



MONKITAIL

SUSHI | ROBATAYAKI | SAKE

## SAKE CONTINUED

### JUNMAI DAIGINJO CONT.

Suzuki Shuzo, "Flying Pegasus", 720ml	389
Takasago Shuzo, "Ginga Shizuku Divine Droplet", 300ml	76
Ten to Chi, "Heaven & Earth", 720ml	92

### NIGORI

Dassai, "50", 720ml	82
Dewatsuru, "Junmai Nigori", 720ml	59
Kikusui Shuzo, "Perfect Snow", 300ml	36
Manotsuru, "Countless Visions", 300ml	47
Musashino Shuzo, "Daku", 500ml	65
Rihaku Shuzo, "Dreamy Clouds", 300ml	45

### SPARKLING / SWEET

Akita Seishu, "Dewatsuru Sakura Emaki Rose", 360ml	48
Dassai, "50 Junmai Daiginjo Nigori Sparkling", 360ml	62
Suzuki Shuzo, "Hideyoshi Lachamte Sparkling", 280ml	43



MONKITAIL

SUSHI | ROBATAYAKI | SAKE

## SPECIALTY COCKTAIL

**THE MONKITAIL** 16  
BOURBON, RYE, VERMOUTH, BARREL STAVE SMOKE

**ZEN MIST** 15  
GIN, GREEN CHARTREUSE, YUZU, GREEN TEA, GRAPEFRUIT

**HARMONY** 16  
VODKA, CUCUMBER, PEACH

**WISDOM** 16  
VODKA, WATERMELON, TOGARASHI

**JAPANESE OLD FASHIONED** 16  
JAPANESE WHISKEY, FIG, BITTERS

**PISCO SOUR** 14  
PISCO, LEMON, BITTERS, CINNAMON

**MONKI'S FIST** 14  
SAKE, COCONUT, LIME, PINEAPPLE

**CRIMSON DRAGON** 16  
TEQUILA, BLACKBERRY, GINGER

**MING MULE** 15  
SHOCHU, LYCHEE, MINT, GINGER BEER

**JAPANESE 75** 15  
VODKA, CITRUS, CUCUMBER, SPARKLING

## SAKE BY THE GLASS

**Kirinzan Honjozo** 13

**Dewatsuru Kimoto Junmai** 14

**Suzaku Junmai Ginjo** 22

**Manabito Ginjo** 16

**Suigei Tokubetsu Junmai** 17

**"Way of the Warrior" Junmai Genshu** 13

**Dassai "23" Junmai Daiginjo** 30

## SAKE FLIGHTS

**Three Sake Flight** 25  
JUNMAI, GINJO, DAIGINJO

**Five Sake Flight** 35  
HONJOZO, JUNMAI, GINJO, DAIGINJO, NIGORI

## ROSE

Rose, Meiomi, CA '17 56  
Rose, Chateau La Gardonne La Chappelle,  
Cotes de Provence France '18 72

## SPARKLING

Blanc de Blancs Sparkling Chardonnay, Keen,  
Maule Valley Chile '16 48  
Champagne, Dom Perignon, a'Epernay France '09 445  
Champagne, Perrier-Jouet Champagne Brut,  
a'Epernay France NV 95  
Champagne, Veuve Cliquot, Reims France NV 128  
Prosecco, Col de Salici, Valdobbiadene Italy '17 52

## SAKE BY THE BOTTLE

### HONJOZO

Suzuki Shuzo, "Hideyoshi Namacho", 300ml 37

### JUNMAI

Kirinzan Shuzo, "Junmai", 720ml 96  
Matsunoi Shuzojo, "Crane Junmai", 300ml 40  
Midorikawa Shuzo, "Midorikawa Junmai", 720ml 89  
Takeuchi Shuzo, Ko's Jun, 300ml 40  
Tentak Shuzo, "Hawk in the Heavens", 720ml 78  
Yuh, "Eternal Embers", 720ml 68

### JUNMAI GINJO

Amabuki Shuzo, "Ichigo Nama", 720ml 91  
Fukucho, "Moon On The Water", 300ml 56  
Hakkaisan, "Junmai Ginjo", 300ml 72  
Kanbara, "Bride of the Fox", 720ml 78  
Kikusui Shuzo, "Junmai Ginjo", 300ml 61  
Kiminoi Shuzo, "Emperor's Well Yamahai", 300ml 67  
Rihaku Shuzo, "Wandering Poet", 720ml 84  
Tensei, "Song of the Sea", 720ml 108

### TOKUBETSU

Asahi Shuzo, "Kubota Kouju", 720ml 98  
Asamai Shuzo, "Ama No To Heavens Door", 300ml 51  
Doi Shuzo, "Sword of the Sun", 720ml 68  
Kinshihai Shuzo, "Snow Shadow", 300ml 56  
Manotsuru, "Demon Slayer", 300ml 41  
Matsunoi Shuzojo, "Wishing Well", 300ml 53  
Takeda Shuzo, "Katafune", 720ml 78  
Takeuchi Shuzo, "Ko's Hana", 300ml 40

### JUNMAI DAIGINJO

Gekkeikan, "Horin", 720ml 105  
Katoukichibee Shouten,  
"Born Muroka Nama Genshu", 720ml 135  
Konteki, "Pearls of Simplicity", 300ml 56  
Konteki, "Tears of Dawn", 300ml 56  
Midorikawa Shuzo, "Green River", 720ml 454  
Nanbu Bijin, "10 Year Old Kosu", 720ml 1,000  
Ryujin Shuzo, "Oze No Yukidoke Genshu", 720ml 174  
Shimizu, "No Mai Dusk", 720ml 82  
Takasago Shuzo, "Ginga Shizuku Divine Droplet", 710 ml 190  
Takatenjin, "Soul of the Sensei", 720ml 110

## WINE BY THE BOTTLE

\*VINTAGES SUBJECT TO CHANGE

### WHITE

Albarino, Martin Codax, Rias Baixas Spain '17	42
Albarino, Ramon Bilbao, Rias Baixas Spain '17	48
Chardonnay, Bravium, Sonoma CA '16	60
Chardonnay, Kistler, Les Noisetiers, Sonoma CA '17	148
Chardonnay, Mer Soleil Reserve, Santa Lucia CA '16	56
Chardonnay, EnRoute 'Brumaire' by Far Niente, Russian River Valley CA '17	84
Friulano, Livio Felluga, Friuli Italy '16	68
Gewurztraminer, Elena Walch, Alto Adige Italy '17	53
Greco di Tufo, Feudi di San Gregorio, Campania Italy '16	60
Moschofilero, Georges, Skouros Greece '15	48
Pinot Grigio, Ruffino 'Lumina', Venezia Giulia Italy '17	56
Pinot Gris, Joel Gott, Willamette Valley OR '17	60
Puligny Montrachet, Louis Latour, Cote de Beaune France '15	198
Riesling, Chateau Ste Michelle, Eroica, Columbia Valley WA '16	48
Riesling, Dr Loosen, Dr L, Mosel Germany '17	40
Riesling, S.A. Prum 'Essence', Mosel Germany '17	56
Riesling, Schlumberger "Les Prince Abbess", Alsace France '14	60
Sancerre, Chateau de Sancerre, Loire Valley France '14	89
Sancerre, Domaine Foucher-Lebrun, Loire Valley France '17	74
Sauvignon Blanc, Boulder Bank, Marlborough NZ '18	58
Sauvignon Blanc, Honig, Napa Valley CA '17	63
Sauvignon Blanc, Esk Valley, Marlborough New Zealand '17	56
Soave, Pieropan, Venice Italy '16z	48
Pinot Blanc, Trimbach, Alsace France '17	64
Vintage Tunina, Jermann, Friuli-Venezia Italy '13	150
Viognier, Condrieu E. Guigal, Rhone Valley France '10	159
White Blend, Chateau Bonnet, Entre-Deux-Mers-Bordeaux France '18	52

### RED

Cab Blend, Insignia, Joseph Phelps, Napa Valley CA '15	560
Cab Blend, Opus One, Mondavi-Rothschild, Napa Valley CA '16	575
Cabernet Sauvignon, Dreaming Tree, North Coast CA '16	48
Cabernet Sauvignon, Justin, Central Coast CA '17	87
Cabernet Sauvignon, Plumpjack, Oakville CA '16	317
Cabernet Sauvignon, Silver Oak, Alexander Valley CA '14	188
Cabernet Sauvignon, Conn Creek 'Anthology', Napa Valley CA '15	92
Cabernet Sauvignon, Wente Southern Hills, San Francisco CA '15	72
Chateauf-neuf-du-Pape, Chateau La Nerthe, Rhone Valley France '15	121
Grenache, Joel Gott, Shatter, Languedoc France '15	81
Malbec, Achaval Ferrer, Mendoza Argentina '17	75
Merlot, The Velvet Devil, Washington State '16	56
Pinot Noir, "Clark & Telephone", Belle Glos, Santa Maria Valley CA '17	142
Pinot Noir, Resplendent by Erath, Willamette Valley OR '16	64
Pinot Noir, Black Stallion, Carneros CA '16	76
Red Blend, Murrieta's Well 'The Spur', Livermore CA '16	72
Shiraz, The Boxer, Molly Dooker, South Australia '16	79
Syrah, Qupe, Central Coast CA '15	53
Tempranillo, Numanthia Termes, Tinto de Toro Spain '15	84
Zinfandel, "Juvenile", Turley, Napa Valley CA '16	68
Zinfandel, The Prisoner, Napa Valley CA '17	75

## BEER

### BOTTLE

Asahi	7
Echigo Red Ale	8
Kirin Light	7
Orion Premium Draft Beer (22 oz)	13
Pacifico	7
Stella Artois	8

### DRAFT

Sapporo	8
Kirin Ichiban	8
Funky Buddha Hop Gun IPA	8
Wynwood La Rubia Blonde Ale	8
Lagunitas IPA	8

## WINE BY THE GLASS

### RED WINE

Cabernet Sauvignon, Conn Creek 'Anthology', Napa Valley CA '15	23
Cabernet Sauvignon, Wente Southern Hills, San Francisco CA '15	18
Pinot Noir, Resplendent by Erath, Willamette Valley OR '16	16
Pinot Noir, Black Stallion, Carneros CA '16	19
Red Blend, Murrieta's Well 'The Spur', Livermore CA '16	18
Merlot, Charles Smith 'The Velvet Devil', Columbia Valley WA '16	14

### WHITE WINE

Chardonnay, Bravium, Sonoma CA '15	15
Chardonnay, EnRoute 'Brumaire' by Far Niente, Russian River Valley CA '17	21
Pinot Blanc, Trimbach, Alsace France '17	16
Pinot Grigio, Ruffino 'Lumina', Venezia Giulia Italy '17	14
Riesling, S.A. Prum 'Essence', Mosel Germany '17	14
Sauvignon Blanc, Esk Valley, Marlborough New Zealand '17	14
White Blend, Chateau Bonnet, Entre-Deux-Mers-Bordeaux France '18	13

### ROSE WINE

Rose, Meiomi, CA '17	14
Rose, Chateau La Gardonne La Chappelle, Cotes de Provence France '18	18

### SPARKLING

Blanc de Blancs Sparkling Wine, Marquis de la Tour, Loire France NV	19
Champagne, Nicholas Feuillate, Champagne France NV	22
Prosecco, Col de Salici, Valdobbiadene Italy '15	13
Rose Champagne, Moet & Chandon Imperial, Champagne France NV	35

### CORAVIN SELECTION

Cabernet Sauvignon, Cade, Howell Mountain-Napa Valley CA '16	80
Cabernet Sauvignon, Cakebread Cellars, Napa Valley CA '16	60
Cabernet Sauvignon, Silverado Vineyards, Napa Valley CA '16	40

## CHEF'S TASTING MENU

**\$68 PER PERSON**  
10 SELECTIONS + 1 DESSERT  
1 FROM EACH SECTION  
+2 FROM ROBATA YAKI

### COLD

<b>\$ WAGYU TARTARE</b>	<b>26</b>
CAVIAR, PICKLED APPLE, QUAIL EGG	
<b>* TUNA</b>	<b>13</b>
AVOCADO, CHILI OIL, RICE PEARL	
<b>OCTOPUS SUNOMONO</b>	<b>10</b>
MOZUKU SEAWEEED, CUCUMBER, AMA-SU	
<b>TUNA RICE CRACKER</b>	<b>12</b>
SPICY TUNA, CHILI, AVOCADO PUREE	
<b>HOT HAMACHI</b>	<b>13</b>
SERRANO, SHALLOT - GINGER RELISH	
<b>\$ * TORO CAVIAR</b>	<b>23</b>
TUNA, WASABI, TOAST	
<b>HEARTS OF PALM SALAD</b>	<b>12</b>
YUZU, SCALLION, RADISH	
<b>WASABI CEVICHE</b>	<b>13</b>
WHITE FISH, LOTUS CHIP, WASABI	
<b>* SASHIMI SALAD</b>	<b>18</b>
CRISPY SWEET POTATO, CHILI, BUBU ARARE	

### SMALL

<b>V EDAMAME</b>	<b>7</b>
SALT	
<b>V SHISHITO PEPPERS</b>	<b>8</b>
AIOLI, CHILI, LEMON	
<b>MISO SOUP</b>	<b>5</b>
SCALLION, ENOKI MUSHROOM	
<b>* EDAMAME DUMPLING</b>	<b>11</b>
SAKE, SCALLION, TRUFFLE	
<b>* PORK GYOZA</b>	<b>13</b>
RELISH, GINGER, GARLIC	
<b>V * MUSHROOM GYOZA</b>	<b>12</b>
GINGER, TRUFFLE, PONZU	
<b>* PORK BELLY BAO BUN</b>	<b>12</b>
SPICY MISO, PICKLED ONION, BIBB LETTUCE	
<b>* DUCK SCRAPPLE BAO BUN</b>	<b>14</b>
MAPLE TERIYAKI, CUCUMBER, CHILI	
<b>LOBSTER SHUMAI</b>	<b>14</b>
SHRIMP, TOBIKO, SESAME PONZU	
<b>BEEF GYOZA</b>	<b>12</b>
GINGER, ONION, SWEET SOY	

### ROLLS

<b>TUNA</b>	<b>9</b>
<b>SALMON</b>	<b>7</b>
<b>HAMACHI SCALLION</b>	<b>8</b>
<b>\$ TORO SCALLION</b>	<b>16</b>
<b>V CUCUMBER AVOCADO</b>	<b>7</b>
<b>SALMON AVOCADO</b>	<b>12</b>
<b>HAMACHI JALAPENO</b>	<b>11</b>
<b>SPICY TUNA</b>	<b>13</b>
<b>SHRIMP CALIFORNIA</b>	<b>10</b>
<b>BLUE CRAB (CALIFORNIA)</b>	<b>13</b>
<b>* EEL AVOCADO</b>	<b>10</b>
<b>* SHRIMP TEMPURA</b>	<b>13</b>
<b>\$ * LOBSTER TEMPURA</b>	<b>20</b>
<b>* BAKED SEABASS</b>	<b>12</b>
<b>V HOUSE VEGETABLE</b>	<b>12</b>
<b>RAINBOW</b>	<b>16</b>

### SPECIALTY ROLLS

<b>\$ * BIG EYE TUNA</b>	<b>19</b>
SHRIMP TEMPURA, AVOCADO PUREE, SPICY MAYO	
<b>\$ CHIRASHI</b>	<b>24</b>
ASSORTED FISH, AVOCADO, CILANTRO	
<b>\$ * TEMPURA SEABASS</b>	<b>23</b>
PICKLED CHILI, WASABI, CILANTRO MAYO	
<b>\$ * TUNA CALIFORNIA</b>	<b>24</b>
CRAB, AVOCADO, YUZU MAYO	

### EXECUTIVE CHEF

TAEK LEE

- V VEGETARIAN OPTION
- \* CANNOT BE PREPARED GLUTEN-FREE
- \$ ADDITIONAL \$3/PER PERSON FOR CHEF'S TASTING MENU

## SUSHI & SASHIMI 2pc

TUNA	10
\$ TORO	18
SCALLOP	10
YELLOWTAIL	10
YELLOWTAIL TORO	16
KING SALMON	10
* UNAGI	10
* ANAGO	12
RED SNAPPER	10
OCTOPUS	8
EGG OMELET	4
* IKURA	10
JAPANESE KAMPACHI	14
GOLDEN EYE SNAPPER	14
\$ A-5 WAGYU	26
\$ JAPANESE UNI	20
JAPANESE HIRAME	10
JAPANESE MACKEREL	10

## SPECIALTY SASHIMI

KUMAMOTO OYSTER	10
YUZU BASIL SEED, KOMOMO PUREE	
SALMON TATAKI	15
TRUFFLE, PONZU, DAIKON	
\$ TORO TATAKI	22
TUNA, GARLIC, CILANTRO	
MONKITAIL NIGIRI ASSORTMENT 5PC/9PC 30/40	
-NOT AVAILABLE AS CHEF'S TASTING ITEM-	
CHEF'S CHOICE SASHIMI ASSORTMENT	35
- NOT AVAILABLE AS A CHEF'S TASTING ITEM -	

## CRISPY

* JAPANESE FRIED CHICKEN	10
DAIKON, KEWPIE MAYO	
* WINGS	10
SOY, SESAME, CRISPY GARLIC	
* TEMPURA SHRIMP TACO	14
PICKLED DAIKON, CUCUMBER, RADISH	
V * TOFU	8
MIZUNA PESTO, MISO CARAMEL	

## MEAT

* AGED NY STRIP	28
HON SHIMEJI, PONZU, HERBS	
PEKIN DUCK	26
SCALLION BUN, CUCUMBER, HOISIN	
* CHICKEN TERIYAKI	24
YAKITORI, RED PEPPER JAM, CRISPY GARLIC	
\$\$\$* BEEF SHORT RIB (FOR 2)	49
LETTUCE, RICE, MISO	

## FISH

SLOW COOKED HALIBUT	22
GINGER, CARROT, DASHI PONZU	
* BROILED SEABASS	28
TRUFFLE SOY, PEA SHOOT	
JAPANESE SCALLOP	29
ONION PONZU, JALAPENO	
* CRISPY BRANZINO	23
SOY, GARLIC, ONION	

## SIDES

CRISPY BRUSSELS SPROUT	9
PUFFED RICE, SCALLION, FISH SAUCE	
* SHRIMP FRIED RICE	12
NAPA CABBAGE, HOUSE SOY	
* BACON YAKISOBA	9
SOY CARROT, CHILI	
* CHARRED BROCCOLI	9
GARLIC, PINE NUT, CHILI	
* KIMCHI FRIED RICE	16
RIBEYE, POACHED EGG, NORI FLAKE	

V VEGETARIAN OPTION

\* CANNOT BE PREPARED GLUTEN-FREE

\$ ADDITIONAL \$3/PER PERSON FOR CHEF'S TASTING MENU

\$\$\$ ADDITIONAL \$10/PER PERSON FOR CHEF'S TASTING MENU

## ROBATAYAKI

### VEGETABLES

✓ TRUFFLE SHIITAKE MUSHROOM	5
✓ KING OYSTER MUSHROOM	4
✓ ASPARAGUS	4
✓ MISO EGGPLANT	5
✓ SCALLION	3

### SEAFOOD

SCALLOP	6
PRAWN	7
* OCTOPUS	7
SALMON SCALLION	5
\$\$ KING CRAB	24
LOBSTER CLAW	11
\$ LOBSTER TAIL	14

### CHICKEN

THIGH	4
LIVER	3
BREAST	4
BONELESS WING	4

## ROBATAYAKI

### MEAT

SKIRT STEAK	6
RIBEYE SCALLION	7
\$\$ WAGYU BEEF	18
* SHORT RIB	7

### PORK

BELLY	5
PORK SCALLION	4
SMOKED BACON	4
ENOKI BACON	4
ASPARAGUS BACON	5
* KUROBUTA SAUSAGE	4

### GAME

QUAIL	5
LAMB SCALLION	5
LAMB CHOP	9
* TURKEY MEATBALL	4
VENISON	5

✓ VEGETARIAN OPTION

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\$ ADDITIONAL \$3/PER PERSON FOR CHEF'S TASTING MENU

\$\$ ADDITIONAL \$10/PER PERSON FOR CHEF'S TASTING MENU

## SPECIALTY COCKTAIL

**THE MONKITAIL** 16

BOURBON, RYE, VERMOUTH,  
BARREL STAVE SMOKE

**ZEN MIST** 15

GIN, GREEN CHARTREUSE, YUZU,  
GREEN TEA, GRAPEFRUIT

**HARMONY** 16

VODKA, CUCUMBER, PEACH

**WISDOM** 16

VODKA, WATERMELON, TOGARASHI

**JAPANESE OLD FASHIONED** 16

JAPANESE WHISKEY, FIG, BITTERS

**PISCO SOUR** 14

PISCO, LEMON, BITTERS, CINNAMON

**MONKI'S FIST** 14

SAKE, COCONUT, LIME, PINEAPPLE

**CRIMSON DRAGON** 16

TEQUILA, BLACKBERRY, GINGER

**MING MULE** 15

SHOCHU, LYCHEE, MINT, GINGER BEER

**JAPANESE 75** 15

VODKA, CITRUS, CUCUMBER, SPARKLING



## WINE BY THE GLASS

### RED WINE

Cabernet Sauvignon, Conn Creek 'Anthology', Napa Valley CA '15	23
Cabernet Sauvignon, Wente Southern Hills, San Francisco CA '15	18
Pinot Noir, Resplendent by Erath, Willamette Valley OR '16	16
Pinot Noir, Black Stallion, Carneros CA '16	19
Red Blend, Murrieta's Well 'The Spur', Livermore CA '16	18
Merlot, Charles Smith 'The Velvet Devil', Columbia Valley WA '16	14

### WHITE WINE

Chardonnay, Bravium, Sonoma CA '15	15
Chardonnay, EnRoute 'Brumaire' by Far Niente, Russian River Valley CA '17	21
Pinot Blanc, Trimbach, Alsace France '17	16
Pinot Grigio, Ruffino 'Lumina', Venezia Giulia Italy '17	14
Riesling, S.A. Prum 'Essence', Mosel Germany '17	14
Sauvignon Blanc, Esk Valley, Marlborough New Zealand '17	14
White Blend, Chateau Bonnet, Entre-Deux-Mers-Bordeaux France '18	13

### ROSE WINE

Rose, Meiomi, CA '17	14
Rose, Chateau La Gardonne La Chappelle, Cotes de Provence France '18	18

### SPARKLING

Blanc de Blancs Sparkling Wine, Marquis de la Tour, Loire France NV	19
Champagne, Nicholas Feuillate, Champagne France NV	22
Prosecco, Col de Salici, Valdobbiadene Italy '15	13
Rose Champagne, Moet & Chandon Imperial, Champagne France NV	35

### CORAVIN SELECTION

Cabernet Sauvignon, Cade, Howell Mountain-Napa Valley CA '16	80
Cabernet Sauvignon, Cakebread Cellars, Napa Valley CA '16	60
Cabernet Sauvignon, Silverado Vineyards, Napa Valley CA '16	40

## COLD

* <b>WAGYU TARTARE</b>	26
CAVIAR, PICKLED APPLE, QUAIL EGG	
* <b>TUNA</b>	13
AVOCADO, CHILI OIL, RICE PEARL	
<b>OCTOPUS SUNOMONO</b>	10
MOZUKU SEAWEED, CUCUMBER, AMA-SU	
<b>TUNA RICE CRACKER</b>	12
SPICY TUNA, CHILI, AVOCADO PUREE	
<b>HOT HAMACHI</b>	13
SERRANO, SHALLOT - GINGER RELISH	
* <b>TORO CAVIAR</b>	23
TUNA, WASABI, TOAST	
<b>HEARTS OF PALM SALAD</b>	12
YUZU, SCALLION, RADISH	
<b>WASABI CEVICHE</b>	13
WHITE FISH, LOTUS CHIP, WASABI	
* <b>SASHIMI SALAD</b>	18
CRISPY SWEET POTATO, CHILI, BUBU ARARE	

## ROLLS

<b>TUNA</b>	9
<b>SALMON</b>	7
<b>HAMACHI SCALLION</b>	8
<b>TORO SCALLION</b>	16
∨ <b>CUCUMBER AVOCADO</b>	7
* <b>SALMON AVOCADO</b>	12
* <b>HAMACHI JALAPENO</b>	11
* <b>SPICY TUNA</b>	13
* <b>SHRIMP CALIFORNIA</b>	10
BLUE CRAB (CALIFORNIA)	13
EEL AVOCADO	10
SHRIMP TEMPURA	13
* <b>LOBSTER TEMPURA</b>	20
BAKED SEABASS	12
∨ <b>HOUSE VEGETABLE</b>	12
* <b>RAINBOW TROUT</b>	16
<b>BIG EYE TUNA SPECIAL</b>	19

∨ VEGETARIAN OPTION

\* CANNOT BE PREPARED GLUTEN-FREE

## CRISPY

- \* **JAPANESE FRIED CHICKEN** 10  
DAIKON, KEWPIE MAYO
- \* **WINGS** 10  
SOY, SESAME, CRISPY GARLIC
- \* **TEMPURA SHRIMP TACO** 14  
PICKLED DAIKON, CUCUMBER, RADISH
- V \* **TOFU** 8  
MIZUNA PESTO, MISO CARAMEL

## SMALL

- V **EDAMAME** 7  
SALT
- V **SHISHITO PEPPERS** 8  
AIOLI, CHILI, LEMON
- MISO SOUP** 5  
SCALLION, ENOKI MUSHROOM
- \* **EDAMAME DUMPLING** 11  
SAKE, SCALLION, TRUFFLE
- \* **PORK GYOZA** 13  
RELISH, GINGER, GARLIC
- \* **PORK BELLY BAO BUN** 12  
SPICY MISO, PICKLED ONION, BIBB LETTUCE
- V \* **MUSHROOM GYOZA** 12  
GINGER, TRUFFLE, PONZU
- \* **DUCK SCRAPPLE BAO BUN** 14  
MAPLE TERIYAKI, CUCUMBER, CHILI
- LOBSTER SHUMAI** 14  
SHRIMP, TOBIKO, SESAME PONZU
- BEEF GYOZA** 12  
GINGER, ONION, SWEET SOY

V VEGETARIAN OPTION

\* CANNOT BE PREPARED GLUTEN-FREE

## ROBATAYAKI

### VEGETABLES

V TRUFFLE SHIITAKE MUSHROOM	5
V KING OYSTER MUSHROOM	4
V ASPARAGUS	4
V MISO EGGPLANT	5
V SCALLION	3

### SEAFOOD

SCALLOP	6
PRAWN	7
* SWORDFISH MEATBALL	5
* OCTOPUS	7
SALMON SCALLION	5
KING CRAB	24
LOBSTER CLAW	11
LOBSTER TAIL	14

### CHICKEN

THIGH	4
LIVER	3
BREAST	4
BONELESS WING	4

V VEGETARIAN OPTION

\* CANNOT BE PREPARED GLUTEN-FREE

## BEER

### BOTTLE

<b>Asahi</b>	<b>7</b>
<b>Echigo Red Ale</b>	<b>8</b>
<b>Kirin Light</b>	<b>7</b>
<b>Orion Premium Draft Beer (22 oz)</b>	<b>13</b>
<b>Pacifico</b>	<b>7</b>
<b>Stella Artois</b>	<b>8</b>

### DRAFT

<b>Sapporo</b>	<b>8</b>
<b>Kirin Ichiban</b>	<b>8</b>
<b>Funky Buddha Hop Gun IPA</b>	<b>8</b>
<b>Wynwood La Rubia Blonde Ale</b>	<b>8</b>
<b>Lagunitas IPA</b>	<b>8</b>

## SAKE BY THE GLASS

<b>Kirinzan Honjozo</b>	<b>13</b>
<b>Dewatsuru Kimoto Junmai</b>	<b>14</b>
<b>Suzaku Junmai Ginjo</b>	<b>22</b>
<b>Manabito Ginjo</b>	<b>16</b>
<b>Suigei Tokubetsu Junmai</b>	<b>17</b>
<b>"Way of the Warrior" Junmai Genshu</b>	<b>13</b>
<b>Dassai "23" Junmai Daiginjo</b>	<b>30</b>

## SAKE FLIGHTS

<b>Three Sake Flight</b>	<b>25</b>
JUNMAI, GINJO, DAIGINJO	
<b>Five Sake Flight</b>	<b>35</b>
HONJOZO, JUNMAI, GINJO, DAIGINJO, NIGORI	

## ROBATAYAKI

### MEAT

<b>SKIRT STEAK</b>	<b>6</b>
<b>RIBEYE SCALLION</b>	<b>7</b>
<b>WAGYU BEEF</b>	<b>18</b>
<b>* SHORT RIB</b>	<b>7</b>

### PORK

<b>BELLY</b>	<b>5</b>
<b>PORK SCALLION</b>	<b>4</b>
<b>SMOKED BACON</b>	<b>4</b>
<b>ENOKI BACON</b>	<b>4</b>
<b>ASPARAGUS BACON</b>	<b>5</b>
<b>* KUROBUTA SAUSAGE</b>	<b>4</b>

### GAME

<b>QUAIL</b>	<b>5</b>
<b>LAMB SCALLION</b>	<b>5</b>
<b>LAMB CHOP</b>	<b>9</b>
<b>* TURKEY MEATBALL</b>	<b>4</b>
<b>VENISON</b>	<b>5</b>

V VEGETARIAN OPTION

\* CANNOT BE PREPARED GLUTEN-FREE

## DESSERT

<b>CHOCOLATE MOUSSE</b>	9
SILKEN TOFU, MISO CHERRY, WHITE CHOCOLATE ICE CREAM	
<b>ICE CREAM SUSHI</b>	8
RICE CEREAL, PEANUT BUTTER, CHOCOLATE, TOFFEE	
<b>MINI SOFT SERVE CONES</b>	7
CONES, FLAVORS OF THE DAY	
<b>STRAWBERRY YOGURT</b>	8
YOGURT MOUSSE, STRAWBERRY PANNA COTTA, STRAWBERRIES, CALPICO GEL	
<b>CHOCOLATE GENMAI CHA</b>	9
GENMAI CHA BAVAROISE, MILK CHOCOLATE CREMEUX, CARAMELIZED CHOCOLATE FINANCIER, CRISPY RICE	
<b>COTTON CHEESECAKE</b>	8
CREAM CHEESE MOUSSE, CHANTILLY CREAM, MANDARIN GEL, ORANGE SEGMENTS	
<b>COFFEE</b>	4
<b>HOT TEA</b>	4
<b>ESPRESSO</b>	3
<b>CAPPUCCINO</b>	5
<b>LATTE</b>	5

## SAKE BY THE BOTTLE

### HONJOZO

Suzuki Shuzo, "Hideyoshi Namacho"	300ml	37
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### JUNMAI

Kirinzan Shuzo, "Junmai"	720ml	96
Matsunoi Shuzojo, "Crane Junmai"	300ml	40
Midorikawa Shuzo, "Midorikawa Junmai"	720ml	89
Takeuchi Shuzo, "Ko's Jun"	300ml	40
Tentak Shuzo, "Kuni Junmai Hawk in the Heavens"	720ml	78
Yuho, "Eternal Embers"	720ml	68

### JUNMAI GINJO

Amabuki Shuzo, "Ichigo Nama"	720ml	91
Fukucho, "Moon On The Water"	300ml	56
Hakkaisan, "Junmai Ginjo"	300ml	72
Kanbara, "Bride of the Fox"	720ml	78
Kikusui Shuzo, "Junmai Ginjo"	300ml	61
Kiminoi Shuzo, "Emperor's Well Yamahai"	300ml	67
Rihaku Shuzo, "Wandering Poet"	720ml	84
Tensei, "Song of the Sea"	720ml	108



## SAKE CONTINUED

### TOKUBETSU

Asahi Shuzo, "Kubota Kouju"	720ml	98
Asamai Shuzo, "Ama No To Heavens Door"	300ml	51
Doi Shuzo, "Takatenjin Sword of the Sun"	720ml	68
Kinshihai Shuzo, "Snow Shadow"	300ml	56
Manotsuru, "Demon Slayer"	300ml	41
Matsunoi Shuzojo, "Wishing Well"	300ml	53
Takeda Shuzo, "Katafune"	720ml	78
Takeuchi Shuzo, "Ko's Hana"	300ml	40

### JUNMAI DAIGINJO

Gekkeikan, "Horin"	720ml	105
Katoukichibee Shouten, "Born Muroka Nama Genshu"	720ml	135
Konteki, "Pearls of Simplicity"	300ml	56
Konteki, "Tears of Dawn"	300ml	56
Midorikawa Shuzo, "Green River"	720ml	454
Nanbu Bijin, "10 Year Old Koshu"	720ml	1,000
Ryujin Shuzo, "Oze No Yukidoke Genshu"	720ml	174
Shimizu, "No Mai Dusk"	720ml	82
Suzuki Shuzo, "Flying Pegasus"	720ml	389
Takasago Shuzo, "Ginga Shizuku Divine Droplet"	300ml	76
Takasago Shuzo, "Ginga Shizuku Divine Droplet"	720ml	190
Takatenjin, "Soul of the Sensei"	720ml	110
Ten to Chi, "Heaven & Earth"	720ml	92

### NIGORI

Dassai, "50"	720ml	82
Dewatsuru, "Junmai Nigori"	720ml	59
Kikusui Shuzo, "Perfect Snow"	300ml	36
Manotsuru, "Countless Visions"	300ml	47
Musashino Shuzo, "Daku"	500ml	65
Rihaku Shuzo, "Dreamy Clouds"	300ml	45

### SPARKLING/SWEET

Akita Seishu, "Dewatsuru Sakura Emaki Rose"	360ml	48
Dassai, "50 Junmai Daiginjo Nigori Sparkling"	360ml	62
Suzuki Shuzo, "Hideyoshi Lachamte Sparkling"	280ml	43

## WINE BY THE BOTTLE

\*VINTAGES SUBJECT TO CHANGE

### WHITE

Albarino, Martin Codax, Rias Baixas Spain '17	42
Albarino, Ramon Bilbao, Rias Baixas Spain '17	48
Chardonnay, Bravium, Sonoma CA '16	60
Chardonnay, Kistler, Les Noisetiers, Sonoma CA '17	148
Chardonnay, Mer Soleil Reserve, Santa Lucia CA '16	56
Chardonnay, EnRoute 'Brumaire' by Far Niente, Russian River Valley CA '17	84
Friulano, Livio Felluga, Friuli Italy '16	68
Gewurztraminer, Elena Walch, Alto Adige Italy '17	53
Greco di Tufo, Feudi di San Gregorio, Campania Italy '16	60
Moschofilero, Georges, Skouros Greece '15	48
Pinot Grigio, Ruffino 'Lumina', Venezia Giulia Italy '17	56
Pinot Gris, Joel Gott, Willamette Valley OR '17	60
Puligny Montrachet, Louis Latour, Cote de Beaune France '15	198
Riesling, Chateau Ste Michelle, Eroica, Columbia Valley WA '16	48
Riesling, Dr Loosen, Dr L, Mosel Germany '17	40
Riesling, S.A. Prum 'Essence', Mosel Germany '17	56
Riesling, Schlumberger "Les Prince Abbess", Alsace France '14	60
Sancerre, Chateau de Sancerre, Loire Valley France '14	89
Sancerre, Domaine Foucher-Lebrun, Loire Valley France '17	74
Sauvignon Blanc, Boulder Bank, Marlborough NZ '18	58
Sauvignon Blanc, Honig, Napa Valley CA '17	63
Sauvignon Blanc, Esk Valley, Marlborough New Zealand '17	56
Soave, Pieropan, Venice Italy '16	48
Pinot Blanc, Trimbach, Alsace France '17	64
Vintage Tunina, Jermann, Friuli-Venezia Italy '13	150
Viognier, Condrieu E. Guigal, Rhone Valley France '10	159
White Blend, Chateau Bonnet, Entre-Deux-Mers-Bordeaux France '18	52

## RED

Cab Blend, Insignia, Joseph Phelps, Napa Valley CA '15	560
Cab Blend, Opus One, Mondavi-Rothschild, Napa Valley CA '16	575
Cabernet Sauvignon, Dreaming Tree, North Coast CA '16	48
Cabernet Sauvignon, Justin, Central Coast CA '17	87
Cabernet Sauvignon, Plumpjack, Oakville CA '16	317
Cabernet Sauvignon, Silver Oak, Alexander Valley CA '14	188
Cabernet Sauvignon, Conn Creek 'Anthology', Napa Valley CA '15	92
Cabernet Sauvignon, Wente Southern Hills, San Francisco CA '15	72
Chateaneuf-du-Pape, Chateau La Nerthe, Rhone Valley France '15	121
Grenache, Joel Gott, Shatter, Languedoc France '15	81
Malbec, Achaval Ferrer, Mendoza Argentina '17	75
Merlot, The Velvet Devil, Washington State '16	56
Pinot Noir, Clark & Telephone, Belle Glos, Santa Maria Valley CA '17	142
Pinot Noir, Resplendent by Erath, Willamette Valley OR '16	64
Pinot Noir, Black Stallion, Carneros CA '16	76
Red Blend, Murrieta's Well 'The Spur', Livermore CA '16	72
Shiraz, The Boxer, Molly Dooker, South Australia '16	79
Syrah, Qupe, Central Coast CA '15	53
Tempranillo, Numanthia Termes, Tinto de Toro Spain '15	84
Zinfandel, "Juvenile", Turley, Napa Valley CA '16	68
Zinfandel, The Prisoner, Napa Valley CA '17	75

## ROSE

Rose, Meiomi, CA '17	56
Rose, Chateau La Gardonne La Chappelle, Cotes de Provence France '18	72

## SPARKLING

Blanc de Blancs Sparkling Chardonnay, Keen, Maule Valley Chile '16	48
Champagne, Dom Perignon, Epernay France '09	445
Champagne, Perrier-Jouet Champagne Brut, a'Epernay France NV	95
Champagne, Veuve Cliquot, Reims France NV	128
Prosecco, Col de Salici, Valdobbiadene Italy '17	52



## SPIRITS BY THE BOTTLE

### GIN

Tanqueray	230
Bombay Sapphire	230
Hendricks	300

### TEQUILA

Don Julio Blanco	340
Don Julio Reposado	370
Don Julio Anejo	380
Patron Silver	310
Patron Reposado	350
Patron Aenjo	380

### RUM

Bacardi Silver	150
Captain Morgan	175

### SCOTCH

Johnny Walker Black	350
Macallan 12	350
Glenlivet	375

### WHISKEY

Jack Daniels	275
Crown Royal	275
Makers Mark	300
Jameson	300
Woodford Reserve	300
Basil Hayden	300
Laphroaig 10	350
Chivas 12	350
Glemorangie 10	350

### VODKA

Stolichnaya, Orange, Vanilla	200
Titos	225
Kettle One, Orange, Citron	250
Grey Goose	275
Belvedere	300
Chopin	325