

SAKE

JUNMAI

4oz | 8oz

Pure Rice Sake

OHYAMA 大山 | 300ml 24

Big Mountain from Yamagata
Very dry sake with a fruity flavor. Clean aroma of apple & pear. Crisp & smooth.

HARUSHIKA 春鹿 | 10 | 18

Spring Deer from Nara
Extra dry sake with medium body. Mild Citrus fruit flavor with crisp finish.

OTOKOYAMA 男山 | 10 | 18

Man's Mountain from Yamagata
Very dry, full-bodied sake with a touch of fruity flavor.

MURAI "TOKUBETSU" 特別 | 11 | 20

Special from Aomori
Complex with aromatic notes of banana, nectarine and layered with melon, toffee and light aniseed flavors.

GINJO

4oz | 8oz | btl

Premium Pure Rice Sake

KIKUSUI 幻 | 9 | 16 | 300ml 24 750ml 45

Chrysanthemum Water from Niigata
Aroma of fresh cantaloupe and banana followed by medium body bringing refreshing Mandarin orange like overtones.

DAIGINJO

4oz | 8oz | btl

Super Premium Sake

WAKATKE ONIKOROSHI

悪魔の殺人鬼 | 15 | 29

Demon Slayer from Aichi
Elegant fruity aroma of muscat and tropical fruits. Round & silky smooth texture.

KONTEKI 坤滴 | 15 | 29 | 720ml btl 78

Tears of Dawn from Kyoto
Dainty, with lingering finish, made using soft water of Kyoto.

HOT SAKE

OZEKI DRY | sm 7 lg 11

WINE

ST. FRANCIS
CHARDONNAY | gl 9 btl 35

ANGELINE
SAUVIGNON BLANC | gl 9 btl 35

MARTIN RAY "SYNTHESIS"
CABERNET | gl 16 btl 70

BEER

SAPPORO | sm 6 lg 9

COEDO PILSNER | 330ml 9

ASAHI | draft 14oz 8

SOFT DRINKS

COKE, DIET COKE, SPRITE,
LEMONADE | 3

ICED TEA | 4

SPARKLING WATER | 4

HOT TEA | 2

*Corkage fee is \$25 per bottle



APPETIZERS

* OYSTERS | 3 pcs 12 6 pcs 24
raw on the half shell, with ponzu sauce

* HAMACHI JALAPEÑO | 18
yellowtail in yuzu-lime soy sauce, 5pcs.

* HIRAME CARPACCIO | 18
paper-thin halibut slices in olive oil, ginger, garlic & chives, 5pcs.

ANKIMO | 12
cold monkfish liver, daikon & chili in ponzu sauce

CALAMARI YAKI | 16
grilled calamari with tartar sauce

KAIBASHIRA | 17
scallops deep fried with corn starch, then sautéed in butter, sake & lemon

GYOZA | 10
pan-fried pork pot stickers

HAMACHI KAMA | 20
grilled yellowtail collar

SALADS + GREENS

* MAGURO TATAKI | 17
seared tuna on spring salad with balsamic-soy dressing

SUSHI KO SALAD | side 6 full 10
garden-fresh greens & vegetables

KELP SALAD | 11
creamy sesame dressing

SESAME ASPARAGUS | 10
black sesame seed dressing

OSHITASHI | 7
chilled spinach, dry bonito, sesame

SOUPS, NOODLES + RICE

MISO | 4
with tofu & scallions

ASARI MISO | 8
with manila clams

ENOKI MISO | 8
with mushrooms

SHUMAI | 9
steamed shrimp dumplings

TEMPURA | 15
lightly fried prawns & vegetables

TOBAN YAKI | 15
japanese mushrooms in sake, garlic butter on sizzling platter

KANI AGE | 14
soft-shelled crab with ponzu sauce

AGEDASHI TOFU | 10
fried tofu, ginger & radish

NASU DENGAKU | 9
japanese eggplant in sweet miso sauce

BLACK COD | 19
wild cod baked in saikyo miso sauce

CHILI SHRIMP | 15
in sweet & spicy sauce

TSUKEMONO | 8
assorted japanese pickles

SUNOMONO | 6
cucumber in vinaigrette dressing
ADD octopus, crab or shrimp +7

WAKAME | 6
tangy seaweed salad

STEAMED FRESH VEGETABLES | 10

EDAMAME | 6
steamed fresh soy beans

STEAMED RICE | 4

CHICKEN & VEGGIE UDON | 17

TEMPURA SHRIMP & VEGGIE UDON | 17

VEGETABLE UDON | 15

NIGIRI + SASHIMI 2 pcs per order

* MAGURO tuna	9	* AMAEBI sweet raw shrimp	16
* SHIRO MAGURO albacore tuna	9	KANI snow crab	9
* TORO tuna belly	14	TAKO cooked octopus	8
* HAMACHI yellowtail	9	* IKA squid	8
* KANPACHI amberjack	10	* HOTATE scallop	9
* UMI MASU ocean trout	9	ANKIMO monkfish liver	8
* SAKE salmon	9	* IKURA salmon roe	10
* KING SALMON	10	* UNI sea urchin	15
* SMOKED SAKE smoked salmon	10	TAMAGO sweet egg omelette	7
* HIRAME halibut	9	* CRAB SALAD with mayo, tobiko + green onion	9
* SABA mackerel	8	* SCALLOP SALAD with mayo, tobiko + green onion	10
UNAGI bbq freshwater eel	9	* TOBIKO flying fish roe	8
EBI shrimp	8		

MAKI SUSHI

CALIFORNIA ROLL 13 real crab, cucumber & avocado	* DYNAMITE ROLL 14 crunchy, spicy hamachi, wasabi tobiko & avocado
* MAGURO TOBIKO 13 tuna, tobiko & cucumber	* NEGITORO ROLL 12 fatty tuna, green onion
ROCK 'N' ROLL 11 bbq freshwater eel, cucumber, avocado	* NEGIHAMA ROLL 9 yellowtail, green onion
* SPICY TUNA ROLL 12 tuna tartar, cucumber & chili mayo	PHILADELPHIA ROLL 12 smoked salmon, cream cheese, cucumber
* SPICY CRUNCHY TUNA 13 tuna tartar, cucumber, chili mayo with tempura bits	CATERPILLAR ROLL 16 tempura prawn, cucumber, sesame seeds, avocado
* TUNA AVO ROLL 12 tuna, avocado	* DRAGON ROLL 19 tempura prawn, cucumber, topped with bbq eel, tobiko and avocado
* ALASKAN ROLL 12 salmon, avocado, cucumber	* LOBSTER TEMPURA ROLL 20 avocado, tobiko, mayo
* SPICY SCALLOP ROLL 15 scallop, tobiko, chili mayo, green onion	* SPIDER ROLL 16 soft-shelled crab, green leaf, cucumber, tobiko, rice
SAKEKAWA 10 grilled salmon skin with cucumber	* RAINBOW ROLL 20 california roll topped with assorted raw fish
WEST COAST ROLL 13 asparagus, avocado, smoked salmon	* VOLCANO ROLL 20 shrimp tempura, crawfish salad, tuna
* SHRIMP TEMPURA ROLL 11 tempura prawn, cucumber	* 49ERS ROLL 19 tempura prawn, salmon, lemon on top, cucumber
* TEKKA 9 tuna, rice, 6 pcs.	

SPECIALTIES

* MORIAWASE 38 chef's choice 10 pieces of nigiri or sashimi	* TEKKA DON 32 tuna slices over rice with miso soup
* CHIRASHI DON 35 assorted sashimi over rice with miso soup	* UNAGI DON 32 bbq eel over rice with miso soup

VEGETARIAN SUSHI

VEGE ROLL 7 choice of cucumber, avocado, asparagus, shiitake, sweet potato, pickled radish or ume shiso	DELUXE VEGE ROLL 9 avocado, cucumber, carrot, asparagus, radish, green leaf
	INARI 6 rice in tofu pockets

ENTRÉES served with rice & salad greens

CHICKEN TERIYAKI 26 tender grilled chicken	CHICKEN TERIYAKI, SHRIMP & VEGGIE TEMPURA 29
BEEF TERIYAKI 29 grilled rib-eye	BEEF TERIYAKI, SHRIMP & VEGGIE TEMPURA 33
SALMON TERIYAKI 29 grilled fresh atlantic salmon	SALMON TERIYAKI, SHRIMP & VEGGIE TEMPURA 33
GRILLED SABA 22 mackerel, ponzu sauce	PORK OR CHICKEN KATSU 26 breaded pork or chicken with plum sauce

DESSERT

MOCHI 5 strawberry, mango, coffee, chocolate or vanilla ice cream rolled in a soft rice cake	ICE CREAM 6 green tea
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20% gratuity will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SUSHI

KO