

beer 9 japanese craft beer 12

ORANGE BLOSSOM PILSNER
SOUTH BEACH IPA
HIGH STEPPER IPA
JAI ALAI IPA
STELLA ARTOIS PILSNER
MICHELOB ULTRA
HEINEKEN 0.0

SAPPORO
KIRIN ICHIBAN MALT LAGER
COEDO RURI PILSNER
COEDO SHIRO HEFEWEIZEN
COEDO BENIKA
SWEET POTATO LAGER
COEDO MARIHANA SESSION IPA
HUNNI SPARKLING SOJU
korean pear, yuzu lime or
peach chili pepper

cocktails

ILLUMination 20
Casa Noble blanco tequila,
passion fruit liqueur,
agave nectar, lime

FIREBIRD 20
Suntory Haku vodka, Tozai sake,
cantaloupe, green tea syrup,
ginger syrup

MAGRITTE'S PIPE 35
Nikka Coffey Grain whisky,
Amaro Montenegro, demerara,
tobacco bitters, smoked

NICHIBOTSU 19
Bulleit bourbon, roasted pineapple,
mango foam

THE WOODSMAN 22
Kikori whisky, tangerine purée,
basil, lemon

GOOD NIGHT MIST 23
Yuzu gin, cucumber, grapefruit,
rosemary matcha, yuzu soda

JAPANESE MANHATTAN 22
Kamiki whisky, China China,
Carpano sweet vermouth, demerara

TOKI HIGHBALL 19
Suntory Toki whisky, soda, citrus peel

LYCHEE MARTINI 22
Empress 1908 gin, Giffard Lychee liqueur,
lychee infused ice sphere

All cocktails are crafted with freshly squeezed juices

crafted mocktails 12

KANAZAWA
cucumber, rosemary matcha,
lemon, ginger beer

NAHA
mango, pineapple, orange, lemon,
jalapeño, Tajin

FURANO
lychee, lavender,
butterfly pea flower tea, lemon

wines by the glass

TAITTINGER BRUT CHAMPAGNE 36
Reims, France

**SCHRAMSBERG MIRABELLE
SPARKLING ROSÉ** 25
North Coast, California

CAPOSALDO SPARKLING PEACH 15
Veneto, Italy

SONOMA-CUTRER CHARDONNAY 20
Sonoma Coast, California

**LONG MEADOW RANCH
SAUVIGNON BLANC** 16
Napa Valley, California

SANTA MARGHERITA PINOT GRIGIO 18
Alto Adige, Italy

THE PRISONER RED BLEND 28
Napa Valley, California

KEN WRIGHT PINOT NOIR 21
Willamette Valley, Oregon

Daou Vineyards 16
cabernet sauvignon

Paso Robles, California
CAYMUS CABERNET SAUVIGNON 45
Napa Valley, California

*20% service charge for parties of 6 and more will be added to your check
for your convenience*

sake

JUNMAI

Hakkaisan Tokubetsu 80
Niiigata 720mL
apple, pear, rich, dry

Joto The Green One 40 | 70
Yamagata 300mL | 720mL
ripe plum, subtle earth, light, dry

Junmai nigori 40
Kikusui Perfect Snow
Niiigata 300mL
sweet, rich, full-bodied

Tozai Snow Maiden 65
Kyoto 720mL
melon, radish, rich, sweet

Joto The Blue One 75
Hiroshima 720mL
full-bodied, coconut, lychee, pear

SPARKLING

Hou Hou Shu Blue Clouds 35
Okayama 300mL
green apple, sweet fruit undertones

Hou Hou Shu Pink Rose Clouds 35
Okayama 300mL
hibiscus, raspberry, cranberry

JUNMAI GINJO

Maboroshi Nakao's Secret 60
Hiroshima 300mL
soft water, crisp flavors, light, fruity

Yuki No Boshu Cabin in the Snow
Akita 300mL 65 | 720mL 120
mango, strawberry, white pepper

Heavensake Junmai 80
Hyogo 720mL
salted caramel, cacao, almond

Heavensake Junmai 105
Hyogo 720mL
lemon peel, cocoa, floral

JUNMAI DAIGINJO

Konteki Pearls of Simplicity 90
Kyoto 720mL
pear, apple, floral, light, dry

Heavensake Urakasumi 130
Miyagi 720mL
pineapple, lychee, melon

Yuki No Boshu Diaginjo 160
Akita 720mL
overripe peach, roasted sage

Heavensake Dassai 200
Yamaguchi 720mL
delicate floral, apple, lush tropical

sake by the glass

Bushido Way of The Warrior 15 | 55
Kyoto
tart raspberry, asian pear, watermelon rind

The One with Clocks 24 | 90
Hiroshima
ripe plum, dry, fruity, crispy

JOTO The Blue One 22
Hiroshima
full-bodied, coconut, lychee, pear

Tozai Blossom of Peace 16 | 60
Kyoto
almond, plum, cherry

Eiko Fuji Ban Ryu 10,000 Ways 16 | 65
Yamagata
orange, clove, toasted malt, light, sweet

Joto Yuzu The Citrus One 13 | 50
Shimane
Meyer lemon, Mandarin orange, Key lime

flights 30

3 x 50mL glasses

HANABI FIREWORK
Bushido Way of the Warrior
Maboroshi
Yuki No Boshu Junmai Ginjo

RYOKO JOURNEY
Ban Ryu 10,000 Ways
Joto The Blue One
The One with Clocks

DEZATO DESSERT
Blossom of Peace
Joto Yuzu The Citrus One
Joto The Blue One

If you have any concerns regarding food allergies, please alert your server prior to ordering.

otsumami

EDAMAME gf vf soybeans in pods, togarashi salt	12
U-SO-MACHI* hamachi, yuzu, habanero masago, matsutake soy, wasabi sorbet	18
WAKAME SALAD gf vf carrots, crispy shiitake, red radish, toasted sesame seeds	10
BLISTERED SHISHITO PEPPERS gf garlic ponzu vinaigrette, shaved bonito, toasted sesame seeds	12
SUNOMONO GF vf cucumber, daikon, radish, sweet & spicy chili, cilantro leaves, mizuna, sesame seed vinaigrette	12

ALOHA POKE* n diced tuna, mango, pineapple, onion, hawaiian sauce, red tobiko, toasted macadamia	20
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SAKANA FRITTERS 16
breaded steamed fish, capers,
red pepper, cilantro, mango slaw,
lemon aioli

LEMONGRASS CHICKEN POTSTICKERS five pieces, citrus ponzu	14
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MISO SOUP gf silken tofu, green onion, wakame	cup 9 bowl 16
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shareable dishes

MUKOZUKE* chef's choice of 10 pieces nigiri	60
sashimi	65
GREEN GODDESSES gf vf chef's choice of five pieces of vegetable nigiri and one wellness maki roll	35

BAO-PEI d n bao buns, hoisin sauce, yuzu mustard aioli, cabbage slaw, scallions, toasted peanuts	
pork belly	22
prime beef tenderloin	24

STICKY RIBS hoisin chili sauce, cilantro toasted sesame seeds	3pcs 19 6pcs 35
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EBI FRY sf fried black tiger shrimp, sunomono cabbage slaw, tonkatsu sauce	22
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zensai

TERIYAKI SALMON* ginger carrot purée, bok choy, scallion, toasted sesame seeds, steamed rice	34
GOLDEN SHRIMP TEMPURA D sf egg yolk, bird's eye chili, curry leaves, napa cabbage, shredded carrot, steamed rice	35
TARE-GLAZED CHICKEN YAKITORI GF sf crispy shrimp chips, sautéed vegetables, steamed rice, piced vinegar soy sauce	30

YAKISOBA NOODLES* 6oz prime beef tenderloin, 64° egg, sweet potato, peppers, bok choy, scallion, mushrooms, dashi, garlic chili crisp	45
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YAKISOBA NOODLES UPGRADE:
Miyazakigyu A5 Wagyu*
per ounce 28

SEAFOOD UDON* sf jumbo shrimp, char siu pork belly, 64° egg, kaluga imperial caviar, spicy white miso seafood broth, baby bok choy, toasted sesame seeds, shiitake mushrooms, carrots, scallions, chili oil	36
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gf = gluten-friendly vf = vegan v = vegetarian d = dairy n = nuts sf = shellfish

20% service charge for parties of 6 and more will be added to your check for your convenience

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
If unsure of your risk, consult a physician.

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters full cooked.

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signature maki

WELLNESS GF vf red bell peppers, cucumber, carrots, tofu, scallions, mango, avocado, cilantro, aged balsamic	14	KAMIKAZE ROLL* gf salmon, yellowtail, cucumber, avocado, kimchi sauce, aji amarillo, black tobiko	22
CRISPY GARDEN ROLL VF scallions, caramelized onion, mushroom, cucumber, kabayaki sauce, spicy vegan mayonnaise	18	DRAGON'S BREATH SF tempura shrimp, cucumber, broiled eel, habanero mayo, kabayaki sauce	26
ANGRY TIGER* GF sf spicy tuna, shiso, shrimp, aji amarillo, cucumber, bubu arare	20	SAMURAI'S TALE* D sf butter-poached lobster tail, yuzu aioli, cucumber, tuna, salmon, yellowtail, shrimp, paddlefish caviar, cilantro microgreens	30
OKI* sf snow crab, avocado, cucumber, salmon, tuna, yellowtail, spicy mayo, fried shallots	22	GYU NO KANI* sf snow crab, avocado, seared beef tenderloin, cucumber, black garlic aioli, scallions, kabayaki sauce, truffle oil	30

GYU NO KANI UPGRADE:
Miyazakigyu A5 Wagyu*
Kagoshima, Japan 2oz 56

nigiri & sashimi

per piece

JAPANESE MIYAZAKIGYU A5 WAGYU* gf	28	TOBIKO FLYING FISH ROE* gf	6
MAGURO TUNA* gf	9	EBI COOKED SHRIMP gf sf	7
CHUTORO FATTY TUNA* gf	13	UNAGI EEL	7
OTORO TUNA BELLY* gf	17	HOTATE SCALLOP* gf sf	7
SAKE SALMON* gf	7	TAKO OCTOPUS	7
HAMACHI YELLOWTAIL* gf	9	MADAI SEA BREAM* gf	12
TAMAGO SWEET EGG gf	6	SHIMA AJI STRIPED JACK* gf	12
IKURA SALMON ROE* gf	8		

sweet 10

GINGER CHOCOLATE CAKE GF v d
spiced cake, ginger chocolate ganache

MANGO MOCHI GF vf
fresh berries

MATSU-CHA V d
green tea profiterole,
orange-scented mousse,
caramelized kumquats

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