

SMALL PLATES

STEAMED EDAMAME 9	sea salt -OR- spicy
CHARRED SHISHITO PEPPERS 12	ponzu, sesame seed, lime
KOREAN FRIED SHRIMP 13	tempura batter, gochujang aioli
BRUSSELS SPROUTS 14	sriracha soy glaze, bonito flake, cashew
SUSHI TACOS 14	gyoza tortilla • spicy tuna, spicy salmon, or snow crab
TUNA TATAKI 21	seared tuna sashimi, ponzu, crunchy chili oil

KRISPY RICE 9	spicy tuna -OR- truffle avocado
CHICKEN WINGS 10	honey tobanjan, fried garlic, cilantro

DIM SUM

CRAB RANGOONS • 16	CHICKEN GYOZA • 13
SHRIMP SHUMAI • 15	SHRIMP HAR GAO • 15
VEGETARIAN SPRING ROLL • 10	

SPECIALTY & MAKI ROLLS

RICE OUTSIDE

TUNA AVOCADO 12	
SALMON AVOCADO 12	
VEGETARIAN 11	cucumber, avocado, kanpyo, tamago, unagi sauce
SPICY TUNA 15	spicy mayo, scallions, jalapeño
SHRIMP TEMPURA 16	kanpyo, shiso, shrimp tempura
PHILADELPHIA 15	cream cheese, cucumber, smoked salmon, tempura flakes, ikura
CALIFORNIA 14	snow crab, cucumber, avocado, masago
SPICY SALMON 16	spicy mayo, scallions, jalapeño
YELLOWTAIL & JALAPEÑO 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
RAINBOW 17	snow crab, cucumber, 5 types of fish

HAIRY MEXICAN 14	fried shrimp, avocado, crab stick
FLYING EAGLE 19	fried shrimp, cucumber, avocado, crab mix
FIERY VOLCANO 22	snow crab, cream cheese, cucumber, baked volcano
NEW YORK BAGEL ROLL 12	scottish salmon, scallion, cream cheese, tempura fried

SEAWEED OUTSIDE

TEKKA 10	
CUCUMBER 9	
NEGI HAMA 12	hamachi, scallions

SUSHI PLATTERS

NIGIRI DINNER
9 pieces; chef's premium selection • 44

SASHIMI COMBO
12 pieces; premium sashimi • 56

LOVE BOAT
chef's seasonal selection of nigiri, maki & rolls
FOR TWO • 79 | FOR FOUR • 149

FROM THE SEA

CHIRASHI BOWL four types of sashimi, ikura, tamago, sushi rice 23
GRILLED SALMON TERIYAKI market vegetables, lime 28
CHILEAN SEA BASS miso glaze, pickle 39
WHOLE CRISPY ROCKFISH daikon & carrot salad, cilantro, red freso 44

FROM THE LAND

SWEET & SOUR CHICKEN bell pepper, onion, pineapple, sesame seed 18
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 CHOPS black pepper sauce, sesame seed, scallion 22
ASIAN EGGPLANT cashews, sesame seed, red chili, cilantro 18
CHARRED AVOCADO furikake, crab stuffing 18

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

HAND-ROLL TASTING

spicy salmon, spicy tuna, shrimp tempura
22

NIGIRI / SASHIMI 2PC

YELLOWFIN TUNA maguro 13
SCOTTISH SALMON sake 8
SMOKED SALMON kunsel 8
YELLOWTAIL hamachi 10
JAPANESE SEA BREAM madai 12
MACKEREL saba 7
EEL unagi 10
SHRIMP ebi 7
OCTOPUS tako 10
JAPANESE SCALLOPS hotate 15
CAPELIN ROE masago 7
FLYING FISH ROE tobiko 8
SALMON ROE ikura 14
FRESH SEA URCHIN uni MKT
TAMAGO japanese omelet 6

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 20	
CRISPY CALAMARI 15	
PRAWN TEMPURA 20	
VEGETABLE TEMPURA 16	
SOFT SHELL CRAB TEMPURA 20	

VEGETABLES

BOK CHOY oyster sauce 9
GREEN BEANS chili garlic sauce 9
SWEET CORN citrus chili butter 10
SAUTÉED MUSHROOMS dark soy 12
STEAMED RICE furikake 4

SIGNATURE COCKTAILS

PLAYA HERMOSA • 15
• BEST MAI TAI EAST OF MAUI •

DRAGON FRUIT CRUSH • 15
grey goose strawberry, lemongrass, orange, strawberry, dragonfruit

ASIAN PEAR MULE • 15
titos vodka, yuzu, pear nectar, lime shochu, japanese bitters, ginger beer

ICHIGO MARGARITA • 15
tanteo habanero tequila, strawberry, yuzu, agave, orange

CHERRY SLAYER • 15
yuzu sake, creme de cherry liqueur, demon slayer sake

JOHNNY CHIMPO • 15
howler head banana bourbon, brown sugar simple syrup, black walnut bitters, dried banana, luxardo cherry

THE MEDDLER • 16
• AWARD WINNING COCKTAIL •
sagamore spirit, ginger, elderflower, hibiscus, blood orange, lemon

FIGHT OR FLIGHT • 16
dos hombres mezcal, grilled pineapple, strawberry, hibiscus cane syrup, habanero chili, egg white, black volcanic sea salt

MAMASAN'S MOJITO • 16
great jones bourbon, lychee, orange bitters, shiso, kiwi, lemon, sparkling sake

GIN BLOSSOM • 16
barr hill gin, elderflower, ginger, peach bitters, lemon, club soda, honey & bee pollen rim

SIGNATURE MARTINIS

RE-ESPRESS YOURSELF • 17
bar hill vodka, tia maria cold brew coffee liqueur, frangelico, chocolate bitters, espresso

KAI HIBISCUS • 16
new amsterdam vodka, hibiscus liqueur, ginger shrub, white peach, cranberry, yuzu, black salt rim

THE JESSICA RABBIT • 16
western son grapefruit vodka, lillet blanc, lavender, grapefruit, sparkling rosé, purple sugar & lavender rim

LAST DANCE WITH MARY-JANE • 15
tanteo chipotle tequila, orange, blackberry, lime, agave, black salt rim

THE PROSPECTOR • 17
• A RYAN MINNICK ORIGINAL •
sagamore rye, sweet and dry vermouth, grand marnier, pecan bitters, orange, luxardo cherry

LAVENDER & LACE • 16
roku gin, violet liqueur, chambord, lavender bitters, fresh lemon

HELLO KITTY • 15
shochu, elderflower, strawberry, sparkling sake, crushed pez rim

BLUE PIXIE • 16
western son blueberry vodka, blackberry purée, lime, pixie stick rim

LYCHEE MARTINI • 16
ketel one vodka, pamplemousse liqueur, lychee liqueur, lychee juice, sparkling sake

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	16
GOOD DAY LYCHEE SOJU	smooth & sweet in flavor	16
GOOD DAY STRAWBERRY SOJU	sweet taste of strawberry	16
GOOD DAY GREEN GRAPE SOJU	crisp and refreshing	16

NO PROOF

STRAWBERRY-MINT
LEMON SPRITZ • 9

CUCUMBER-
MINT FIZZ • 9

JAPANESE SAKE

SAKE FLIGHTS • 25 HOT SAKE 100Z • 14 | 60Z • 9

MILD & SWEET

“OZE X ROSE” OZE NO YUKIDOKE JUNMAI DAIGINJO 19 • 69 (720ML)
tart + sweet sake rose, juicy strawberry, natural vivid pink

“IMPERIAL PRINCESS” KIKU MASAMUNE JUNMAI 13 • 23 • 48 (720ML)
smooth + balanced, floral with notes of green apple

“WHITE SILK” KIKU MASAMUNE JUNMAI NIGORI 42 (500ML)
aromas of coconut + steamed rice, silky texture + light sweetness

“AKABU” JUNMAI GINJO 71 (720ML)
rice is milled to 50%, honey dew + apple, soft texture, balanced

RICH & BOLD

“BLUE DRAGONFLY” IZUMIBASHI JUNMAI GINJO 74 (720ML)
dry, hearty brew, fragrant melon + apple aromas, long finish

“GOLD” BORN JUNMAI DAIGINJO 72 (720ML)
refreshing, rich notes of apple + peach

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

“CHRYSANTHEMUM MIST” KIKUSUI JUNMAI GINJO 17 • 26 • 61 (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 61 (720ML)
mild collection of mango, pear, cherry, melon and floral aromas

“HIRAI” KOSHI TSUKANO SHUZO JUNMAI NIIGATA 17 • 26 • 61 (720ML)
jasmine blossoms, fresh cut pineapple, hints of vanilla

CUPS, CANS & BOXES

“GOLDEN BULLET” KIKUSUI HONJOZO NAMA GENSHU 180ML CAN • 18.5
sweet, fat, full + powerful. a mix of banana bread + honey

“DEMON SLAYER” NIHON SAKARI SEISHU 180ML BOX • 10
super smooth + very dry, rough, earthy character

“SUNFLOWER SKYLINE” AMABUKI JUNMAI GINJO 200ML CUP • 18.5
notes of wildflower, anise, crisp finish

“PERFECT SNOW” KIKUSUI NIGORI GENSHU 180ML CAN • 17.5
full bodied, with dynamic sweetness

“STRAWBERRY” AMABUKI ICHIGO JUNMAI GINJO 200ML CUP • 18.5
sweetness & fruitiness reminiscent of plump, ripe strawberries

“BLACK” SHIBATA SHUZO JUNMAI GINJO 200ML FLASK • 18

WINE

WHITE

ATLANTIQUE Rosé • BORDEAUX, FRANCE 11 • 42

14 HANDS Rosé • COLUMBIA VALLEY, WASHINGTON 12 • 47

MONTSALE Chardonnay • PAYS D'OC, FRANCE 13 • 51

CHALK HILL Chardonnay • SONOMA COAST, CALIFORNIA 17 • 66

SAINT M Riesling • MOSEL, GERMANY 13 • 49

BOYA Sauvignon Blanc • LEYDA VALLEY, CHILE 13 • 52

LOCATIONS Sauvignon Blanc • MARLBOROUGH, NEW ZEALAND 17 • 66

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 16 • 65

PEIRANO Merlot • ACAMPO, CALIFORNIA 13 • 53

7 MOONS Red Blend • COQUIMBO, CHILE 12 • 47

BUBBLES

RAMON CANALS Mont Paral Vintage Brut • BARCELONA, SPAIN 15 • 59

BRILLA Prosecco • VENETO, ITALY [187ml] 16

POQUITO Sparkling Moscato • VALENCIA, SPAIN [375ml] 25

QUENADEL & FILS Reserve Brut • CHAMPAGNE, FRANCE 107

BY THE BOTTLE

LEIRA Albariño
RIAS BAIXAS, SPAIN 79

BARTER & TRADE Sauvignon Blanc
COLUMBIA VALLEY, WA 67

SKINS FIELD RECORDINGS Orange Blend
CENTRAL COAST, CA 69

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 105

FABLEIST Cabernet Sauvignon 2020
PASO ROBLES, CA 77