



To maintain the integrity of our ingredients, each dish is served as soon as it’s prepared, meant to be shared and enjoyed at its peak.

SMALL PLATES

STEAMED EDAMAME	9
sea salt –OR– spicy	
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	
SNOW CRAB	18
sweet corn, citrus butter	

DIM SUM

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

SPECIALTY & MAKI ROLLS

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	12
salmon, scallion, cream cheese, tempura fried, eel sauce	
MIAMI HEAT	16
tuna, yellowtail, salmon, cucumber, spicy mayo, sesame seeds	
J ROLL	15
crunchy tuna, steamed shrimp, avocado, crab stick, tempura frick, scallion, eel sauce, sriracha	
CRUNCHY TUNA	13
CUCUMBER	9
YELLOWTAIL	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 fresno	44
KING CRAB	citrus chili butter, lime	36

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

SOUP & SALAD

MISO SOUP	5
soft tofu, wakame seaweed, scallion	
PICKLED CUCUMBER SALAD	

SIGNATURE COCKTAILS

PLAYA HERMOSA • 15 • BEST MAI TAI EAST OF MAUI •	JOHNNY CHIMPO • 16 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	GIN BLOSSOM • 15 beefeater gin, elderflower, ginger, peach bitters, lemon, club soda, honey & bee pollen rim	FIGHT OR FLIGHT • 16 xicaru mezcal, grilled pine- apple, strawberry, hibiscus cane syrup, habanero chili, egg white, black volcanic sea salt
ASIAN PEAR MULE • 15 titos vodka, yuzu, pear nectar, lime shochu, japanese bitters, ginger beer	DRAGON FRUIT CRUSH • 15 grey goose strawberry lemongrass, orange, strawberry, dragonfruit	MAMASAN'S MOJITO • 16 bulleit bourbon, lychee, orange bitters, shisho, kiwi, lemon, sparkling sake	CHERRY SLAYER • 14 yuzu sake, creme de cherry liqueur, demon slayer sake	ICHIGO MARGARITA • 15 tanteo habanero tequila, strawberry, yuzu, agave, orange

SIGNATURE MARTINIS

RE-ESPRESS YOURSELF • 17 absolut 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 • 16 tanteo chipotle tequila, orange, blackberry, lime, agave, black salt rim	THE PROSPECTOR • 18 • A RYAN MINNICK ORIGINAL • sagamore rye, sweet and dry vermouth, grand marnier, pecan bitters, orange, luxardo cherry
LAVENDER & LACE • 15 still 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 smirnoff vodka, pamplemousse liqueur, lychee liqueur, lychee juice, sparkling sake	

BEER SOJU

(ASK YOUR SERVER ABOUT OUR DRAFTS!)

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

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

LIU KANG • 17
nowadays (THC infused),
passionfruit purée, pineapple
juice, yuzu, sprite

..... 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
smooth + balanced, floral with notes of green apple 13 • 23 • 48 (720ML)

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

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

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” AMABUK