

# Sake & Beer

## Sake by the Glass & Bottle

	SM	LG	BTL
<b>Sho Chiku Bai Junmai</b> Hot Sake	8	13	-
<b>Purple Haze</b> Hot sake with black raspberry liquor	10	17	-
<b>Koshi no Kanchubai "Silver" Junmai</b> (Hot Sake) <i>Niigata, Japan.</i> Rich, savory rice umami, smooth with a dry finish	13	22	-
<b>Momokawa Silver Junmai Gingo Dry</b> <i>Oregon, USA.</i> Apple, pear, melon, mineral notes	10	19	43
<b>Koshi no Kanchubai "Silver" Junmai</b> <i>Niigata, Japan.</i> Clean and clear, hints of banana and citrus	13	22	64
<b>Konteki Tears of Dawn Daiginjo</b> <i>Kyoto, Japan.</i> Hints of pear and anise, subtle truffle	18	29	87
<b>Ryujin "Dragon God" Junmai Daiginjo</b> <i>Gunma, Japan.</i> Pineapple, white flower, citrus, slight sweetness	20	35	113
<b>Tentak Hawk in the Heavens Tokubetsu Junmai</b> <i>Tochigi, Japan.</i> Nutty, cocoa, truffle, earthy	16	26	74
<b>Yaemon Tsuki Akari</b> (300 ml. Bottle) <i>Fukushima, Japan.</i> Sweet, creamy rice, well-balanced acidity	-	-	26
<b>Tozai Snow Maiden Junmai Nigori</b> <i>Kyoto, Japan.</i> Cloudy, nutty, creamy, soft saline, banana, refreshing acidity	12	20	49
<b>Kikusui Perfect Snow Nigori</b> (300 ml. Bottle) <i>Niigata, Japan.</i> Sweet, creamy, notes of rice pudding	-	-	26
<b>Sho Chiku Bai Nigori</b> (White Peach, Lychee or Mango) Cloudy with natural flavors	9	17	29
<b>Choya Umeshu Plum Wine</b> <i>Osaka, Japan.</i> Balanced, sweet and tart, nutty	10	-	47
<b>Sakari Matcha</b> <i>Hyogo, Japan.</i> A blend of junmai sake with 100% premium Uji matcha, refined sweetness and subtle bitterness	13	-	-

## Canned Sake

<b>Funaguchi Original Gold</b> (200 ml) <i>Niigata, Japan.</i> Unpasteurized, undiluted, tropical fruit, roasted hazelnut, steamed rice, clean finish			16
<b>Funaguchi Aged Red</b> (200 ml) <i>Niigata, Japan.</i> Unpasteurized, undiluted, nectar, honey, velvety, aged 1 year at low temp			18
<b>Funaguchi Kunkou Black</b> (200 ml) <i>Niigata, Japan.</i> Unpasteurized, undiluted, rich mouthfeel, savory umami, subtle sweetness			23
<b>Takara Jpop Sparkling Sake</b> (355 ml) White Peach or Grapefruit			7
<b>Ozeki Ikezo Peach Jelly Sake</b> (180 ml) <i>Hyogo, Japan.</i> Sweet, lightly fizzy, and peachy			10

## Beer

<b>Sapporo</b>	(355 ml) 6 / (650 ml)	12
<b>Kirin</b>	(355 ml) 6 / (651 ml)	12
<b>Asahi</b> (620 ml)		12
<b>Orion</b> (633 ml)		12
<b>Templin Family "Ferda" Double IPA</b> (473 ml)		10
<b>Koshihikari Echigo Beer</b> (350 ml)		8
<b>Orion Shokunin Southern Wheat Beer</b> (350 ml)		7

# Wine & Spirits

## Whites

	Glass	Bottle
<b>Matua Sauvignon Blanc Marlborough</b> <i>New Zealand.</i> Bright, lively, gooseberry, tropical, citrus	9	40
<b>St. Francis Sauvignon Blanc</b> <i>Sonoma, California.</i> Crisp, lychee, melon, tangerine, mineral, smooth finish	10	45
<b>Masi “Masianico” Pinot Grigio</b> <i>Veneto, Italy.</i> Crisp, lychee, melon, tangerine, mineral, smooth finish	10	45
<b>Frisk “Prickly” Riesling</b> <i>Victoria, Australia.</i> Slightly sweet, zippy, citrus, floral	8	36
<b>DeLoach Chardonnay</b> <i>California.</i> Creamy, citrus, tropical, vanilla, crisp acidity	9	42
<b>Boya Rosé</b> <i>Chile.</i> Refreshing, bright, raspberry, tangerine, mineral finish	8	36

## Reds

	Glass	Bottle
<b>Portlandia Pinot Noir</b> <i>Willamette Valley, Oregon.</i> Light body, bright cherry, strawberry	11	44
<b>Wente Cabernet Sauvignon</b> <i>Livermore, California.</i> Ripe black fruit, plum, fig, medium body, smooth	11	44
<b>El Coto Crianza</b> <i>Rioja, Spain.</i> Raspberry, cherry, spice, toasted oak, silky finish	10	43

## Spirits

### Vodka

**Tito’s** 8

### Whiskey

**Jameson Black Barrel** 8

### Bourbon

**Basil Hayden** 8

**Four Roses** 8

### Tequila

**Milagro Silver** 6

### Japanese Whiskey

**Suntory Toki** 10

**Nikka Coffey Grain** 20

**Hibiki Harmony** 30

**Yamazaki 12 Year** 40

# Tatemaki



**Hell Fire \* 10** 🌶️🌶️🌶️

Spicy tuna, jalapeño, kaiware & special spicy sauce on top

**Hot Tako 11**

Octopus, cucumber, kaiware, tobikko & spicy aioli

**Pink Flamingo 13.5**

Tenpura shrimp, crab, avocado, cucumber & spicy aioli wrapped in soy paper w/ eel sauce

**Sake Kawa 9.5**

Baked smoked salmon skin, cucumber, yama gobo, kaiware & shaved bonito

**Shrimp Tenpura 10.5**

Tenpura shrimp, avocado, cucumber, green leaf & spicy aioli w/ eel sauce

**Spicy Salmon \* 9**

Salmon, cucumber, kaiware, green leaf & spicy sauce

**Spicy Scallop \* 12**

Scallops, cucumber, kaiware, tobikko & spicy aioli

**Spicy Tuna \* 9**

Tuna, cucumber, kaiware, green leaf & spicy sauce

**Spicy Yellowtail \* 9.5**

Yellowtail, cucumber, kaiware, green leaf & spicy sauce

**Spider Roll 11.5**

Soft shell crab, cucumber, kaiware, green leaf & spicy sauce w/ eel sauce

**Tenpura Vegetable Roll 8**

Assorted fried vegetables w/ eel sauce

**TNT \* 10**

Spicy tuna, yellowtail, jalapeño & tobikko on top

# Hosomaki

**Kappa 5.5** Cucumber roll

**Umekyu 6** Cucumber & plum

**Oshinko Maki 5.5** Pickled daikon radish roll

**Negihama \* 7** Yellowtail & scallions

**Sake Maki \* 7** Salmon roll

**Tekka Maki \* 7** Tuna roll



# Deep Fried Roll

**DTH 13**

Tuna, salmon, yellowtail & avocado deep fried topped w/ spicy aioli & eel sauce

**Vegas 13**

Smoked salmon, crab, cream cheese & avocado deep fried topped w/ spicy aioli & eel sauce

# Uramaki



## Alf Roll \* 16

Spicy tuna, avocado & cucumber topped w/ eel & eel sauce

## Aloha \* 11

Spicy tuna, avocado, mango, jalapeño & sesame seeds topped w/ mango sauce & macadamia nuts

## California Roll 8

Imitation crab, avocado, cucumber & sesame seeds

## California Roll w/Tobikko \* 9

## Caterpillar 16

Eel, cucumber & kaiware topped w/ avocado & eel sauce

## Coco Mango \* 10

Yellowtail, cucumber, mango, jalapeño & cilantro topped w/ wasabi tobikko

## Dragon 15 California roll topped w/ eel & eel sauce

## Dream \* 15.5

Spicy tuna, avocado, mango, jalapeño & Japanese shiso leaf topped w/ seared escolar, togarashi, sesame oil & spicy citrus sauce

## Duke 15

Salmon, yellowtail & tempura green onion topped w/ seared tuna, scallions, spicy aioli & eel sauce

## Executive \* 15.5

Tempura shrimp, avocado & spicy aioli topped w/ tuna, thinly sliced lemon, tobikko, eel sauce & spicy sauce

## Freshie \* 15

Shrimp, avocado, cucumber & kaiware topped w/ seared yellowtail, thinly sliced lemon & yuzu kosh

## Ichi \* 14

California roll topped w/ salmon, thinly sliced lemon & ponzu sauce

## Miya 16 Shrimp tempura topped w/ eel, avocado, spicy aioli & eel sauce

## Pablo Escolar \* 15

Spicy tuna & tempura peppers topped w/ seared escolar, thinly sliced lime & ponzu sauce

## Philly 9 Smoked salmon, avocado & cream cheese

## Play Boy \* 14.5

Tempura shrimp topped w/ tuna, avocado, spicy aioli & eel sauce

## Rainbow \* 14 California roll topped w/ assorted fish, shrimp & avocado

## Red Bull \* 15 Spicy tuna, cucumber & kaiware topped w/ tuna & spicy sauce

## Red Dragon \* 14 California roll topped w/ spicy tuna & shrimp

## Rock n' Roll 10 Eel, avocado & cream cheese w/ sesame seeds & eel sauce

## Shrimp Nips \* 15.5

Tempura shrimp & jalapeño topped w/ spicy tuna, tobikko & eel sauce

## Summer Breeze \* 16

Yellowtail, avocado, mango, jalapeño, cilantro & spicy sauce topped w/ salmon, thinly sliced lemon, tobikko & habanero honey sauce

## Suna \* 15.5 Soft shell crab, cucumber & kaiware topped w/ tuna, avocado, spicy aioli & eel sauce

## Sunshine \* 17

Tempura shrimp, spicy tuna, avocado & asparagus wrapped in soy paper topped w/ tobikko, spicy sauce & eel sauce

## Unagi Roll 10 Eel & cucumber topped w/ sesame seeds & eel sauce

# Vegetarian Roll

Avocado 6 topped w/ sesame seeds

Kappa 5.5 Cucumber roll

Umekyu 6 Cucumber & plum

Hunk 13

Avocado, cucumber, kaiware & green leaf topped w/ avocado & mango sauce

Karapi 14.5

Avocado, cucumber, jalapeño, kaiware & green leaf topped w/ thinly sliced lime, avocado, habanero honey sauce & sesame seeds

## Nigiri (2 pcs.) / Sashimi (5 pcs.)

Ajl \* 8/19 Horse mackerel

Amaebi \* 11/na Sweet shrimp

Ebi \* 6/na Shrimp

Hamachi \* 8/19 Yellowtail

Hotategai \* 9/20 Scallop

Ikura \* 8/na Salmon roe

Kanpachi \* 8/19 Amberjack

Maguro \* 8/19 Tuna

Sake \* 7/18 Salmon

Shiromi \* 8/19 White fish

Smoked Salmon \* 6/14

Tako 6.5/15.5 Octopus

Tobikko \* 6/na Flying fish eggs

Unagi 8/19 Eel

Uni \* \$mkt/\$mkt Sea urchin

Walu \* 7/16 Escolar

Umi Masu \* 8/19 Ocean Trout

Akami \* 9/20 Bluefin tuna

Chutoro \* 16/28 Semi-fatty bluefin tuna

Otoro \* \$mkt/\$mkt Fatty bluefin tuna

Toyosu Special (ask about daily specials)

## Sashimi Plates

Small Sashimi \* 34 15 pcs. chef's choice

Large Sashimi \* 48 25 pcs. chef's choice

Tour of Japan Sashimi \* 60 30 pcs. chef's choice

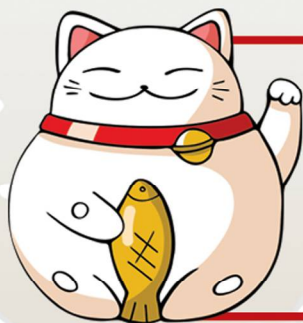
Chirashi \* 36 Assorted 15 pcs. chef's choice sashimi over rice

## Combo Plates served w/ miso soup & salad

Sushi Combo \* 25

5 pcs. (tuna, salmon, yellowtail, unagi & ebi) & shrimp tempura roll

Sashimi Combo \* 24 9 pcs. (tuna, salmon & yellowtail) & rice



### Kids Meal \$12

for ages 12 & under (no substitution)

1 Shrimp Tempura, Chicken Teriyaki,  
4 pcs. California roll & rice

\* Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry, or shellfish reduces the risk of food borne illness.  
Consult your physician or public health official for further information.

# **A**ppetizers

- Edamame 7 Soy beans / Spicy Edamame 10  
Agedashi Tofu 12 6 pcs. of tenpura tofu  
Gyoza 10 6 pcs. potstickers (pan fried or deep fried)  
Karaage 13 Japanese marinated deep fried chicken  
Shrimp Tenpura 9 4 pcs. of tenpura battered fried shrimp  
Vegetable Tenpura 10 8 pcs. of lightly battered seasonal vegetables  
Aji Fry 8 3 pcs. of breaded and deep fried baby horse mackerel  
Baked Green Mussels 9 3 pcs. diced New Zealand green mussels  
baked w/spicy aioli topped w/ tobiko & scallions served in mussel shell  
Ninja Star 10 Spicy tuna between 2 Japanese shiso leaves tenpura fried  
served w/ eel sauce on top  
Sunomono 6 Cucumber salad w/ vinaigrette dressing  
Seafood Sunomono 9 Cucumber salad w/ shrimp & octopus  
Seaweed Salad 5  
Smoked Squid Salad w/ Seaweed Salad 8  
Mussel Shooter \* 7 2 pcs. w/quail eggs & spicy ponzu topped w/  
tobiko & scallions

# **S**alads

- Seared Tuna Salad \* 21 Seared tuna on a bed of spring mix topped w/  
yuzu wasabi dressing, cucumber, avocado & kaware  
Sashimi Poke Salad \* 16  
Side Salad 5

# **S**ides

- Charshu Chahan 11  
Pork belly charshu fried rice  
Miso Soup 3  
Rice 2 Steamed or sushi rice  
Uzura \* 1 2 pcs. quail eggs  
Mamenori 1 Soy paper

## **Small Plates**

(add soup, salad & rice for \$5)



- Chicken Teriyaki 10  
Salmon Teriyaki 14  
Shrimp Tenpura (2 pcs.) & Vegetable Tenpura (4 pcs.) 10  
Charshu Don 15  
4 pcs. of house made pork belly charshu over rice  
Gyu Don 16  
Thinly sliced garlic-soy marinated beef over rice w/ benishoga & scallions  
Unagi Don 24 Broiled eel over rice  
Hamachi Kama 16 Broiled yellowtail cheek  
Sake Kama 13 Broiled salmon collar

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# RAMEN

topped w/ soft boiled egg, pickled bamboo shoots, bean sprouts, spring onion, nori, naruto maki & pork belly charshu

**Kimchi Ramen (reg) 16 (large) 19**  
Spicy kimchi flavor

**Miso Ramen (reg) 16 (large) 19**  
Miso flavor

**Shio Ramen (reg) 15 (large) 18**  
Salt flavor

**Shoyu Ramen (reg) 16 (large) 19**  
Soy sauce flavor

**Tonkotsu Ramen (reg) 16 (large) 19**  
Creamy pork flavor broth comes w/ kikurage mushrooms instead of bamboo shoots.

optinal tonkotsu noodles (thin straight flour noodles) is available

**Mabo Men (reg) 16 (large) 19**

Shoyu ramen topped w/ spicy ground pork, bean sprouts & baby bok choy

**Katsu Curry Ramen (reg) 17 (large) 20**

Savory curry broth, panko chicken breast, egg, green onions & bean sprouts

**Gyoza Ramen (reg) 16 (large) 19**

Shoyu ramen topped w/ gyoza, egg, green onion & bean sprouts

## Extras

Black Garlic Oil 2

Extra Egg 2

2 pcs. Extra Charshu 5

Extra Noodle 4

Side Kimchi 3

## Lunch Special Bento

served w/ soup, salad, vegetable tempura, 4 pcs. California roll & rice.

Served until 2 pm.

**Chicken Teriyaki 18**

**Salmon Teriyaki 20**

**Shrimp Tempura 15**

2 pcs. fried shrimp

**Sushi \* 19**

4 pcs. (tuna, salmon, yellowtail & shrimp nigiri)

**Sashimi \* 20**

6 pcs. (tuna, salmon & yellowtail)

## Desserts

Imuraya Mochi Ice Cream 5

Matcha Green Tea, Black Sesame, Mango, or Strawberry

Yuzu Sorbet (Made in Japan) 8

## Beverages

Hot Green Tea 5 refills

Iced Matcha Milk Tea 7 no refills

Juice (Apple or Orange) 3 no refills

Shirley Temple 4 no refills

Soda 4