



## Raw Bar

### **Hamachi Jalapeno** \$16

Yellowtail, jalapeno, red & yellow bell pepper, cucumber & red onion.  
Served with yuzu soy citrus **GFO**

### **Maguro Ginger** \$18

Tuna, myoga ginger, marinated shiitake Mushrooms, red & yellow bell peppers, Cucumber. Served with myoga ginger and onion sauce **GFO**

### **Crispy Spicy Tuna (6 pc)** \$12

Crispy tempura sushi rice topped with spicy Tuna tartar, avocado, jalapeno, tobiko And sweet sauce

### **New Style Salmon** \$16

Sashimi topped with peppers, cilantro & ginger With a Yuzu Soy oil **GFO**

### **Sashimi Mori-Awase(8pc)** \$20

Chef's choice, assorted **GFO**

## Salads

### **House GF** \$6

### **Seaweed Salad** \$7

### **Duck Salad** \$12

Smoked duck breast with a wasabi soy dressing

## Soup, Noodles and Rice

### **Tonkotsu Ramen** \$16

48 hour house made Tonkotsu broth with roasted pork belly

### **Buta-Kimchi Ramen** \$15

Spicy pork miso broth with sauteed pork belly and kimchi

### **Spicy Chicken Ramen** \$15

Spicy chicken miso broth topped with chicken karaage

### **Vegetable Ramen** \$13

36 hour slow simmered, house made vegetable broth topped with mixed vegetables (not vegan)

### **Miso Soup GF** \$3.50

### **Steamed Rice GFO** \$3

## Grill & Steam & Fry

### **Edamame GF** \$6

### **Spicy Edamame GF** \$7

### **Nikuman** \$8

Steamed savory pork bun. Served with a Citrus soy ponzu & hot mustard  
\*\*\*this item takes 20 minutes\*\*\*

### **Tori-Kara-Age** \$12

Japanese style deep fried chicken thigh, Served with a spicy aioli

### **Korokke** \$5

Panko crusted and deep-fried potato croquette. Served with tonkatsu sauce

### **Takoyaki (5 pc)** \$6

Fried, savory, octopus dumplings

### **Nasumiso** \$7

Japanese eggplant flash fried and tossed in a honey sesame miso glaze with julienned yellow and red bell peppers **GF**

### **Aji-Fry** \$5

Panko crusted and deep fried Spanish mackerel. Served with tonkatsu & tarter sauce

### **Ebi-Fry (2 pc)** \$6

Panko crusted and deep fried tiger shrimp. Served with tonkatsu & tarter sauce

### **Shrimp wonton (6pc)** \$8

shrimp wontons served with chili oil (spicy)

### **Shishito Peppers GF** \$7

Flash fried & served with a spicy miso sauce

### **Santen-mori** \$9

Nasumiso, kimpira, hijiki

### **Hotate Bacon** \$12

(2) bacon wrapped scallop skewers **GFO**

### **Black Cod Miso** \$16

Black cod marinated and grilled with a yuzu, Miso soy. **GFO**  
\*\*\*this item takes 20 minutes\*\*\*

### **Ika-Yaki** \$16

Grilled whole squid **GFO**  
\*\*\*this item takes 20 minutes\*\*\*

### **Grilled Wagyu Beef sliced** \$22

Grilled and sliced, served with Teriyaki **GFO**

## Desserts \$7

Selection of desserts made fresh in-house daily.  
Please ask your server for more details.

### MENU KEY

**GF: GLUTEN FREE**

**GFO: GLUTEN FREE OPTION IS AVAILABLE**

**WE DO NOT USE A SEPARATE FRYER FOR ITEMS MADE WITHOUT GLUTEN.**

# SAKE

## Junmai

'pure rice', tends to be more earthy

**Suijin**, God of Water 300ml **22**

Clove, wet stone, light & dry

Iwate SMV: +10

## Junmai Ginjo

'milled 60% minimum, generally fruity'

## Kikusui Organic

300ml **30** 720ml **60**

Chrysanthemum Mist

Honeydew melon, hint of ripe banana

Nada SMV: +1

**Fukuju**, Blue Label 300ml **31**

Ripe apricot, mango, & pineapple

Nada SMV: +2

## Hakkaisan "Hakkai Mountain"

Smooth, mild, apple 300ml **35**

Niigata SMV: +5

**Fukucho** "Forgotten Fortune" 720ml **70**

Full rice flavor, balance with a long finish

Hiroshima SMV: +3

## Junmai Daiginjo

'milled 50% minimum, generally floral'

## Dassai 39

Light, dry, banana and apple

Yamaguchi SMV: +3 300ml **48**

## Junmai Ginjo Genshu

Undiluted sake

**Umenishiki Sakehitosuji** 720ml **63**

"Gorgeous Plum" Dry and Balanced

Ehime SMV: +5

## Tokubetsu Junmai

'Special Sake'

**Suigei, Drunken Whale** 720ml **56**

Mild umami, pleasant acidity, easy to drink

Kochi SMV: +7

## Nigori

'cloudy sake, filtered + kasu'

**Perfect Snow** 300ml **20**

Flowery, full body, crisp

Niigata SMV: -11

**Sayuri "Little Lily"** 720ml **44**

Cream, Cherry blossom, white grape

Kochi SMV: -11

## Hot Sake

**Classic** **8**

Junmai Ginjo, Kuromatsu Hakushika

## Sparkling

**Hana Awaka** 250ml **19**

'sparkling flower'

Slightly sweet and refreshing

## Draft

**Bushido** (5oz pour) **12**

Passionfruit, mango, hints of anise

## Cocktails

**\*\*Our cocktail program is growing!  
We have a very limited selection to start\*\***

**Ototo Old Fashioned** **13**

Iwai Mars Whiskey, orange bitters

**Blood Orange Horizon** **13**

Grey Goose Citron, St Germain,  
blood orange puree, jalapeno

# BEER

## DRAFTS

**Sippin Pretty Fruited Sour** **6**  
Odell Brewing Co.

**Avery IPA GDBC** **6**

**EZ Street Wheat** **6**  
Odell Brewing Co.

**Pretzel Assassin** **6**  
Amber Lager  
Denver Beer Co.

## CANS/BOTTLES

**Orion Rice Lager** **5**

**Stem Cider** **5**

**Echigo Red Ale** **9**

**Echigo IPA** **9**

## WINE

### White

**Segura Viudas Cava** **11/44**  
Spain  
*Citrus, Tropical Fruit*

**Rodney Strong** **12/48**  
Chardonnay  
Monterey County, CA  
*Honeycomb, Meyer Lemon, Floral*

**BERTANI VELANTE** **13/52**  
Pinot Grigio  
Veneto, IT  
*Crisp & dry flavors of apple & pear.*

**Oyster Bay Sauvignon Blanc** **13/52**  
Marlborough, New Zealand  
*Citrus, Tropical*

### Red

**Chehalem "Chemistry"** **13/52**  
Pinot Noir  
Willamette Valley  
*Bright cranberry evolving to dark cherry*

**Geyser Peak Cabernet** **12/48**  
North Coast, California  
*Blueberry & Black Cherry*

**Cashmere Red Wine** **13/52**  
California  
*Spicy Cherry, Vanilla, Baking Spices*

**Nero D'Avola Sicilia DOC** **13/52**  
Sicily, Italy  
*Dry, rich, full bodied, and refreshing*

**Elouan Rose** **13/52**  
Oregon  
*Intensely fruity w/fresh, vibrant acidity*