

Counter Omakase Experience 140

8 course dinner

Appetizer

Sashimi

Grilled Item

Tempura

Chawanmushi (Egg Custard)

10 piece sushi

Soup

Dessert

Cold Appetizer

Edamame (V) 6
Blistered edamame served with sprinkles of seaweed from Awajishima. Prepared to be rich in flavor and aromatic and sweet.

Eggplant Agebitashi (V) 7
Deep fried eggplant soaked in vegetarian dashi resulting in melt-in-your-mouth dish bursting with flavorful broth. Topped with myoga ginger and finely grated ginger.

Bamboo Shoots Tosani 7
Bamboo shoots simmered in vegetarian dashi broth with bonito flakes. A humble savory dish that is nutty and slightly sweet in flavor. A great starter dish.

Hiyayakko (Cold tofu with uni) 10
Tofu with a morsel of uni on top. Served with bonito flake, perilla leaf and a drizzle of soy sauce.

Hot Appetizer

Bandit's Chicken 19
Chicken seasoned with soy sauce based marinade and deep-fried to golden and crisp. Juicy and exceptionally flavorful. Our version is extra crispy.

Hamachi Kamayaki 22
Collar of yellowtail grilled until the skin is crispy and juicy inside. Enjoy the delicate flavor of the yellowtail with salt.

Grilled Mackerel 15
Grilled mackerel served with pickled ginger root. Grilled to be crispy outside and juicy inside.

Salad

Grains Salad 15

Fresh and flavorful salad comprised of 12 ingredients. Served with tuna sashimi and Japanese herb dressing. Vegetarian option: please enjoy without the tuna.

12 ingredients: daikon, radish, red beans, carrots, edamame, broccoli, mini tomato, hijiki seaweed, wheat, white radish sprouts, red radish sprouts, lotus root and cucumber.

Soup

Ara Jiru 5

Miso soup made with fish bones. The broth from the fish transforms the miso soup by giving extra boost of flavors.

Tempura

Assorted Tempura 21

A serving of 2 pieces of shrimp and assorted vegetables tempura. Lightly battered to create a light and crispy coating.

Assorted Vegetable Tempura 19

A serving of assorted 6 kind of vegetables tempura. Contains eggs.

Udon (Japanese wheat noodles)

Udon 13

Hot Japanese wheat noodles in our original dashi broth made with kelp, bonito flake and shiitake mushroom. Dashi broth is simmer for over 3 hours to bring out the rich umami flavor of the ingredients. Served with chopped scallion.

Tempura Udon 17

Udon (Japanese wheat noodles) in our original dashi broth served with 1 piece of shrimp tempura and 4 kinds of vegetable tempura with chopped scallion.

Saikyo-Yaki Kyoto style grilled entree.

Your choice of protein marinated in our original Kyoto style white miso blend overnight and grilled upon order.

Salmon 28

Pork 27

Beef 32

Sushi

All sushi is prepared with wasabi. Please inform your server if you would like your order to be prepared without it.

Prix Fixe Sushi Dinner	95	<ul style="list-style-type: none"> - Appetizer - Grilled Item - Sushi (7pc sushi + 1 roll) - Mini Udon - Dessert 	<p>5 course dinner including a dessert. It's like a petit omakase experience that includes 7 pieces of sushi and 1 roll selected by the chef.</p>
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Sushi Platter

65

8pc sushi + 2 rolls

An assortment of sushi selected by the chef. Includes tuna and salmon nigiri and ikura (salmon roe) gunkan, and 1 each of tuna and cucumber roll.

Tuna 5 Ways

35

5 pieces of tuna sushi, consisting one each of "akami" (lean red meat), 1 zuke (marinated), 1 chutoro (medium fatty tuna), 1 otoro (fatty tuna) and 1 negitoro (minced fatty tuna mixed with chopped scallion).

Salmon 5 Ways

25

5 pieces of salmon sushi, consisting one each of fresh salmon, seared salmon, seared mayo salmon, onion mayo salmon and salmon tataki (minced).

Daily 5

30

5 pieces of sushi chosen by our chef for the day. A good option if you can't decide or want a variety of sushi.

All sushi is prepared with wasabi. Please inform your server if you would like your order to be prepared without it.

Maki Sushi (Roll Sushi)

Kappa Maki かつぱ巻 6 Cucumber Roll	Shinko Maki しんこ巻 7 Pickled Japanese Radish Roll	Tekka Maki 鉄火巻 12 Tuna Roll
Kanpyo Maki かんぴょう巻 7 Dried Squash Simmered in Sweet Soy Sauce	Salmon Maki サーモン巻 10 Salmon Roll	Unakyu Maki 14 うなぎゅう巻 Eel and Cucumber Roll

Temaki Sushi (Hand Roll Sushi)

Avocado Maki アボカド巻 8 Avocado Roll	Ebiten Maki えび天巻 10 Shrimp Tempura Roll	Wasabi Hamachi Maki 12 わさびはまち巻 Yellowtail and Wasabi Roll
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Kobachi Sushi (Small Bowl of Sushi)

Ikura Kobachi いくら小鉢 12 A Small Bowl of Salmon Roe over Sushi Rice

Sushi A la carte

Sweet Shrimp 甘エビ 4	Eel ウナギ 6	Bluefin Tuna 赤身 7
Steamed Shrimp 蒸しエビ 4	Yellowtail ハマチ 6	Ikura イクラ 7
Squid イカ 4	Toro Salmon トロサーモン 7	Scallop ホタテ 8
Japanese Horse Mackerel 5 アジ	Sea Bream 真鯛 7	Toro マグロトロ 7 M/P
Red Rice Prawn 赤海老 5	Flounder ヒラメ 7	Uni M/P
Salmon 鮭 6		

Sake

Premium Bottle

Kikusui KURAMITSU 750ml 371

Kikusui's ultra-premium sake. Similar to polishing a rough stone into a diamond, Kikusui Rice is slowly and gently polished to 23% of the original grain. The flavor born from each single grain shines with an overwhelming brilliance. Refreshing with a smooth and delicate complexity and ends with very well-balanced clear finish. Recipient of the Japanese Sake Delicious in a Wine Glass Award.

From Niigata

Sparkling

Hakkaisan Sparkling 'AWA' 360ml 80

In preparation for the 2020 Tokyo Olympics, This "Awa" Clear Sparkling was introduced as an alternative to champagne. Clear sparkling sake. Refreshing with lovely fruity aroma that is rounded out with a gentle sweetness and crisp finish.

From Niigata

Junmai Daiginjyo

"A-list" in sake world. Each grain of rice polished to at least at least 50% of its original grain, pure rice, no additives, no added alcohol

Shochikubai Yamada Nishiki 720ml 85

-Limited production- Fruity aroma. Silky texture with a light juicy finish and building savoriness.

From CA

Dassai 39 720ml 90

Gorgeous aroma, honey-like sweetness, and a long, mellow aftertaste. Enjoy this very popular flavor from all over the world.

From Yamaguchi

BORN MUROKA NAMA GENSHU 720ml 92

Unpasteurized, "Unfiltered", and undiluted this sake aged at -10°C. Highly aromatic and contains the freshness of the season.

From Fukui

Kubota (萬寿 Manju) 720ml 160

Very smooth. Perfect balance of umami, sweetness and tartness. "Manju" means "Millions of celebration".

From Niigata

Sake

Junmai Ginjo

Made with pure rice polished to at least 60% of its original grain, no additives, no added alcohol

Kubota Senjyu

Glass (100ml): 9 Bottle (720ml): 48

This Junmai Ginjo rendition of the Kubota series' iconic sake. Refreshing dry taste with hint of tartness, gentle aroma featuring a soft flavor.

From Niigata

Denshin Yuki "Snow" 720ml

64

Uses the water from melted mountain snow that is filtered through the earth. Very clean, dry, and soft sake with beautiful floral note.

From Fukui

Fukuju 720ml

75

The Sake served at the Nobel Prize award, reminiscent of ripe apricot and features a smooth rice umami flavor, it's highly recognized by sommeliers from around the world.

From Hyogo

Tokubetsu Junmai, Junmai

Special brew typically made with pure rice polished to at least 60% of its original grain, or made with special production method

Suijin

Glass(100ml): 12, Bottle(720ml): 64

Super dry, sharp, powerful taste of rice and a clean finish. With a name meaning "Water God," Suijin is powerful and smooth, like a water dragon coursing through a river.

From Iwate

Hakkaisan 720ml

50

Clear in color with zesty, soft spiced earthy aroma. only for export to markets outside Japan

From Niigata

Nanbu Bijin All Koji 500ml

68

Special Junmai sake made full of Koji rice. Characteristic beautiful sweet, 100% "KOJI" is rich in nutrients, called a "drink infusion. Recommended with ice or sparkling water.

*Sweet Sake

From Iwate

Sake

Kimoto

Kimoto is traditional method, lactic acid is not added. Naturally developed on its own. Full, powerful, rich and refreshing.

Makiri Junmai Ginjo 720ml 69

Made using the traditional Kimoto method. Clean deep flavor and sharp after taste with extra dryness.

From Yamagata

Yamahai

Yamahai is a method, allowing lactic acid to grow on its own. Yamahai sakes are prized for their rich flavor profile, high in umami and rice flavor.

Kubota SEPPOU LIMITED 500ml 120

-Limited- This limited-edition special Kubota Sake is made to be enjoyed amid nature with the changes brought by the four seasons. Distinctively harmonious and deep flavor. Perfect accompaniment to meals.

From Niigata

House Sake (cold)

Shochikubai Junmai Glass: 6

Savory elements of salted custard, cocoa nib, banana bread, toasted nuts and mineral are evident.

Hot Sake (one size 300ml)

Shochikubai Junmai 11

Shirakabegura Tokubetsu Junmai 16

When warmed to 100° -104° F., it is savory and full-bodied, with aromas and flavors of white mushroom, bran, salted cucumber and umami.

From Hyogo

Wine

Sparkling

I Heart Prosecco

Glera, Prosecco, Italy

Glass: 9 Bottle: 36

White

CENTINE by BANFI

Pinot Grigio, Tuscany, Italy

Glass: 10 Bottle: 40

John Anthony

Sauvignon Blanc, Los Carneros,
California

Glass: 16 Bottle: 64

Red

Castoro Cellars

Cabernet Sauvignon, Paso Robles,
California

Glass: 14 Bottle: 56

Beer

Asahi (Bottle 11.2oz) 6

Sapporo (Bottle 12oz) 6

Soft Drink

Coke / Diet Coke 3

Apple Juice 3

S.Pellegrino 250ml / 750ml 3 / 7

Aqua Panna 750ml 7

Iced Green Tea 3

Hot Green Tea 4

Dessert

Fresh Fruits Jewelry Box 10

Delicate terrine of fresh fruits suspended in fruit juice gelatin. A perfect light ending to the meal.

Mochi Ice Cream (Vanila) (2 pc) 4

Green Tea Ice Cream (1 Scoop) 5