

SPECIALTY COCKTAILS

YAMAZAKI SIDECAR. Suntory Yamazaki 12yr single malt whisky, orange liqueur, housemade honey-ginger syrup & lemon juice, sugar rim. \$12

PEACHY LYCHEE. Kröl vodka, peach schnapps & lychee syrup, served up. \$12

GREEN PIKAPIKA. Grey Goose vodka, sparkling sake & melon liqueur, served up. \$12

OROKU MARY. Imperia vodka, sake & Celso's spicy sracha bloody mary blend, togarashi rim. \$12

KYURI SUNSET. Belvedere vodka muddled with cucumber, orange & cranberry juices, sparkling sake float. \$12

LEMONGRASS MOJITO. Bacardi Limón muddled with mint, lime & house-made lemongrass syrup. \$12

LIGHT N' STORMY. 10 Cane rum, ginger beer & lime juice. \$12

BURA BURA. Bombay Sapphire gin muddled with cucumber & lime. \$12

NASHI MARGARITA. Milagro tequila muddled with Asian pear, orange & lime juices, wasabi-salt rim. \$12

POM POKO. Patrón Silver tequila muddled with strawberries & housemade honey-ginger syrup, served up. \$12

SHIKOKU. Veev Açai spirit muddled with banana, grenadine & orange juice, sugar rim. \$12

BLACKBERRY CAIPIRINHA. Leblon Cachaça muddled with mint, lime & blackberries. \$12

SAKE BY THE OCHOKO

JUNMAI. Hoyomanamusume 'Lovely Daughter' Miyagi Pref. \$7

GINJO. Dewazakura 'Cherry Bouquet' Yamagata Pref. \$8

JUNMAI. Otokoyama 'Man's Mountain' Hokaido Pref. \$9

GINJO. Bishonen Beautiful Boy Kumamoto Pref. \$7

GINJO. Umenishiki Dedicated Generation Ehime Pref. \$8

Daiginjo. Wakatake Demon Slayer Shizuoka Pref. \$10

Nigori. Kamoizumi 'Summer Snow' \$8.

Kamoizumi Dessert Sake. 'Kome Kome', Happy Bride. \$9

Yashiorino Aged. 'Eighth Folding'. \$12

DRAFT BEERS

SAPPORO PREMIUM. \$7

BLUE POINT IPA. \$9

HITACHINO WHITE ALE. \$9

KIRIN ICHIBAN. \$7

BOTTLED BEERS

COOPERS SPARKLING ALE. \$9

OMMEGANG RARE VOS. \$7

SAPPORO PREMIUM LIGHT. \$7

KIRIN LIGHT. \$9

ORION. \$10

GINGA KOGEN. \$10

KOSHIHIKARI ECHIGO. \$12

ECHIGO STOUT. \$10

HITACHINO RED RICE ALE. \$12

HITACHINO NEST BEER XH. \$12

HITACHINO JAPANESE CLASSIC ALE. \$11

ASAHI BLACK. \$9

WINES BY THE GLASS

DOM CHANDON. 'Blanc de Noirs' California NV. \$12

POMMERY. 'Apanage' France NV. \$17

BISOL. 'Jeio' Prosecco Italy NV. \$9

SANCERRE. Michel Redde France '06. \$12

RIOJA BLANCO. Caceres Spain '07. \$9

PINOT GRIGIO. Ca' Stella Italy '08. \$10

VOUVRAY. Michel Picard France '07. \$10

RIESLING. Gainey (dry) California '07. \$9

CHARDONNAY. Edna Valley California '07. \$11

CABERNET/MERLOT. 'Rosé' Pares Balta Spain '07. \$9

PINOT NOIR. Row Eleven California '07. \$10

PINOT NOIR. Sinskey California '06. \$15

RIOJA. Montecillo Spain '04. \$10

SHIRAZ. Ravenswood Australia '05. \$11

MALBEC. Punta Pays Argentina '08. \$9

CABERNET/MERLOT. Moulin de Duhart Bordeaux '05. \$11

SNACKS

EDAMAME & BLACK SOY BEANS. sea salt. \$5

GRILLED SHISHITO PEPPERS. sea salt & togarashi. \$5

TEMPURA MAITAKE MUSHROOMS. sweet ponzu dipping sauce. \$7

SWEET CORN & WHITE MISO TEMPURA CAKES. \$9

SPICY BLUE CRAB PIZZA. radish sprouts, avocado, red miso & three tobikos (red, black & green). \$14

FRIED CHICKEN LIVERS. ponzu, miso & chili dip. \$7

TEBAYAKI. grilled chicken wings with citrus salt. \$9

TUNA SLIDERS. (2) ginger aioli on sesame bun. \$14

WAGYU MINI BURGERS. (2) shiitake mushroom relish, daikon & pickled ginger. \$13

FISH & CHIPS. yuzu tartar sauce. \$9

SCALLOP RUMAKI. (2) wrapped in Kurobuta pork bacon with pineapple. \$8

BROILED JAPANESE MUSHROOMS IN PARCHMENT. white onion, sake, soy & butter. \$12

SPICY FRENCH FRIES. togarashi spiced thin-cut russets with spicy mayo. \$7

SOUPS

CREAM OF EDAMAME. mustard oil & black soy beans. \$7

WHITE MISO. nori, firm tofu & shimeji mushrooms. \$7

CLAM CHOWDER. littleneck clams, bacon & white miso. \$9

NOODLES & RICE

SOBA. dashi, mirin, wasabi broth... with tempura shrimp. \$15
with miso ginger-poached chicken. \$13

CHA SHU RAMEN. sliced Kurobuta pork belly & bamboo shoots in ginger pork broth with condiments of garlic paste & tobang jan. \$12

YELLOWFIN TUNA SPAGHETTI BOLOGNESE. spicy tomato sauce & tuna confit. \$15

OXTAIL FRIED RICE. \$11

JASMINE STEAMED RICE. \$3

SALADS

BABY GREENS, CUCUMBER & DAIKON. ginger dressing. \$7

OCTOPUS SUNOMONO. seaweed, cucumber, rice vinegar, mirin & soy jelly. \$11

SEAWEED SALAD. lemongrass, honey & soy dressing with sesame wafers. \$7

HIBACHI

WILD COHO SALMON. \$14

MISO MARINATED BLACK COD. \$15

TIGER SHRIMP. \$18

MAINE LOBSTER TAIL. \$19

CREEKSTONE PRIME FILET. \$23

CREEKSTONE PRIME HANGER STEAK. \$15

JAPANESE WAGYU FILET. MP

SEAFOOD

TOGARASHI STEAMED BLACK MUSSELS.
sake, mirin & seaweed broth. \$13

LITTLENECK CLAMS. butter or spicy miso
broth. \$15

TANUKI TATAKI. sesame crusted tuna, shaved
cucumber, sweet pickled daikon & soy. \$15

LOBSTER AVOCADO & FRIED TOFU. butter
poached Maine lobster with ginger, wasabi
& yuzu dressing. \$15

CRISPY TEMPURA SEAFOOD. lobster, shrimp,
scallop, soft-belly clam & oyster with
sweet chili aioli. \$17

POULTRY

KARA AGE. fried chicken with Thai chili
honey. \$19

CRISPY DUCK BREAST. mountain peach &
mustard fruits. \$16

CRISPY RICE WITH ROASTED TERIYAKI SQUAB. \$19

MEAT

CRISPY KUROBUTA PORK BELLY. baby bok choy &
shiitake mushrooms in mirin-soy broth. \$11

KALBI SHORT RIBS. pear-marinated, thin-
sliced, grilled & served with kimchi. \$16

PAT LAFRIEDA "TANUKI TAVERN" BURGER.
(served quartered) pickled purple onion,
kimchi relish & tavern sauce on Eli's
potato bun, with mountain yam & nori chips
or spicy French fries. \$16

16oz DUROC PORK T-BONE.
tonkatsku sauce. \$32

DRY AGED 20oz CREEKSTONE PRIME BONE-IN
STRIPLOIN. ginger butter. \$58

MAKI SUSHI

CALIFORNIA ROLL.
with kani kama. half \$6 / whole \$10
with blue crab. half \$9 / whole \$16
with king crab. \$22

YELLOW JACKET ROLL. hamachi & jalapeños
wrapped in yellow soy & nori, blue crab
salad. 5 pcs \$14

SESAME CRUSTED TUNA TATAKI ROLL. avocado,
spicy tuna mousse, cucumber & scallion
topped with tataki, eel sauce drizzle.
half \$8 / whole \$14

SMOKEY ROLL. (riceless) smoked tuna, smoked
salmon, BBQ eel, smoked caviar, cucumber &
cream cheese in nori pinwheel. 5 pcs \$15

ROCK SHRIMP DYNAMITE ROLL. baked kani kama
California roll topped with rock shrimp
dynamite. half \$9 / whole \$16

SURF & TURF ROLL. poached Maine lobster
wrapped in wagyu beef carpaccio.
half \$14 / whole \$26

YAKUZA ROLL BBQ. eel, avocado & Boursin
cheese topped with spicy masago, eel sauce
drizzle. half \$7 / whole \$12

IKASU ROLL. wild salmon, tuna toro,
avocado, shishito pepper, asparagus &
kimchee mayo. half \$9 / whole \$16

EMERALD & GOLD DRAGON ROLL. panko crusted
shrimp, crab salad & scallion topped with
avocado, mango, red tobiko, eel sauce &
spicy mayo. \$22

SPIDER ROLL. fried soft shell blue crab,
lettuce & spicy miso topped with blue crab
dynamite. \$16

WAGYU TARTARE ROLL. American wagyu,
cornichons & wasabi on crispy rice.
half \$12 / whole \$21

BEAUTY ROLL. (riceless) tuna, salmon,
hamachi, king crab & masago wrapped in
cucumber. 5 pcs \$14

KINOKO ROLL. Japanese mushrooms wrapped in
white soy topped with crispy enokis &
truffle oil. 5 pcs \$12

VEGGIE ROLL. asparagus, cucumber & scallion
topped with roasted sweet peppers, avocado
& truffle oil. half \$6 / whole \$10