MASAMUNE JUNMAI NIGORI  
*aromas of coconut + steamed rice, silky texture + light sweetness.* ..... 37 (500ML)

“AKABU” JUNMAI GINJO  
*rice is milled to 50%, honey dew + apple, soft texture, balanced* ..... 70 (720ML)

### RICH & BOLD

“BLUE DRAGONFLY” IZUMIBASHI JUNMAI GINJO ..... 72 (720ML)  
*dry, hearty brew, fragrant melon + apple aromas, long finish*

“GOLD” BORN JUNMAI DAIGINJO ..... 69 (720ML)  
*refreshing, rich notes of apple + peach*

### CRISP & QUENCHING 6 OZ. CUP • BY THE BOTTLE, IF NOTED.

“CHRYSANTHEMUM MIST” KIKUSUI JUNMAI GINJO ..... 16 • 26 • 60 (720ML)  
*light + crisp, gentle aromas of fruit + rice*

“DIAMOND DUST” HYOUSHO NIGORI JUNMAI GINJO ..... 68 (720ML)  
*soft, slightly hazy, light melon, nectarine + pear nuances*

“EMERALD DREAMS” KUBOTA JUNMAI DAIGINJO ..... 59 (720ML)  
*mild collection of mango, pear, cherry, melon and floral aromas*

“HIRAI” KOSHI TSUKANO SHUZO JUNMAI NIIGATA ..... 15 • 24 • 59 (720ML)  
*jasmine blossoms, fresh cut pineapple, hints of vanilla*

### CUPS, CANS & BOXES

“GOLDEN BULLET” KIKUSUI HONJOZO NAMA GENSHU ..... 180ML CAN • 16  
*sweet, fat, full + powerful. a mix of banana bread + honey*

“DEMON SLAYER” NIHON SAKARI SEISHU ..... 180ML BOX • 8.5  
*super smooth + very dry, rough, earthy character*

“SUNFLOWER SKYLINE” AMABUKI JUNMAI GINJO ..... 200ML CUP • 16  
*notes of wildflower, anise, crisp finish*

“PERFECT SNOW” KIKUSUI NIGORI GENSHU ..... 180ML CAN • 16  
*full bodied, with dynamic sweetness*

“STRAWBERRY” AMABUKI ICHIGO JUNMAI GINJO ..... 200ML CUP • 16  
*sweetness & fruitiness reminiscent of plump, ripe strawberries*

“BLACK” SHIBATA SHUZO JUNMAI GINJO ..... 200ML FLASK • 16  
*clean aroma, well rounded, smooth finish*

## WINE

### WHITE

ATLANTIQUE *Rosé • BORDEAUX, FRANCE* ..... 10 • 40  
FATTORIA SARDI *Rosé • LUCCA, ITALY* ..... 12 • 48  
MONTSABLE *Chardonnay • PAYS D'OC, FRANCE* ..... 10 • 40  
CHALK HILL *Chardonnay • SONOMA COAST, CALIFORNIA* ..... 15 • 60  
SAINT M *Riesling • MOSEL, GERMANY* ..... 12 • 48  
BOYA *Sauvignon Blanc • LEYDA VALLEY, CHILE* ..... 12 • 48  
LOCATIONS *Sauvignon Blanc • MARLBOROUGH, NEW ZEALAND* ..... 15 • 60  
IL NIDO *Sauvignon Blanc • VENETO, ITALY* ..... 14 • 56  
SPIRITO *Pinot Grigio • DELLE VENEZIE, ITALY* ..... 10 • 40

### RED

OAKWOOD *Cabernet Sauvignon • CALIFORNIA* ..... 11 • 44  
BARTER & TRADE *Cabernet • COLUMBIA VALLEY, WASHINGTON* ..... 15 • 60  
GRAYSON *Pinot Noir • NAPA VALLEY, CALIFORNIA* ..... 12 • 48  
REINE DE VILLE *Pinot Noir • CORSICA, FRANCE* ..... 14 • 56  
PEIRANO *Merlot • ACAMPO, CALIFORNIA* ..... 12 • 48  
7 MOONS *Red Blend • COQUIMBO, CHILE* ..... 10 • 40

### BUBBLES

RAMON CANALS *Mont Paral Vintage Brut • BARCELONA, SPAIN* ..... 11 • 44  
BRILLA *Prosecco • VENETO, ITALY* ..... [187ml] 15  
POQUITO *Sparkling Moscato • VALENCIA, SPAIN* ..... [375ml] 24  
QUENADEL & FILS *Reserve Brut • CHAMPAGNE, FRANCE* ..... 105

### BY THE BOTTLE

LEIRA *Albariño*  
RIAS BAIXAS, SPAIN ..... 75  
BARTER & TRADE *Sauvignon Blanc*  
COLUMBIA VALLEY, WA ..... 52  
SKINS FIELD RECORDINGS *Orange Blend*  
CENTRAL COAST, CA ..... 58  
DECOY BY DUCKHORN *Pinot Noir*  
SONOMA COUNTY, CA ..... 60  
AMERICAN RECORDINGS *Pinot Noir 2020*  
WILLAMETTE VALLEY, OR ..... 73  
LINGUA FRANCA “AVNI” *Pinot Noir 2018*  
WILLAMETTE VALLEY, OR ..... 87  
FABLEIST *Cabernet Sauvignon 2020*  
PASO ROBLES, CA ..... 68