

MAKIMONO

specialty rolled sushi

HOT TUNA 14.

special tuna accented with three spiced chili sauce

CRISPY SNAPPER 13.

snapper, gobo root, shitake, shiso pesto, spicy miso sauce

PINK MONK 12.

soy paper, seasoned hijiki, konyaku, daikon, avocado, asparagus, shitake, micro greens (V)

KANI AVOCADO TOBIKO 15.

red crab, avocado, sesame, tobiko caviar

GOLDEN PACIFIC ROLL 16.

scallop, uni, ikura, wasabi

SPIDER 14.

soft shell crab, avocado, spicy mayo

YUZU TROUT 13.

ocean trout, citrus pepper, citrus vinaigrette

UME YAM 10.

yamaimo, shiso, sour plum (V)

SUSHI BY ONE / SASHIMI BY TWO MAKI OR HANDROLL

AKAMI

"red" meat fish

Kindai Tuna	5.
Kindai Tuna Chu Toro	6.
Kindai Tuna Oh-Toro	7.
Big Eye Tuna	5.
Hamachi (Japanese Amberjack)	5.
Kanpachi (Almaco Jack)	6.
Silver King Salmon	6.
Tasmanian King Salmon	6.

KAIMONO / IKA / EBI

shellfish and squid

Ebi (Shrimp)	4.
Botan Ebi (Spot Prawn)	3.
Hotate (Hokkaido Scallop)	5.
Mirugai (Giant Clam)	5.
Kani (King Crab)	6.
Aoyagi (Orange Clam)	5.
Ika (Squid)	4.
Tako (Octopus)	4.

SHIROMI

white meat fish

Hirame (Fluke)	6.
Madai (Red Sea Bream)	6.
Kinme Dai (Golden Eye Snapper)	6.
Sea Bass	5.

SONO TA

additional items

Unagi (River Eel, with Sauce)*	5.
Shira Yaki (River Eel, no Sauce)	5.
Anago (Sea Eel*)	6.
Uni (Sea Urchin Roe)	7.
Tobiko (Flying Fish Caviar)	4.
Ikura (Salmon Roe)*	7.
Tamago Yaki (Japanese Omelet)*	4.

HIKARI MONO

fish with shiny skin

Sawara (Spanish Mackerel)	5.
Saba (Japanese Mackerel)	5.
Aji (Jack Mackerel)	5.
Kohada (Gizzard Shad)	6.

all items above are
gluten-free except those with*

WAN MONO

soups

MISO 8.

artisan saikyo miso, wagarashi, umami foam (VO)

AKA DASHI MISO 7.

richly blended red miso, nameko mushroom, tofu and green onion (V)

CLEAR SOUP 10.

enriched soothing dashi, ebi shinjo, mitsuba (VO)

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

COCKTAILS

LYCHEE MARTINI 12.

this exotic fruit is the perfect match with vodka

SAKE MARTINI 13.

crop organic vodka, momokawa organic sake and fresh muddled cucumber

SEN MOJITO 12.

a japanese version of a cuban classic with sake, coconut rum, fresh lime and rum

YUZUGUCHI LEMONADE 14.

homemade yuzu lemonade infused with ginger and mixed with purity vodka or hendricks gin

TE AMO MARGARITA 14.

partida reposado, fresh pink grapefruit, lime, agave and a dash of orange bitters

GIN BEACH 13.

hendricks gin, muddled cucumber, fresh lime and a splash of campari

SEASONAL HOT APPLE CIDER SAKE 14.

simmered with cinnamon, cloves, honey, orange and lemon peels and then spiked with sake

WINES BY THE GLASS

BUBBLES

Prosecco, Col de Salici, N.V., Italy	10.
Nicolas Feuillate, Palmes d'Or Brut, N.V.	18.
Iron Horse, "Wedding Cuvee," 2007, Sonoma, California	15.

WHITE

Chardonnay, Sean Minor, 2010, Central Coast, California	12.
Pinot Grigio, Kris, 2011, Delle Venzie, Italy	9.
Viogniers, Bedell, 2010, North Fork, Long Island	11.
Sancerre, Domaine Martin, 2011, Loire Valley, France	14.
Meursault, Domaine Matrot, 2009, France	18.
Sauvignon Blanc, Crossroads, 2011, Marlborough, New Zealand	11.

RED

Rioja, Burgo Viejo, Crianza, 2009, Spain	9.
Pinot Noir, "Ginger's Cuvee," Bacchus, 2012, California	10.
Rhône, Delas Crozes-Hermitages, "Les Launes", 2009, France	14.
Cabernet Sauvignon, Frogs Leap, 2009, Napa, California	18.
Caluna, 2009, (Malbec/Merlot/Cabernet Sauvignon), Argentina	13.

DESSERT

Port, Niepoort, Tawny NV, Portugal (2 OZ)	10.
Felsina, Vin Santo, 2003, Italy (2 OZ)	14.

SAKE BY THE GLASS

sweet to dry

light to full

KATANA	++++●	+●++++	11.
DASSAI 50 NIGORI	++++●	+●++++	17.
KOMATSU TARU CEDAR AGED	++++●	+●++++	10.
DASSAI 39	++++●	+●++++	28.
DAISHICHI KIMOTO	++++●	+●++++	15.
PURE SNOW NIGORI	++++●	+●++++	16.
MOMOKAWA	++++●	+●++++	10.
MU	++++●	+●++++	16.
YUKI NO BOSHA	++++●	+●++++	12.
DENSHIN INE	++++●	+●++++	14.
FUKUJU	++++●	+●++++	17.
SHICHIDA YAMAHAI	++++●	+●++++	18.
LITTLE LILLY NIGORI	++++●	+●++++	10.
KIKUSUI SHIBORI	++++●	+●++++	13.
SAWA SAWA SPARKLING	●++++	●++++	12.
TOZAI PLUM SAKE	●++++	+●++++	12.

ZENSAI

appetizers and salads

MIZUNA SALAD 7.

red onion, cherry tomato, pine nuts, crispy fried fish, wafu dressing (VO)

MITSUBA SALAD 9.

daikon sprout, spanish onion, sardine, sour plum sauce (VO)

TOFU 10.

hemp milk, grated ginger, shaved green onion (V/GF)

VEGETABLE TENPURA 8.

kakiage style, fine sea salt, ponzu sauce (V)

DAIKON SALAD 8.

pickle giant radish, black sesame seed, rice vinegar, wild sesame oil, red chili flake (V/GF)

EDAMAME 9.

kuromame edamame, fine sea salt (V/GF)

ZUKE MAGURO 14.

soy cured tuna, yamaimo potato, wasabi soy jelly

TAR TAR 13.

tuna or yellowtail, takuan pickle, shallot, cured quail egg, crispy wonton, spicy yuzu dressing (GF)

KINUTA EEL 16.

cucumber wrapped eel, gobo, papaya, sweet eel sauce and bell pepper sauce

SALMON "PATE" 14.

torched salmon pate, wasabi, soy marinated onion, daikon radish, spinach jalapeno sauce

SUNOMONO CEVICHE 15.

mixed seafood, seaweed, cucumber, myoga ginger, soy sauce vinaigrette (GF)

TENSHIN

small bites

TATSUTA 9.

specialty marinated chicken wings, tangy grated radish

WAGYU CROQUETTE 15.

katsu sauce, foie gras center

SHIU MAI 9.

minced pork, sharp mustard, seasoned black vinegar

HAR GOW 13.

hawaiian king prawns, chili garlic sauce

KINCHAKU 11.

miso marinated farmers cheese, sweet red crab

BAO 13.

steamed pastry, sakura smoked duck, pickled cucumber, ten men jiang

SUMIYAKI

grilled items over specialized charcoal

YAKITORI 11.

organic chicken, mikado teriyaki sauce, shaved green onion

KARA YUZU 11.

organic chicken, spicy yuzu sauce, wild sesame, herb salad

TON TORO 9.

kurobuta pork belly, fresh wasabi, shiso (GF)

BULGOGI 12.

kurobuta pork ribeye, spring onion, garlic and kochujang sauce (GF)

HARAMI GARLIC 14.

wagyu skirt steak, crisped garlic wafers (GF)

HARAMI PESTO 14.

wagyu skirt steak, cilantro pesto

OSUSUME

specialties of Chef Emperor

IKA TENPURA 17.

subtle fried calamari, kochujang cream reduction, kinpira salad, shiraga negi

STEAK ISHI YAKI 45.

stone-fired wagyu steak, sansho butter, kinome, mitsuba cress

GYU NEGIMA 21.

shaved wagyu ribeye steak, green onion, mikado teriyaki sauce, sesame seed

"SHINJIANG" LAMB 25.

colorado lamb chops, cumin, chili, pickled potato salad (GF)

MERO 28.

japanese sea bass, crisp puffed rice, black goma ponzu sauce

MAINE LOBSTER 65.

garlic and miso butter

KAMAMESHI

individually fired rice pots

KOSHIHIKARI 9.

premium short grain rice from japan's niigata prefecture (V, GF)

CALIFORNIA KOSHI 6.

california short grain rice, sea salt, butter (V, GF)

SHOYU TRUFFLE BUTTER 12.

seasonal mixed mushroom, soy sauce, truffle butter (V)

CHIRASHI MESHI 14.

buttered saffron rice, shaved japanese omelet, hokkaido scallop, salmon caviar, snow peas (VO)

FIVE GOLD CURRY 14.

coconut curry, chicken soboro, green onion, fragrant herbs (VO)

CHAHAN 12.

garlic fried rice, onsen tamago, shaved green onion, sesame seed (VO, GF)

BROWN RICE 8.

whole grain rice simmered in fragrant dashi (VO, GF)

Executive Chef Bryan S. Emperor | Head Sushi Chef Hiro Sawatari

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten-Free