

COLD SAKE

Descriptions reflect tasting notes, not added ingredients

AWA YUKI - SPARKLING SAKE

perfectly sweet and mild, peach, melon, vanilla
300ml bottle \$32

BLACK PHOENIX "asahi mai" - JUNMAI DAIGINJO

dry & light, muscat grapes, sweet tea, honey
glass \$13 | tokkuri \$35 | 720ml bottle \$80

DRUNKEN WHALE "suigei" - TOKUBETSU JUNMAI

dry & delicate, fennel, unripe berries, light flora
glass \$9 | tokkuri \$25 | 720ml bottle \$59

JOTO YUZU - YUZU JUNMAI

a RARE find, great balance of sweetness and acidity
glass \$14 | tokkuri \$40

LYCHEE SAKE - VIETNAMESE PREMIUM SAKE

sweet but refreshing
glass \$7 | 360ml bottle \$22

MOMOKAWA DIAMOND - DOMESTIC JUNMAI GINJO

medium - dry, autumn fruit & star anise
glass \$7 | tokkuri \$17 | 750ml bottle \$42

SNOW TIGER "yuki tora" - NIGORI (UNFILTERED)

creamy, vanilla, coconut, honey
glass \$9 | tokkuri \$23 | 720ml bottle \$54

BLOSSOM OF PEACE "tozai" - PLUM SAKE

soft tartness & slightly sweet, dark fruit, marzipan
glass \$9 | tokkuri \$26 | 720ml bottle \$65

DRAFT BEERS

fiddlehead ipa 16oz American IPA [6.2%] 8

sapporo 16oz Rice lager. Japan [4.9%] 7

allagash white 12oz Wheat Ale. Maine [5.2%] 7

WHITE WINE

chardonnay - Elizabeth Rose | CA 14/54

pinot grigio - Zenato 10/40

riesling - Clean Slate 11/40

rosé - Berne Romance 12/48

sauvignon blanc - Ancient Peaks 12/44

BEER CANS & BUBBLES

echigo "flying ipa" Japan [6%]. 12oz can 10

echigo koshikari Rice lager. Japan [5%]. 12oz can 11

prosecco glass - Luca Paretti | Italy 12

RED WINE

cabernet sauvignon - Ancient Peaks 14/54

merlot - Ancient Peaks 13/50

pinot noir - Chasing Lions 11/42

WATERS & SODAS

bottled still or bottled sparkling 28oz 7

(free refills) pepsi, diet pepsi, ginger ale, tonic 4

yuzu-white peach soda by moshi 12oz 6

red shiso-apple soda by moshi 12oz 6

COCKTAILS

jade mythology 14

summery, green melon & cucumber forward, slightly herbaceous
shochu, gabriel boudier melon liqueur, del santo, yuzu

kohi martini 14

a coffee martini made with reposado tequila
reposado tequila, cold brew liqueur, house-made cold brew

koji gold 14

spirit forward, caramelly, umami
iwai mars whisky, honey-miso nectar, amaro, orange bitters

kyoto litchi 12

strong, perfectly sweet, tropical flora
vodka, hanjan soju, giffard lychee

pamplemousse 14

refreshing, citrusy, juicy
vodka, orange liqueur, fresh grapefruit, pomegranate, yuzu

paper crane 14

a perfect balance of acidity, bitterness, and sweetness
iwai mars whisky, plum wine, amaro, yuzu

purple feather 14

floral, bright, light cherry notes
nikka gin, luxardo maraschino, giffard violette, yuzu, prosecco

smoke & passion 14

a margarita that's a lil' smoky and a lil' bitter
reposado tequila, mezcal, aperol, passion fruit nectar, yuzu

woo-tiki 15

a boozier and juicier version of a mai tai
denizen rum blend, amaretto, almond, fresh oj, pineapple, yuzu

SPIRITFREE

the mars 8

ginger beer, lychee, yuzu, pomegranate

the sun 8

(Spicy) ghost & habañero pepper, pineapple, lychee, tajín

the stargazer 8

cinnamon, fresh oj & grapefruit, pineapple

martini +\$2 | manhattan +\$3 | king cube + \$1

JAPANESE WHISKY

2 ounce pours

Akashi "Ume"	12
sweet, plum, wood, complex	
Akashi "White Oak"	13
vanilla, caramel, chocolate	
Fuyu	14
ginger, nutmeg, plum, light smoke	
Iwai "Mars"	13
pear, quince, vanilla, red fruits	
Iwai "Traditional"	16
peat, cherry, toffee, ginger	
Kaiyo "Mizunara Oak"	21
dried fruit, cherry, vanilla	
Kaiyo "The Single"	20
aged 7yrs / honey, coconut, vanilla	
Nikka "Days"	16
apple, roasted nuts, vanilla	
Nikka "Coffey Grain"	21
melon, vanilla, grapefruit	
Nikka "From the Barrel"	20
dried fruit, leather, toffee	
Toki	12
ginger, white pepper, apple	

PREMIUM JAPANESE WHISKY

please ask your server about our reserve bottles

Akashi Single Malt	15/ounce
aged 5yrs / honey, herbal, spicy	
Hibiki Harmony	20/ounce
orange peels, honey, light oak, herbaceous	
Kaiyo "The Sheri"	18/ounce
sherry cask, fig, toffee, strawberry	
Nikka Miyagikyo Single Malt	15/ounce
green apple, lime, almond, black pepper	
Nikka Taketsuru Pure Malt "White Label"	16/ounce
light tropical fruit, honey, vanilla oak, cinnamon	
Nikka Coffey Malt	13/ounce
buttered pastries, fruit, spice	
Yamazaki 12yr	35/ounce
winter spice, tropical fruit, nutty, zest	

AMERICAN WHISKEY & SCOTCH

Maker's Mark	10
Michter's Rye	12
Oban 14yr Scotch	25
Sazerac Rye	9
Talisker 10yr Scotch	21
Woodford Reserve Kentucky Bourbon	13

GIN

135 East Hyogo Dry Gin	12
Bombay Sapphire	10
Deacon Giles	12
Gunpowder	13
Hendrick's	14
Nikka Gin	14
Roku	11

VODKA

Grey Goose	13
Ketel One	12
Nikka Vodka	14
Stolichnaya Citron	11
Stolichnaya Vanilla	12
Tito's	11

TEQUILA

El Tesoro Blanco	14
El Tesoro Reposado	18
Lunazul Blanco	10
Lunazul Reposado	11

MEZCAL

Rosaluna	11
Agave De Cortes Joven	15

BRANDY & COGNAC

Pierre Ferrand 1840	14
Macchu Pisco	9
Hennessy	10

AMARI & BITTERS

Amaro di Angostura	10
Aperol	11
Averna	11
Campari	11
Fernet	12
Montenegro	11

RUM

Denizen 8yr Dark Rum	12
Siege of Wolves Spiced Rum	11
Denizen White Rum	10

Before ordering drinks or food, please inform your server of any food allergies or dietary restrictions. *
These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions



KITCHEN

SEAFOOD BOIL RAMEN | \$28

(spicy), cajun chicken broth, spicy crab meat,
jumbo shrimp (4pcs), scallop (2pcs),
andouille sausage, corn, soft boiled egg*,
fried shallots, scallions

BAR

KILL BILL | \$18

a riff on The Painkiller

Creamy, fruity, and a little savory

nigori sake, overproof white rum, coconut, orange,
pineapple, soy, Chinese five spice

An asterisk () indicates that this dish is served raw or undercooked.*

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SUSHI MENU

SUSHI BAR CREATIONS & SETS

An asterisk (*) indicates the dish is raw or undercooked.

All categories of sushi are properly defined - misordering cannot be removed from the bill nor exchanged. No substitutions. This menu is prepared by the sushi bar, located separately from the main kitchen & will be served promptly once it is ready

(C)= cooked

SALMON & MANGO CRUDO* | 17

torched salmon sashimi, mango salsa, ponzu, garlic oil, furikake, microgreens

SALMON OR TUNA AVOCADO CRISPY RICE* | 17

salmon or tuna tartare, yuzu guacamole, spicy mayo, ponzu, pickled red onions, furikake, crispy sushi rice

LOBSTER TAIL TEMPURA BITES | 18

(C) spicy mayo, lemon

CLASSIC MAKI

sushi rice, nori, sesame seeds, 6 pieces unless noted otherwise

An asterisk (*) indicates that the dish is raw or undercooked

(C) AVOCADO MAKI . . . \$7

(C) CUCUMBER MAKI . . . \$6

SALMON MAKI* . . . \$8

TUNA MAKI* . . . \$9

(C) CALIFORNIA . . . \$9

crab stick, cucumber, avocado

KOGETA SALMON* . . . \$14

spicy salmon mix, lightly torched salmon belly, green apple, tempura crunch, kabayaki sauce, spicy mayo

(C) SHRIMP TEMPURA MAKI . . . \$10.5

(5pcs), shrimp tempura, avocado, cucumber, kabayaki sauce, spicy mayo

SPICY SALMON* . . . \$11

spicy salmon mix, cucumber, spicy mayo

SPICY TUNA* . . . \$12

spicy tuna mix, cucumber, spicy mayo

(C) SWEET POTATO TEMPURA MAKI . . . \$9

kabayaki sauce

SPECIALTY MAKI

sushi rice, soy paper, sesame seeds,

8 pieces unless noted otherwise.

An asterisk (*) indicates that the dish is raw or undercooked

(C) BAKI MAKI . . . \$16

garlic herb buttered beef*, avocado, cucumber, sweet potato-tempura, kabayaki sauce

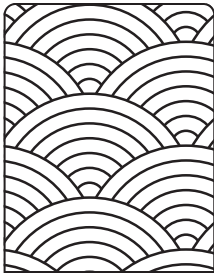
(C) LOBSTAH RANGOON MAKI . . . \$21

lobster tail tempura, avocado, whipped cream cheese, plum sauce, spicy mayo, fried onions, crispy wontons

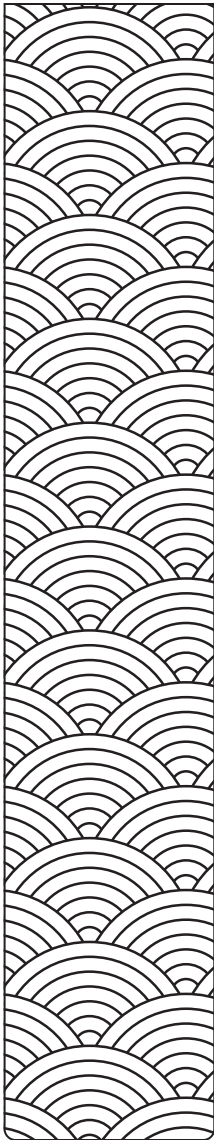
OKINAWA SUNSHINE* . . . \$19

shrimp tempura, spicy tuna mix, tuna, avocado, mango, mango sauce, tempura crunch, spicy mayo

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may result in foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy or dietary restriction



MENU



IZAKAYA

Before ordering drinks or food, please inform your server of any food allergies or dietary restrictions. * indicates that these items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Menu items, prices, and availability are subject to change • substitutions will be charged accordingly • 18% automatic gratuity will be added for parties of five (5) or more

steamed edamame steamed soybeans, sea salt	6
wok-fried edamame	7
spicy-wok-fried: soybeans, garlic-butter, pepper flakes	
woo-stir-fried: soybeans, fine herbs, garlic-butter, crushed baked parmesan	
tofu woo fried tofu, cajun seasoning, yuzu balsamic, chili oil, sesame	9
eggplant grilled, teriyaki glaze, scallion oil, fried shallots	8

SALADS

house salad mesclun greens, cucumber, tomato, fried shallots, pickled cabbage	10
choice of dressing ginger dressing or yuzu-balsamic vinaigrette	
proteins add to your salad fried chicken \$5 grilled chicken \$5 grilled salmon* \$6 spicy shrimp (4pcs) \$6 spicy bulgogi beef & onions* \$10	

ENTREE PLATES

korean short rib fries pulled beef short rib, cajun fries, caramelized onions, pickled peppers, gochujang cheese sauce, sesame	22
grilled salmon* crispy skin, fried brussel sprouts, lemon butter roux, teriyaki glaze, citrus	23

japanese street corn off the cob, charred corn, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime	10
spicy fried gyoza (4pcs) chicken & pork dumplings, chili crisp, sesame	8
gyoza (6pcs) seared chicken & pork dumplings, house dipping-sauce, togarashi	11
brussel sprouts fried brussel sprouts, lemon-butter roux, smoked bacon-bits, black garlic	11

SANDO

add avocado or add a fried egg +\$3	
grilled chicken sandwich house-made ube bun, grilled chicken, honey-wasabi aioli, mixed greens, tomato, pickled onions, cajun fries, side of spicy mayo	16
korean fried chicken sandwich house-made ube bun, fried chicken in gochujang sauce (<i>mild spicy</i>), kimchi, cabbage slaw, gochujang mayo, pickled red onions, cajun fries, side of gochujang mayo	18

KUSHI (SKEWERS)

<i>1 per order</i>	
beef* grilled, garlic-herb butter	5
salmon* grilled, miso glaze, charred lemon, togarashi	4

seaweed salad yuzu balsamic, sesame	7
pork belly bao (1pc) steamed bun, braised pork belly, apple slaw, sweet red pepper sauce, spicy mayo, pickled onions, sesame	8
fried chicken bao (1pc) steamed bun, fried chicken, cabbage slaw, sweet red pepper sauce, pickled onions, sesame	8
chicken karaage fried chicken bites, spicy mayo, pickled radish, togarashi	11

RICE BOWLS

sizzling clay pot, lightly crisped sushi rice, mixed veggies, poached egg*, scallions, sesame	
buta bowl thick cut pork belly, marinated bean sprouts, spicy bulgogi sauce	17
chicken teriyaki bowl pickled cabbage, spicy mayo	17
ebi bowl spicy shrimp (6pcs), beer braised spinach, gochujang mayo	20
kogi beef bowl spicy bulgogi beef & onions*, beer braised spinach	21
soya bowl fried tofu, marinated bean sprouts, spicy bulgogi sauce	17
miso salmon bowl (no egg) avocado, seaweed salad, pickled onions, togarashi	20

ADDITIONAL TOPPINGS:

soy egg (half)* \$1.5
 shredded sesame chicken \$3
 poached egg* \$2.5
 grilled chicken \$5
 fried egg* \$3
 spicy bulgogi beef* & onions \$10
 chashu \$5 (pork belly)
 spicy shrimp (4pcs) \$6
 braised short rib \$10
 bacon bits \$2
 chashu ball \$2 (spicy minced pork ball)
 crushed tofu \$2
 fried tofu (6pcs) \$3
 charred corn \$1.5
 mushrooms \$3
 marinated bamboo \$1.5
 marinated bean sprouts \$1.5
 wok fried bean sprouts \$1.5
 beer braised spinach \$2
 nori \$1

SPICES, SAUCES, ETC

side of kimchi \$2
 house-made chili oil \$1
 house-made chili sate \$1
 house-made ghost sate \$2
 house-made chili crisp \$2
 sriracha \$1
 spicy mayo \$1
 gochujang mayo \$1
 mirin mayo \$1
 side of white rice \$3
 side of sushi rice \$4
 side of ramen noodles \$4
 side of udon noodles \$6
 all salad dressings \$1
 teriyaki sauce \$1
 kabayaki (unagi) sauce \$1
 house-made ponzu \$1
 house sauce (gyoza sauce) \$1

RAMEN & UDON

[ASSARI]

CHICKEN BROTH

shoyu	17
shoyu tare, pork belly, mushrooms, soy egg*, nori, scallions	
tamanegi	17
white miso tare, shredded sesame chicken, mushrooms, fried shallots, chili oil, scallions	
butter corn	18
white miso tare, shredded sesame chicken, mushrooms, soy egg*, charred corn, scallions, black garlic butter, ash onion oil	

[YASAI RAMEN]

VEGAN

xo vegan	18
(No Broth) dry ramen, house-made mushroom xo sauce, fried tofu (6pcs), mushrooms, wok fried bean sprouts, fried shallots, chili oil, scallions	
spicy miso vegan	16
vegan broth, red miso tare, mushrooms, bamboo, scallions, crushed tofu, scallions, chili oil, ash onion oil	

[MAZEMEN]

NO BROTH

abura	18
(Medium Spicy), santaka tare (contains oysters), smoked bacon bits, pork belly, mushrooms, soy egg*, scallions, chili oil	
maze	19
shiso-miso pesto, black garlic, grilled chicken thigh, marinated bean sprouts, scallions add salmon* \$6	
hiyashi chuka	20
(Medium Spicy), santaka tare, spicy shrimp (6pcs), soy egg*, beer braised spinach, fried shallots, scallions	
spicy bulgogi beef	22
(Medium Spicy), santaka tare (contains shellfish), spicy bulgogi beef* & onions, spicy butter, fried shallots, scallions, sesame, chili oil	
surf n' turf	30
(Medium Spicy), beef*, spicy shrimp (6pcs), gochujang-miso butter sauce, poached egg*, chili crisp, sautéed onions, mushrooms, beer braised spinach, scallions, sesame, with a choice of ramen or udon	

[UDON]

THICK & CHEWY WHEAT NOODLES

classic udon	
chicken broth, white miso tare, fried shallots, marinated bean sprouts, chili oil, togarashi, scallions.	
With a choice of:	
shredded sesame chicken	17
pork belly	17
spicy shrimp (6pcs)	19
vegan udon	16
vegan broth, red miso tare, crushed tofu, fried shallots, marinated bean sprouts, chili oil, togarashi, scallions	

[TONKOTSU]

PORK BROTH

hakata	18
red miso tare, pork belly, bamboo, charred corn, nori, scallions, ash onion oil, chili oil	
spicy red miso	18
(Mild Spicy) red miso tare, pork belly, mushrooms, bamboo, soy egg*, chashu ball, scallions, chili oil, ash onion oil	
ghost	21
(Very Spicy) red miso tare, pork belly, bamboo, chashu ball, scallions, soy egg*, marinated bean sprouts, ghost pepper sate, ash onion, chili oil	
moyashi	19
(Medium Spicy) red miso tare, pork belly, wok fried bean sprouts, poached egg*, chili crisp, scallions	

[TANJUN RAMEN]

KEEP IT SIMPLE OR ADD MORE TOPPINGS

tanjun chicken ramen	12
white miso tare, chicken broth, shredded sesame chicken, scallions	
tanjun pork ramen	14
red miso tare, pork broth, pork belly, scallion	



desserts

ICE CREAM SANDO \$12

chrysanthemum ice cream, honey-sesame cookie,
poached pear, whipped cream

FIVE SPICE PUMPKIN CHEESECAKE \$12

whipped cream, miso caramel, candied pumpkin seeds

APPLE CIDER SORBET \$8

spiced oat tuile

KASUTADO \$7.5

egg custard, coffee-caramel, streusel

tea

HOT TEA \$4

green, jasmine-green, or black tea

Please inform your server of any food allergies or dietary restrictions.

09.04.26