

## greens

edamame	5
sea salt	
wakame salad	6
seaweed, sesame seeds	
octopus salad	6
sesame seed	
miso ginger salad	8
leaf lettuce, cucumber, crispy lotus root	

## cool tastings

brussel sprouts	10
fried and tossed with sweet chili sauce	
tuna tartare	25
candied cashew, thai chili, shiso aioli	
salmon crudo	25
asian pear, korean chili pepper	

## hot tastings

miso soup	4
gochujang wings	8
crispy fried jumbo wings, gochujung sauce	
steam buns	9
pork, pickled red onions, pea shoots, spicy mayo	
crab rangoon	8
gyoza	8
pork and chicken dumpling, fried garlic, scallion	
fried rice	15
chicken thigh, onion, garlic, egg, carrot	
prawn tempura	18
prawns, shisho aioli, seasonal vegetable	
salmon rice bowl	20
grilled salmon fillet, teriyaki glaze, ginger,	
chili garlic noodles	20
slow cooked short-rib, black garlic, togarashi gremolata	
tonkotsu ramen	16
48 hrs pork broth, ajitama, menma	
daily ramen	16

## nigiri and sashimi

akami	3   22
yellowfin tuna, nikiri, negidare	
sake	3   22
salmon, ponzu, lemon zest	
hamachi	3   22
yellowtail, nikiri, negidare	
sake toro	5
salmon belly, nikiri, kizami wasabi	
benitoro	5
torched salmon belly, lemon zest	
avocado	3
nikiri, sesame, yuzu kosho	
sashimi moriawase	39
12 pieces chef choices	
nigiri omakase	28
5 pieces chef choices	
<b>makimono</b>	
sake toro	18
salmon belly, ikura, avocado, togarashi, ponzu	
spicy tuna	13
yellowfin tuna, garlic chili, tempura crunch	
tempura maki	13
tempura prawn, shisho aioli, masago, asparagus, avocado	
alaskan	18
salmon, crab meat, cream cheese, masago, tempura fried	
philadelphia	13
salmon, asparagus, fried cream cheese, ikura, lemon zest	
california	13
crab, cucumber, avocado, masago	
sake avocado	15
salmon, avocado	
red dragon	22
fried prawn, asparagus, spicy mayo, yellowfin tuna sashimi	
kani maki	18
spicy crab, tempura crunch, spicy mayo, togarashi	
vegetable maki	13
cucumber, avocado, oshinko, kaiware, kampyo, asparagus	
rainbow maki	22
california roll inside, assorted sashimi, masago, ponz	

## beer

kirin ichiban 6 | 11

hitachino nest 10

## sake

tears of dawn 25

daiginjo

hawk in the heavens 23

tokubetsu junmai

snow maiden 17

junmai nigori

living jewel 16

junmai

ozeki 10

served hot

## cocktails

supreme thunder 10

gin, lemon, thai chili simple

tengu 10

whiskey, vermouth, cherrywood

tree of a hundred 12

soju or rum, coconut milk, lychee

## n/a beverages

mexican coke 3

canned diet coke 2

ramune 3

original, strawberry

san pellegrino 5

## wine by the glass

terlan 11 | 40

pinot grigio, italy

jules taylor 13 | 42

sauvignon blanc, new zealand

kumeu valley 14 | 50

chardonnay, new zealand

ken wright 13 | 46

pinot noir, oregon

newsprint 12 | 42

red blend, california

## wines by the bottle

papet del mas cava, spain 30

green apple, peach, lemon zest

santameriana orange wine,  
greece 40

biodynamic, lemon, honey

domaine mann gewurztraminer,  
alsace 42

full-bodied, floral, lychee

robert weil riesling, rheingau 45

medium dry, stone fruit, citrus

les monts de juchepie  
chenin blanc, anjou 55

biodynamic, cream, apple

triennes rosé, provence 35

cinsault, strawberry, vanilla, white flower

numen rosé, austria 80

st.laurent, natural, bruised apple, rose petals

turley "juvenile" zinfandel,  
california 55

jammy, peach, berry, silky, low tannin

chateau montelena cabernet  
sauvignon, napa valley 100

red fruit, peppercorn, baker's chocolate

## please note

\* not all ingredients are listed, please inform your server of any allergies or dietary restrictions

\*\* 20% gratuity will be added to all orders

\*\*\* consuming raw or uncooked food may increase the likelihood of foodborne illness