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 - Justin **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

spiced asian peartini 15
delicate pear with light cinnamon
shochu, pear, plum & mandarin liqueur, cinnamon, yuzu

japanese denim 15
bright, autumnal, refreshing
iwai mars whisky, apple cider, golden falernum, red wine, bitters

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

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

CHA SHU

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

MAKI TRIO SET* | *31*
1 tiger eye, 1 spicy tuna, 1 spicy salmon

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

(C) TIGER EYE . . . $13.50
lightly fried, salmon, tuna, asparagus, unagi sauce, spicy mayo

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

PINK DRAGON FRUIT* . . . $19
torched salmon belly, avocado, mango, jalapeño, sweet potato tempura, kabayaki sauce, dragon fruit spicy mayo, tempura crunch

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 6
steamed soybeans, sea salt

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 9
fried tofu, cajun seasoning, yuzu balsamic, chili oil, sesame

eggplant 8
grilled, teriyaki glaze, scallion oil, fried shallots

japanese street corn 10
off the cob, charred corn, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime

spicy fried gyoza 8
(4pcs) chicken & pork dumplings, chili crisp, sesame

gyoza 11
(6pcs) seared chicken & pork dumplings, house dipping-sauce, togarashi

brussel sprouts 11
fried brussel sprouts, lemon-butter roux, smoked bacon-bits, black garlic

seaweed salad 7
yuzu balsamic, sesame

pork belly bao 8
(1pc) steamed bun, braised pork belly, apple slaw, sweet red pepper sauce, spicy mayo, pickled onions, sesame

fried chicken bao 8
(1pc) steamed bun, fried chicken, cabbage slaw, sweet red pepper sauce, pickled onions, sesame

chicken karaage 11
fried chicken bites, spicy mayo, pickled radish, togarashi

SALADS

house salad 10
mesclun greens, cucumber, tomato, fried shallots, pickled cabbage

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 |

SANDO

add avocado or add a fried egg +$3

grilled chicken sandwich 16
house-made ube bun, grilled chicken, honey-wasabi aioli, mixed greens, tomato, pickled onions, cajun fries, side of spicy mayo

korean fried chicken sandwich 18
house-made ube bun, fried chicken in gochujang sauce ***(mild spicy)***, kimchi, cabbage slaw, gochujang mayo, pickled red onions, cajun fries, side of gochujang mayo

RICE BOWLS

sizzling clay pot, lightly crisped sushi rice, mixed veggies, poached egg*, scallions, sesame

buta bowl 17
thick cut pork belly, marinated bean sprouts, spicy bulgogi sauce

chicken teriyaki bowl 17
pickled cabbage, spicy mayo

ebi bowl 20
spicy shrimp (6pcs), beer braised spinach, gochujang mayo

kogi beef bowl 21
spicy bulgogi beef & onions*, beer braised spinach

soya bowl 17
fried tofu, marinated bean sprouts, spicy bulgogi sauce

miso salmon bowl 20
(no egg) avocado, seaweed salad, pickled onions, togarashi

ENTREE PLATES

korean short rib fries 22
pulled beef short rib, cajun fries, caramelized onions, pickled peppers, gochujang cheese sauce, sesame

grilled salmon* 23
crispy skin, fried brussel sprouts, lemon butter roux, teriyaki glaze, citrus

KUSHI (SKEWERS)

1 per order

beef* 5
grilled, garlic-herb butter

salmon* 4
grilled, miso glaze, charred lemon, togarashi

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

[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

[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

[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

[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

[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

CHA SHU

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