SEKAI
HIBACHI

SIGNATURE COCKTAILS

Suika Punch | 15
Tyku Sake, Fresh Watermelon Juice, Lime Juice, Simple, Soda Water

Sekai Tai | 15
Shipwreck Rum and Myers Dark Rum, Orgeat Syrup, Pineapple Juice, Lime Juice, and Orange Liqueur

Hikari Colada | 9
Shipwreck Rum, Matcha Syrup, Coconut Milk, Pineapple Juice, Fresh Lime Juice
(Flavors: Original, Strawberry, Mango)

Shiso Mojito | 14
Shipwreck Rum, Shisho Japanese Mint, Fresh Lime Juice, Simple Syrup
(Flavors: Watermelon, Coconut, Yuzu, Pineapple, Prickly Pear)

Tokyo Highball | 18
Toki Japanese Whiskey, Club Soda, Yuzu, Orange Bitters

Yuzu Sour | 18
Tenjaku whiskey, Yuzu, Simple Syrup

Lychee Martini | 16
Aspen Vodka, Lychee, St. Germain

Kyoto Mule | 16
Aspen Vodka, Cucumber, Ginger Beer

Sakura Soda | 16
Hendricks Gin, Soda, Cherry Blossom Syrup

Sansho Spicy Margarita | 18
Mijenta tequila, Japanese Sansho Pepper, Fresh Lime, Agave
(Flavors: Original, Watermelon, Cherry Blossom, Prickly Pear)

MOCKTAILS

Sakura Lemonade | 9
Cherry Blossom Syrup, Lemonade, Soda Water

Shisho Cucumber Cooler | 9
Cucumber. Lime Juice, Simple, Shisho Mint, Sparkling Water

Suika Punch | 10
Fresh Watermelon Juice, Lime Juice Simple, Soda Water

Hikari Colada | 15
Matcha Syrup, Coconut Milk, Pineapple Juice, Fresh Lime Juice
(Flavors: Original, Strawberry)

Shiso Mojito | 10
Japanese Mint, Fresh Lime Juice, Simple Syrup
(Flavors: Watermelon, Pineapple)

DRAFT BEER *16 oz*

Dogfish Head 60 Min IPA 9 | Sam Adams Seasonal 8 | Michelob Ultra 7 | Sapporo 8

BOTTLE *12 oz* & CANS *12 oz*

Kirin Ichiban **8** | *Asahi* **8** | *Modelo* **8** | *Stella* **8** | *Down East Cider* **9** | *Heineken* **8** | *Heineken 0.0* **8**
Corona **8** | *Corona NA* **8** | *Bud Light 7* | *Miller Lite 7* | *Blue Moon* **8** | *Guiness* **9**
Sam Adams Just The Haze IPA NA **9**

SELTZERS *12 oz*

Nutrl **11**
(Watermelon, Pineapple, Cranberry, Orange)
Sun Cruisers **11**
(Classic Tea, Half Tea and Half Lemonade, Pink Lemonade, Peach)

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JAPANESE ARTISANAL COLD SAKE

TYKU Sake Junmai White Bottle 330 ML | 17

Fresh and slightly sweet with subtle pear notes, leaving a softness on the palate.

TYKU Sake Junmai Ginjo Black Bottle 330 ML | 22

Rich texture exhibiting hints of natural sweetness with peach and vanilla on the nose.

Dassai Blue 50 Junmai Daiginjo 720ML | 36 *(parties of 2 or more only)*

Known for its balanced profile, fragrant aromas, and delicate flavor, with a crisp, clean finish. This sake has a light to medium body with notes of pear, melon, and light floral aromas.

Hakkaisan Junmai Daiginjo 45 300ML | 22

A crisp, clean, and refreshing sake, known for its elegant, restrained aroma and soft, dry finish.

Kikusui Junmai Ginjo 300ML | 15

It has a medium body, a touch of Mandarin orange, and comfortable dryness.

Shirakabe Gura Junmai 300ML | 16

Notes of vanilla, melon, banana and white mushroom are enhanced by a hint of sweetness.

Shimizu No Mai Pure Snow Nigori 720 ML | 35 *(parties of 2 or more only)*

From Akita, Japan, a creamy and rich sake with a silky-smooth texture and a slightly sweet finish.

Hana Apple 375 ML | 13

Delicate sake that offers a balance of sweetness and acidity. It has fresh aromas of crisp fuji apples and a smooth juicy profile.

Hana Lychee 375ML | 13

Sweet, full-bodied, offers a harmonious balance of fruitiness and delicate sake essence, leaving you with a lingering, rich lychee aftertaste.

Mio Crisp Sparkling 300ML | 15

It has a light creamy mouthfeel with flavors that balance tangy fruit and savory notes: zesty s tone fruit, melon, tangerine, vanilla, Asian pear, and wet stone.

Nihon Sakari Yuzu 300ML | 18

A light, zesty sake enveloped in fruity yuzu citrus notes. A polished, silky-smooth with a crisp, tropical palate.

Kubota Junmai Daiginjo 300 ML | 16

Rich, smooth and creamy, with flavors of ripe white fruits, honey and sweet rice, as well as a slight acidity that gives it freshness.

Suigei Junmai 300 ML | 16

A reserved aroma, gentle rice notes, perfect acidity and a fine finish combine to create the unique flavor profile of Suigei Tokubetsu Junmai.

JAPANESE HOT SAKE

Gekkeikan Sake | 8

Herbaceous with hints of grapefruit and light earthiness. Good acidity, mineral-driven, well-balanced with a clean, medium finish.

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SPARKLING

(Bottles available for parties of two or more only)

MOËT & CHANDON IMPERIAL BRUT 187ml (Champagne, France) $18

CASTELLO GABBIANO PROSECCO (Veneto, Italy) $12 / $48

VILLA ROSA MOSCATO (Asti, Italy) $12 / $48

WHITE

(Bottles available for parties of two or more only)

DROP OF SUNSHINE CHARDONNAY (Central Coast, California) $12 / $48

MARTIN RAY CHARDONNAY (Sonoma County, California) $13 / $52

CAVALIERE D' ORO PINOT GRIGIO (Veneto, Italy) $12 / $48

CEDAR + SALMON PINOT GRIS (Willamette Valley, Oregon) $13 / $52

MATUA SAUVIGNON BLANC (Marlborough, New Zealand) $12 / $48

LA LÉGENDE DE SAINT-MARTIN SANCERRE (Loire Valley, France) $16 / $64

SQUEALING PIG ROSÉ (Marlborough, New Zealand) $12 / $48

ÂME DU VIN ROSÉ (Provence, France) $14 / $56

EROICA RIESLING (Columbia Valley, Washington) $14 / $56

RED

(Bottles available for parties of two or more only)

LYRIC PINOT NOIR (Santa Barbara, California) $13 / $52

ERATH "Resplendent" PINOT NOIR (Oregon) $15 / $60

INTRINSIC CABERNET SAUVIGNON (Columbia Valley, Washington) $14 / $56

ST HUBERT'S "The Stag" CABERNET SAUVIGNON (Paso Robles, California) $16 / $64

STERLING VINEYARDS "Vintner's Collection" MERLOT (California) $12 / $48

CHATEAU STE MICHELLE "Indian Wells" MERLOT (Columbia Valley, Washington) $14 / $56

LUIGI BOSCA "Luján de Cuyo" MALBEC (Mendoza, Argentina) $14 / $56

TAPESTRY RED BLEND (Paso Robles, California) $15 / $60

RESERVE (BOTTLE ONLY)

(Bottles available for parties of two or more only)

BERINGER "Knights Valley" CABERNET SAUVIGNON (Sonoma County, California) $65

ROBERT MONDAVI WINERY CABERNET SAUVIGNON (Napa Valley, California) $75

PRISONER WINE COMPANY RED BLEND (California) $100

STAG'S LEAP WINE CELLARS "Artemis" CABERNET SAUVIGNON (Napa Valley, California) $125

SILVER OAK CABERNET SAUVIGNON (Alexander Valley, California) $150

ANTINORI TIGNANELLO SUPER TUSCAN (Tuscany, Italy) $275

OPUS ONE RED BLEND (Napa Valley, California) $495

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SEKAI
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STARTERS

Edamame | 7
steamed and tossed with sea salt
Spicy Edamame | 8
steamed and tossed in spicy Sambal sauce
Seaweed Salad | 8
Sekai Salad | 8
iceberg, carrot, tomato, house ginger dressing
Vegetable Tempura | 12
Shrimp Tempura | 18
Gyoza Dumplings | 12
edamame | chicken | pork | beef
Wings | 17
plain, teriyaki, spicy teriyaki, sesame garlic
Yakitori | 16/14
marinated steak or chicken skewers
Soft Shell Crab | 15
Spicy Tuna Crispy Rice | 20
crunchy sushi rice, jalapeno, spicy tuna, house sauce
Wagyu Beef Sliders | 21
cheese, pickles, spicy teriyaki aioli
Chicken Karaage | 17
sweet chili sauce

SUSHI ROLLS

California | 14
kanikama, avocado, cucumber, spicy mayo
Shrimp Tempura | 18
crispy tempura shrimp, avocado, cucumber, spicy mayo
Spicy Tuna | 15
yellowfin, cucumber
Spicy Salmon | 15
salmon, cucumbers
Cucumber Avocado | 12
cucumber, avocado
Philly | 16
cream cheese, salmon, cucumber
Spider | 20
crispy soft-shell crab, cucumber, avocado
Tuna Roll | 14
tuna, cucumber
Salmon Roll | 14
salmon, cucumber

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

SEKAI
HIBACHI

RICE & NOODLES

Hibachi Fried Rice

vegetable 7 | chicken 8 | steak 10 | shrimp 11

Steamed White Rice | 6

Noodles | 8

HIBACHI A LA CARTE

Chicken | 15

Steak | 25

Filet Mignon | 35

Shrimp | 18

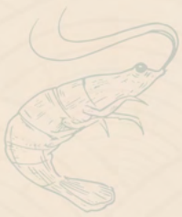
Salmon | 21

Scallops | 30

Lobster Tail | MP

HIBACHI ENTRÉES

hibachi entrees include salad, shrimp appetizer, vegetables, steamed white rice



Tofu | 28

Chicken | 34

Shrimp 39 | Colossal 43

Salmon | 39

Tuna Steak | 40

Scallops | 52

NY Strip Steak | 44

Filet Mignon | 49

Lobster Tails | MP

Yakisoba Noodles | 30

HIBACHI SPECIALS

hibachi entrees include salad, shrimp appetizer, vegetables, steamed white rice, ice cream

NY Strip Steak & Chicken | 51

NY Strip Steak & Shrimp | 57

Filet Mignon & Chicken | 54

Filet Mignon & Shrimp | 59

Filet Mignon & Scallops | 77

Filet Mignon & Lobster Tail | MP

Chicken & Shrimp | 36

Chicken & Scallops | 45

Chicken & Lobster Tail | MP

Seafood Trio | MP

shrimp | scallops | lobster

DESSERT

Ice Cream 8 (*Vanilla, Chocolate, Sherbet, Green Tea*) | **Mochi 10**

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