

# tastings

a selection of delicate hot and cool items

## cool

**crudo** sea bass, orange oil, garlic and black pepper in a citrus vinaigrette 🍴

**uchiviche** salmon, striped bass, vine-ripened tomatoes, yellow bell peppers, garlic and cilantro 🍴

**madai carpaccio** japanese sea bream from tsukiji market with shiso oil and san bai zu 🍴

**machi cure** maplewood-smoked baby yellowtail with yucca chips, asian pear, marcona almonds and garlic brittle 🍴

**uchi shot** quail egg yolk and sea urchin, submerged in sparkling wine 🍴

**maguro sashimi and goat cheese** with cracked pepper, fuji apple and pumpkin seed oil 🍴

**hama chili** yellowtail sashimi with ponzu, sliced thai chilis and orange supremes 🍴

## hot

**walu walu** oak-grilled escolar with candied citrus, yuzupon and myoga 🍴

**brie ringo** tempura fried brie with apple chutney and crisps

**hot rock** "sear it yourself" wagyu beef with ponzu sauce on a japanese river rock 🍴

**scallop hot rock** with orange oil and san baizu 🍴

**tomato katsu** panko-fried green tomatoes

**kona kanpachi** pacific amberjack sashimi with crispy koshi hikari rice, ringger farm egg and sweet soy broth 🍴

**avo bake** creamy baked tiger shrimp and krab, served in an avocado

**bacon sen** roasted pork belly with granny smith apple puree, cilantro, sherry vinegar and shaved fennel

**age dofu** lightly fried tofu with dried bonito shavings and dashi broth

**shiromi nabe** seasonal tempura whitefish with shiitake mushrooms, fresh ginger and japanese eggplant frites

11.00

12.00

18.00

18.00

7.00

17.00

18.00

16.00

9.00

16.00

19.00

5.00

18.00

9.00

18.00

5.00

14.00



**tyson cole** executive chef

## sushi and sashimi

sushi: one piece per order

sashimi: five pieces per order

	sushi	sashimi
<b>toro</b> bluefin belly 🍴	mkt.	mkt.
<b>akami</b> tuna loin 🍴	mkt.	mkt.
<b>sake</b> fresh atlantic salmon 🍴	3.00	14.00
<b>sake toro</b> salmon belly 🍴	4.00	18.00
<b>hamachi</b> baby yellowtail 🍴	4.50	18.00
<b>bara mutsu</b> seared escolar	3.50	14.00
<b>anago</b> sea eel w/orange and fresh ginger	3.50	
<b>unagi</b> fresh water eel	3.00	
<b>wagyu</b> torch-seared beef	4.50	
<b>taraba</b> alaskan snow crab	4.50	
<b>suzuki</b> striped bass 🍴	2.50	10.00
<b>hirame</b> flounder 🍴	3.00	14.00
<b>madai</b> japanese black snapper 🍴	4.50	18.00
<b>saba</b> norwegian mackerel 🍴	2.00	9.00
<b>tako</b> octopus	2.00	9.00
<b>mongo ika</b> cuttlefish	2.50	10.00
<b>hotate</b> spicy scallop with avocado 🍴	4.00	
<b>ebi</b> black tiger shrimp	2.50	
<b>uni</b> sea urchin 🍴	4.50	30.00
<b>ikura</b> sake-marinated salmon roe 🍴	4.00	20.00
<b>orange tobiko</b> flying fish roe 🍴	3.25	15.00
<b>gold tobiko</b> flying fish roe 🍴	4.00	18.00
<b>masago</b> smelt roe 🍴	2.50	12.00

## chef selection

five piece sushi 🍴	14.00
seven piece sushi 🍴	19.00

## makimono

sushi rolls

<b>bond</b>	8.00
avocado, sundried tomato, white soybean paper with salmon 🍴	10.00
<b>spicy tuna</b>	9.00
bigeye tuna, english cucumber, toasted black and white sesame 🍴	
<b>spider</b>	9.00
softshell crab, flying fish roe, english cucumber and white soybean paper	
<b>hakuji</b>	9.00
fresh salmon and grilled asparagus, rolled in warm tempura flakes 🍴	
<b>biendo</b>	13.00
tempura tiger shrimp spring roll with spicy vietnamese vinaigrette and frozen grapes	
<b>california</b>	6.00
avocado, crab, toasted sesame and english cucumber with fresh snow crab	12.00
<b>zero sen</b>	12.00
yellowtail with avocado, crispy shallots, yuzu kosho, golden roe and cilantro 🍴	
<b>shag</b>	14.00
tempura fried bond roll with salmon and squid ink sumiso sauce	
<b>mustang</b>	12.00
freshwater eel, avocado, yellowtail, and golden flying fish roe 🍴	
<b>pitchfork</b>	16.00
wagyu beef and fresh avocado with tonburi land caviar and leek crisps	
<b>kappa</b>	4.00
english cucumber and toasted sesame 🍴	
<b>tekka</b>	7.00
bigeye tuna, traditional style 🍴	
<b>negitoro</b>	12.00
bluefin toro with japanese scallions 🍴	

🍴 items are served raw or undercooked or may contain raw or undercooked ingredients

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## greens

**edamame** whole soybeans with sea salt  
served hot or cold 3.00

**uchi salad** hydroponic baby greens with  
edamame-jalapeño vinaigrette 8.00

**hiya yako** traditional dish of soft tofu  
with greens, scallions and fresh ginger 6.00

**ika yaki** baby cuttlefish with romaine,  
green tomatoes and fuji apples 8.00

**sunomono** a variety of seaweeds,  
japanese cucumber, and radish sprouts in ponzu 5.00  
with octopus or shrimp 8.00  
with snow crab 10.00

## soups

**miso shiru**  
miso soup with tofu and scallions 3.00  
with shiitake mushrooms 4.00

**ocha zuke** white rice, roasted seaweed  
and sesame, immersed in hot green tea 4.00  
with grilled salmon 8.00

## desserts

**jizake crème caramel** 9.00  
with brown butter sorbet & ginger consommé

**coffee panna cotta** 9.00  
with mango 'yolk,' coffee soil and  
white chocolate sorbet

**peanut butter semi freddo** 9.00  
with apple-miso sorbet & ringo crisps

**lemon gelato** 9.00  
with sicilian pistachios and white balsamic

## drinks

iced tea, coke, diet coke, sprite 2.00  
ramune (japanese soft drink) 3.00  
hot tea 3.00  
french press coffee 4.00  
fiji 4.00  
san pellegrino 5.00



## omakase

### **chef's tasting** 🍴

a ten-course tasting menu inspired by today's  
arrivals from the farm and sea



### **signature tasting** 🍴

a six-course tasting menu of our signature dishes

designed for two — market price  
wine and sake pairings available



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## yakimono

grilled on japanese oak charcoal

**saba shio** 5.00  
norwegian mackerel grilled with parsley and  
preserved lemon

**ton tamago** 6.50  
house-cured bacon, grilled soft-boiled  
quail eggs with black pepper tare and  
caramelized negi

**sasami yaki** 12.00  
oak-grilled chicken breast with  
lemongrass and cilantro

**tako pops** 8.00  
grilled marinated baby octopus

## tempura

lightly battered and quickly fried  
two pieces per order

**japanese pumpkin** 2.50

**striped bass** 4.00

**black tiger shrimp** 5.00

**sea eel** 6.00

**tempura shiki** 12.00  
seasonal vegetable selection  
with ten-tsuyu broth

**cauliflower tempura hanna** 5.00  
togarashi, shiro dashi

**tempura brussels** 5.00  
goma shio, shiro dashi

# wines

## champagne/sparkling

	glass	bottle
villa sandi prosecco nv extra dry, veneto	9	38
henriot souverain nv brut, champagne	16	90
veuve cliquot nv brut, champagne		110
vazart-coquart 'special club' blanc de blancs, 2002, champagne		182
camille saves grand cru cuvee rosé nv brut, champagne		122
bouvet 'excellence,' nv brut rosé, loire valley	10	49

## white

lucien crochet 'la croix du roy,' sauvignon blanc, 2007, sancerre		79
quadri pinot grigio, 2008, veneto	8	31
gusto sauvignon blanc, 2007, marlborough	14	55
chateau graville lacoste graves blanc, 2008, bordeaux		50
huber 'obere steigen' grüner veltliner, 2008, traisental	12	47
luigi ferrando 'casina cariola' erbaluce, 2007, piemonte		72
lucien albrecht 'cuvée balthazar' pinot blanc, 2008, alsace	11	43
le paradou viognier, 2008, côtes du luberon	8	31
tangent albariño, 2008, edna valley	10	39
louis michel chablis, chardonnay, 2006, burgundy		54
j j vincent bourgogne blanc, chardonnay, 2007, burgundy	11	43
peay vineyards estate chardonnay, 2006, sonoma coast		110
loosen bros 'dr l' riesling, 2008, mosel	10	39
zilliken 'saarburger rausch' riesling spätlese, 1992, mosel		98
dönnhoff 'kreuznacher krötenpfuhl' riesling kabinett 2008, nahe		68
chateau du montfort vouvray, chenin blanc, 2007, loire valley	9	35
coenobium vendemmia, 2007, lazio	16	63
chateau musar blanc, 2000, bekaa valley		88
ostertag 'fronholz' muscat d'alsace, 2005, alsace		71
albert grivault meursault 1er cru 'les perrieres,' 2006, burgundy		156
colin-morey chass-montrachet 1 er cru 'champ gains,' 2006, burgundy		144
r lopez de heredia viña gravonia, viura, 1998, rioja		65
girard chardonnay, 2008, russian river valley	15	59
dutton goldfield chardonnay, 2006, russian river valley		80
domaine schlumberger 'fleur' gewurztraminer, 2005, alsace		52
domaine weinbach 'cuvée ste catherine' riesling, 2006, alsace		120
edi simčič 'tokata,' tocai friulano, 2004, goriška brda, slovenia		48

## rosé

domaine du salvard cheverny, pinot noir/gamay, 2008, loire valley	11	43
feudi di san gregorio 'ros'aura,' aglianico, 2008, campania	12	47

## red

wild rock pinot noir, 2008, central otago	12	47
daedalus 'jezebel' pinot noir, 2008, oregon	14	55
apolloni pinot noir, 2006, willamette valley		89
bergström 'de lancellotti' pinot noir, 2007, chehalem mountains		142
patz & hall pinot noir, 2007, sonoma coast		81
joseph faiveley gevrey-chambertin, 2007, burgundy		112
domaine sigaut morey st denis 1er cru 'les charrières,' 2006, burgundy		158
ugarte rioja, tempranillo/garnacha, 2006, laguardia	9	35
coto de imaz rioja reserva, tempranillo, 2004, rioja alta		68
vietti 'tre vigne' barbera d'asti, 2007, piemonte	13	51
domaine de l'ameillaud vin de pays, grenache/syrah, 2007, Rhône	9	35
produtorri barbaresco, nebbiolo, 2005, piemonte		76
tapiz malbec, 2008, mendoza	10	39
hook & ladder, cabernet blend, 2007, russian river valley	11	43
va piano 'signature series' syrah, 2007, columbia valley		66
medlock ames cabernet sauvignon, 2003, alexander valley		108
heitz 'martha's vineyard' cabernet sauvignon, 2001, napa valley		285

## cold sake

	glass	bottle
<b>takara nigori</b> (375ml) unfiltered, nutty, with a hint of cream soda	4	15
<b>matsunoi 'wishing well'</b> (720ml) medium-bodied with hints of cantaloupe and white pepper	8	46
<b>suishin 'drunken heart' junmai</b> (720ml) sweet pear, green tea, rich texture with a dry finish	9	52
<b>nyukon 'into your soul'</b> (720ml) honeydew and kumquat with a hint of toasted sweet corn	9	52
<b>otokoyama tokubetsu junmai</b> (720ml) clean winter air, fresh fruit with a long, dry finish	11	64
<b>hoyo genji 'shining prince' junmai</b> (720ml) well-rounded with hints of fresh almonds and hazelnuts	12	70
<b>kanbara 'bride of the fox' junmai ginjo</b> (720ml) full-bodied, anjou pear complemented by cashew	14	82
<b>takatenjin 'shrine of the village' junmai ginjo</b> (720ml) lime, jasmine, and a touch of white pepper	17	100
<b>hanahato 'densho' junmai ginjo</b> (500ml) saffras, fennel, a touch of melon, with a clean, crisp finish		54
<b>tsukinokatsura 'yanagi' junmai ginjo</b> (720ml) apple blossoms, honeycomb, and strawberries, with a bright citrus and mineral finish		82
<b>wakatake onikoroshi 'demon slayer' junmai daiginjo</b> (720ml) balanced with notes of plums, spearmint, and black pepper		98
<b>urakasumi 'zen' junmai ginjo</b> (720ml) delicate cherry blossoms, a note of almond, and a smooth, clean finish		122

### jizake microbrewed

		bottle
<b>tentakuni 'hawk in the heavens' junmai</b> (300 ml) roasted almond with an earthy, spicy finish		30
<b>rihaku nigori 'dreamy clouds' junmai</b> (300 ml) unfiltered, creamsicle supported by a solid mineral structure		35
<b>chiyonosono 'sacred power' junmai ginjo</b> (300 ml) cool, clean, fresh melon with mint and a touch of smoke		45
<b>ginga shizuku 'divine droplets' junmai daiginjo</b> (300 ml) star anise, pure elegance, mountain spring water and persimmons		75

## hot sake

<b>gekkeikan</b> (250ml)	6
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## dessert wines

saracco moscato d'asti, 2009, piemonte	7
carlos basso vendemia tardia, 2006, mendoza	9
château d'armajan des ormes, 2004, sauternes	10
dow's 10 year tawny porto, douro	8
quinto do crasto late bottle vintage porto, 2002, douro	11
el maestro sierra pedro ximenez sherry, jerez	12

## beer

### japanese

kirin ichiban (12 oz), kirin light (12 oz)	5
asahi super dry (12 oz), sapporo (12 oz)	5
sapporo 'reserve' (16 oz), asahi black (11.2 oz)	7
kirin ichiban (22 oz)	8

### others

bud light (12oz), paulaner (n.a.) (12oz)	4
carlsberg (12oz)	5
franziskaner dunkel weisse (16.9 oz), ommegang hennepin (12oz)	8
dogfish head 'red & white' (750ml)	35