

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

<b>STEAMED EDAMAME</b> ..... 9 sea salt -OR- spicy
<b>KOREAN FRIED SHRIMP</b> ..... 13 tempura batter, gochujang aioli
<b>BRUSSELS SPROUTS</b> ..... 14 sriracha soy glaze, bonito flake, cashew
<b>SUSHI TACOS</b> ..... 14 gyoza tortilla • spicy tuna, spicy salmon, or snow crab
<b>TUNA TATAKI</b> ..... 21 seared tuna sashimi, ponzu, crunchy chili oil
<b>KRISPY RICE</b> ..... 10 spicy tuna -OR- truffle avocado

<b>CHICKEN WINGS</b> ..... 12 honey tobanjan, fried garlic, cilantro
<b>SNOW CRAB</b> ..... 18 sweet corn, citrus butter
<b>SHRIMP TOAST</b> ..... 13 krispy bao buns, sesame seeds, spicy mayo

### DIM SUM

<b>CRAB RANGOONS</b> • 16	<b>CHICKEN GYOZA</b> • 13
<b>SHRIMP SHUMAI</b> • 15	
<b>VEGETARIAN SPRING ROLL</b> • 10	

## SOUP & SALAD

<b>MISO SOUP</b> ..... 6 soft tofu, wakame seaweed, scallion
<b>PICKLED CUCUMBER SALAD</b> ..... 9 white sesame seed, crunchy chili oil
<b>SEAWEED SALAD</b> ..... 7 cucumber, yuzu soy, sesame seed
<b>STINGRAY SALAD</b> ..... 10 mandarin orange, cashew, crispy onion, carrot & ginger dressing

### TEMPURA

<b>CRISPY CALAMARI</b> ..... 15
<b>VEGETABLE</b> ..... 16
<b>LOBSTER</b> ..... 22

### VEGETABLES

<b>BOK CHOY</b> oyster sauce ..... 9
<b>GREEN BEANS</b> chili garlic sauce ..... 9
<b>SAUTÉED MUSHROOMS</b> dark soy ..... 12
<b>STEAMED RICE</b> furikake ..... 4
<b>CHARRED SHISHITO PEPPERS</b> ..... 12 ponzu, sesame seed, lime

## SPECIALTY & MAKI ROLLS

<b>TUNA AVOCADO</b> ..... 13
<b>SALMON AVOCADO</b> ..... 13
<b>VEGETARIAN</b> ..... 11 cucumber, avocado, kanpyo, tamago, unagi sauce
<b>SPICY TUNA</b> ..... 16 spicy mayo, scallions, jalapeño
<b>SHRIMP TEMPURA</b> ..... 16 kanpyo, shiso, shrimp tempura
<b>PHILADELPHIA</b> ..... 15 cream cheese, cucumber, smoked salmon, tempura flakes, ikura
<b>CALIFORNIA</b> ..... 15 snow crab, cucumber, avocado, masago
<b>SPICY SALMON</b> ..... 16 spicy mayo, scallions, jalapeño
<b>YELLOWTAIL &amp; JALAPEÑO</b> ..... 19 tempura flakes, avocado, onion-jalapeño relish
<b>DRAGON</b> ..... 18 cucumber, avocado, tempura flakes, eel & bonito flakes
<b>TUNA TATAKI</b> ..... 21 shrimp tempura, avocado, crunchy chili oil, spicy mayo
<b>RAINBOW</b> ..... 17 snow crab, cucumber, 5 types of fish
<b>HAIRY MEXICAN</b> ..... 16 fried shrimp, avocado, crab stick

<b>FLYING EAGLE</b> ..... 19 fried shrimp, cucumber, avocado, crab mix
<b>FIERY VOLCANO</b> ..... 22 snow crab, cream cheese, cucumber, baked volcano
<b>NEW YORK BAGEL</b> ..... 14 salmon, scallion, cream cheese, tempura fried, eel sauce
<b>MIAMI HEAT</b> ..... 17 tuna, yellowtail, salmon, cucumber, spicy mayo, sesame seeds
<b>J ROLL</b> ..... 17 crunchy tuna, steamed shrimp, avocado, crab stick, tempura frick, scallion, eel sauce, sriracha
<b>CRUNCHY TUNA</b> ..... 13
<b>CUCUMBER</b> ..... 9
<b>YELLOWTAIL</b> ..... 12 hamachi, scallions

### SUSHI PLATTERS

**NIGIRI DINNER**  
9 pieces; chef's premium selection • 46

**SASHIMI COMBO**  
12 pieces; premium sashimi • 58

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

### HAND-ROLL TASTING

spicy salmon, spicy tuna, shrimp tempura  
**22**

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

<b>YELLOWFIN TUNA</b> maguro ..... 13
<b>SCOTTISH SALMON</b> sake ..... 9
<b>SMOKED SALMON</b> kunsel ..... 9
<b>YELLOWTAIL</b> hamachi ..... 11
<b>JAPANESE SEA BREAM</b> madai ..... 12
<b>MACKEREL</b> saba ..... 8
<b>EEL</b> unagi ..... 11
<b>SHRIMP</b> ebi ..... 7
<b>OCTOPUS</b> tako ..... 11
<b>JAPANESE SCALLOPS</b> hotate ..... 15
<b>CAPELIN ROE</b> masago ..... 8
<b>FLYING FISH ROE</b> tobiko ..... 9
<b>SALMON ROE</b> ikura ..... 14
<b>FRESH SEA URCHIN</b> uni ..... MKT
<b>TAMAGO</b> japanese omelet ..... 7

## FROM THE SEA

<b>CHIRASHI BOWL</b> four types of sashimi, ikura, tamago, sushi rice ..... 25
<b>GRILLED SALMON TERIYAKI</b> market vegetables, lime ..... 28
<b>CHILEAN SEA BASS</b> miso glaze, pickle ..... 39
<b>WHOLE CRISPY ROCKFISH</b> daikon & carrot salad, cilantro, red fresno ..... 44
<b>SNOW CRAB</b> citrus chili butter, lime ..... 34

## FROM THE LAND

<b>SWEET &amp; SOUR CHICKEN</b> bell pepper, onion, pineapple, sesame seed ..... 19
<b>BLACK PEPPER BEEF</b> bell pepper, onion, sesame seed ..... 21
<b>MANGO BEEF</b> water chestnut, scallion, sesame seed, lettuce cup ..... 24
<b>CHICKEN SKEWERS</b> honey soy marinade, shichimi, pickles ..... 18
<b>BONE-IN CHOPS</b> black pepper sauce, sesame seed, scallion ..... 22
<b>ASIAN EGGPLANT</b> cashews, sesame seed, red chili, cilantro ..... 18
<b>WAGYU TATAKI</b> seared wagyu, wafu truffle, sesame seeds ..... 45

### NOODLES & RICE

**ADD PROTEIN:**  
**CHICKEN +5 • SHRIMP +6 • BEEF +7 • WAGYU +12**

<b>LO MEIN NOODLES</b> ..... 19 carrot, bean sprout, scallion, mushroom
<b>VEGETABLE FRIED RICE</b> ..... 16 peas, carrot, egg, water chestnut, scallion, soy

A customary gratuity of 20% will be added to all parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any allergies or dietary restrictions.

## SIGNATURE COCKTAILS

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

**TROPIC LIKE IT'S HOT • 16**  
• AWARD WINNING COCKTAIL •

tanteo blanco, blood orange, grilled pineapple agave with pineapple sugar, tajin, chamoy lime frosting sea salt rim

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

**JOHNNY CHIMPO • 16**  
howler head banana bourbon, brown sugar simple syrup, black walnut bitters, dried banana, luxardo cherry

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

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

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

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

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

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

## 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

(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 YOGURT SOJU sophisticated 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

SEÑORITA THC  
MANGO MARGARITA • 12

## JAPANESE SAKE

SAKE FLIGHTS • 25    HOT SAKE 10 OZ • 14 | 6 OZ • 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

“I LOVE SUSHI” AMABUKI JUNMAI GINJO ..... 17 • 26 • 61 (720ML)  
dry + well-balanced, hint of strawberries

### 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

“TENMEI BEAR” AKEBONO SHUZO JUNMAI ..... 200ML CUP • 17.5  
clean + crisp, honeysuckle, mochi rice, melon & mint aroma

“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  
clean aroma, well rounded, smooth finish

## WINE

### WHITE

DOUDET Chardonnay • SAVIGNY-LES BEAUNE, FRANCE ..... 14 • 52

DESPARADA “EROS” Chardonnay • PASO ROBLES, CALIFORNIA ..... 18 • 68

HIGH DEF Riesling • MOSEL, GERMANY ..... 12 • 44

BOYA Sauvignon Blanc • LEYDA VALLEY, CHILE ..... 14 • 52

TABLELANDS Sauvignon Blanc • GISBORNE, NEW ZEALAND ..... 17 • 66

DESPERADA “FRAGMENT” Sauvignon Blanc • CENTRAL COAST, CALIFORNIA ..... 20 • 76

PAROLVINI Pinot Grigio • VENETO, ITALY ..... 11 • 40

BOSA Sauvignon Blanc • DELLE VENEZIE, ITALY ..... 11 • 40

### ROSÉ

ATLANTIQUE Rosé • BORDEAUX, FRANCE ..... 12 • 44

ZAZA Rosé • ZAZAGOZA, SPAIN ..... 10 • 36

SAINTE CROIX Rosé • PROVENCE, FRANCE ..... 15 • 56

### RED

OAKWOOD Cabernet Sauvignon • CALIFORNIA ..... 12 • 44

BARTER & TRADE Cabernet • COLUMBIA VALLEY, WASHINGTON ..... 16 • 60

DIAMONDS IN SPACE Cabernet • PASO ROBLES, CALIFORNIA ..... 18 • 68

GRAYSON Pinot Noir • NAPA VALLEY, CALIFORNIA ..... 12 • 44

DOUDET Pinot Noir • SAVIGNY-LES-BEAUNE, FRANCE ..... 13 • 48

WONDERWALL Pinot Noir • SANTA BARBARA, CALIFORNIA ..... 17 • 66

CHATEAU Merlot • BORDEAUX, FRANCE ..... 14 • 52

FIELD RECORDINGS Merlot • PASO ROBLES, CALIFORNIA ..... 17 • 66

7 MOONS Red Blend • COQUIMBO, CHILE ..... 12 • 44

### BUBBLES

RAMON CANALS Mont Paral Vintage Brut • BARCELONA, SPAIN ..... 15 • 56

LATRANSA Prosecco • VENETO, ITALY ..... [187ml] 15

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

### BY THE BOTTLE

LEIRA Albariño  
RIAS BAIXAS, SPAIN ..... 79

BARTER & TRADE Sauvignon Blanc  
COLUMBIA VALLEY, WA ..... 67

FIELD RECORDINGS SKIN Orange Blend  
CENTRAL COAST, CA ..... 69

FRANCO SERRA Barolo  
PIEDMONT, ITALY ..... 98

AMERICAN RECORDINGS Pinot Noir  
WILLAMETTE VALLEY, OR ..... 73

LINGUA FRANCA “AVNI” Pinot Noir  
WILLAMETTE VALLEY, OR ..... 105

FABLEIST Cabernet Sauvignon  
PASO ROBLES, CA ..... 77

DESPERADA “SERRATA” Petite Sirah ..... 130  
CENTRAL COAST, CA

HERMAN STORY “MILK AND HONEY” Red Blend ..... 140  
PASO ROBLES, CA