

FOUR COURSE MENU

MAKE YOUR SELECTION A LA CARTE OR AS
A PRIX FIXE MENU FOR \$40 BY CHOOSING:

One Starter
Two Large Plates, Mix of Hot Pots & Noodles, Rolls, Sashimi, or Nigiri
One Dessert

Starters

Edamame 5

Steamed, Himalayan salt

Spicy Ahi Tuna* 9

Crispy rice, wasabi aioli, jalapeño

Truffled Albacore Tuna* 11

Sriracha, white truffle oil, ponzu

Chicken Ginger Gyoza 10

Pan seared dumpling, sesame, yuzu,
scallion, ponzu

Homemade Lobster & Shrimp Wontons 12

Sweet hoisin glaze, wakame salad

Miso Soup 8

Scallions, tofu, wakame

Kobe Beef Ramen Slider* 10

Shaved radish, arugula, fried onion,
tobiko, ginger aioli

Sashimi Mixed Green Salad* 16

Tuna, yellowtail & salmon sashimi, octopus,
shrimp, spring mix, crispy shallots,
katsuo dashi dressing

Hot Pots & Noodles

Shrimp Tempura Udon 16

Udon noodles, wakame, scallion
fish cake

Tonkotsu Soy Ramen 14

Soy marinated pork, bamboo shoot,
scallion, soft boiled egg

Lobster Ramen 16

Miso butter lobster tail,
green onions, dashi "bisque"

Scallop & Shrimp Dynamite 14

Baked hot pot, tobiko, spicy honey

ROLLS

Shrimp Tempura 14

Crispy shrimp, avocado, cucumber,
pickled burdock, tempura flakes,
spicy mayo, sweet soy

Alaskan California 14

Snow crab, avocado, cucumber,
roasted sesame seed

Spicy Tuna* & Shrimp Tempura 15

Shrimp tempura, cucumber, spicy tuna,
eel sauce, spicy mayo

Sunset Roll* 12

Salmon, mango, avocado, spicy mayo,
tempura crunch

Tamaki Trio* 13

Spicy salmon, tuna, yellowtail, scallion, cilantro

Eel Dragon* 15

Shrimp tempura roll topped
with grilled eel, furikake, eel sauce

Baked Scallop 16

California roll topped with baked scallops

Rainbow Roll* 16

Tuna, salmon, snow crab,
cucumber, avocado

Green Roof Tuna* 15

Spicy tuna, cucumber, avocado, black sesame

Spicy Tuna* 13

Inside-out spicy tuna, cucumber,
green onion, wasabi furikake

Tekkamaki* 12

Classic tuna roll

Vegetable Yamagobo 12

Asparagus, pickled burdock root,
avocado, cucumber, sesame seed

Sushi

SASHIMI

Assorted Sashimi*, Choice of 4 12

Tuna, yellowtail, salmon,
shrimp, octopus, tataki tuna

Omakase Sashimi*, Choice of 5 16

Chef's selection of assorted sashimi

NIGIRI

two pieces

Tuna* (Maguro) 8

Yellowtail* (Hamachi) 8

Salmon* (Sake) 8

Akashi Octopus* (Tako) 8

Eel* (Unagi) 8

Shrimp* (Ebi) 8

Omakase Sushi* 12

Four pieces, Chef's top selection
of assorted sushi

Fresh Wasabi 10

Prepared tableside, freshly ground wasabi root

20% gratuity will be automatically added to your check.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



Nagasaki Batida
Cachaca Leblon, lime, raspberry,
guava, rooibos tea syrup, tiki bitters

12

Asian Pear Smash
Tequila reposado, asian pear, fresh lime juice,
green tea syrup

16

Spicy Mango Tini
Grey Goose, giffard abricot, rooibos syrup, fresh lime

18

Agave Sunrise
Jalapeno infused Grey Goose, fresh lemon
& cucumber juice, agave syrup, basil

18



	glass	bottle
Veuve Clicquot, Yellow Label, Champagne, France	24	100
Cattier, Champagne, France	19	70
Torresella, Prosecco, Italy	12	40

ROSÉ WINES		
Château d’Esclans, Whispering Angel, Côtes de Provence, France	19	70
Le Bel Oliver, Pays d’Oc, France	12	40

WHITE WINES		
Pinot Grigio, Santa Margherita, Italy	19	70
Albariño, Torre Pelenas, Spain	19	50
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	19	50
Vermentino, Marchesi Antinori, Vivia, Italy	19	60
Pinot Gris, Gustave Lorentz, Alsace, France	19	60
Riesling, J. & H. Selbach, Mosel, Germany	17	50
Chardonnay, Raeburn, Sonoma County, California	19	50
Chardonnay, Louis Jadot, Chablis, France	24	85

RED WINE		
Gamay, Château des Jacques, Morgon, Beaujolais, France	19	70
Pinot Noir, Montinore Estate, Willamette Valley, Oregon	19	50
Pinot Noir, Belle Glos, Las Alturas, Monterey, California	24	90
Sangiovese, Villa Antinori, Riserva, Chianti Classico, Italy	17	60
Zinfandel, St. Francis, Sonoma County, California	19	60
Syrah, Gérard Bertrand, Minervois, France	17	60
Cabernet Sauvignon, Silver Ghost, Napa Valley, California	19	70
Merlot, Shafer, Excellence, Napa Valley, California	40	250



IWA 5, Assemblage 4, Junmai Daiginjo
glass 40 | 720ml bottle 350

Tozai, Snow Maiden, Junmai, Nigori
glass 12 | 720ml bottle 55

Joto, Yuzu, The Citrus One
glass 17 | 720ml bottle 70

**Shimizu-No-Mai, Pure Dawn,
Junmai Gingjo**
300ml bottle 43

**Shimizu-No-Mai, Pure Dusk,
Junmai Daiginjo**
300ml bottle 46

**Shimizu-No-Mai, Pure Snow,
Junmai Daiginjo**
300ml bottle 42

**Hou Hou Shu, Blue Clouds,
Sparkling, Semi-Sweet**
300ml bottle 46

**Hou Hou Shu, Rosé Clouds,
Sparkling, Semi-Sweet**
300ml bottle 46



PREMIUM TEAS

Green Tea
Brown Rice Tea

5.50
5.50

Green Tea
Brown Rice Tea

5.50
5.50



Tiger 320ml
Asahi Can 350ml
Kirin Ichiban 330ml
Kirin Ichiban Light 330ml
Sapporo 330ml

8
12
12
12
13



Aqua Panna 1L
San Pellegrino 1L

6
6