

WINE BY THE GLASS

SPARKLING

Cuvee Monogram **Franciacorta Champagne-Style Brut** Blanc de Blancs Lombardy, Italy 24
Giuseppe & Luigi **Prosecco** Friuli-Venezia Giulia, Italy 14
Jean-Baptiste Adam Cremant D’Alsace Brut **Sparkling Rosé** Alsace, France 20
2024 Carboniste **Sparkling Albariño** (Octopus Label) Vinho Verde, California *DRAFT* 16

ROSÉ

2024 Ultimate Provence **Rosé** Provence, France 14

WHITES

2022 Trefethen **Chardonnay** Napa Valley, Oak Knoll, California 25
Jean Marc Brocard **Chablis Chardonnay** Burgundy, France 19
2024 Cade **Sauvignon Blanc** Northern Napa Valley, California 18
La Forcine **Sancerre Sauvignon Blanc** Upper Loire Valley, France 23
2023 J. Hofstätter **Pinot Grigio** Trentino-Alto Adige, Italy 15
2023 Hermann J. Wiemer **Dry Riesling** Finger Lakes, New York 17

REDS

2022 Domaine Guy & Yvan Dufouleur Hautes Cotes de Nuits 16th Generation **Pinot Noir** Burgundy, France 21
2021 Eden Dale **Pinot Noir** Sonoma Coast, California 18
2021 Achaval-Ferrer **Malbec** Mendoza, Argentina 14
2021 Duckhorn **Cabernet Sauvignon** Napa Valley, California 23

COCKTAILS

Mikan Mimosa 11
Choice of Orange Juice OR Pineapple-Lychee Juice, and Carboniste Sparkling Albariño on Draft
ChimaMary 16
Choice of Shochu OR Vodka Tomato, Wasabi, Soy, Lime, Ginger, Sesame, Olives
Mr. Miyagi 17
Sesame-Infused Vodka, Ginger, Wasabi, Lime
Japanese 75 17
Vodka, Sparkling Uka Sake, Aloe, Mint, Cucumber
Sunbeam Martini 14
Wodka Vodka, Yuzu-Olive-Chili Oil
Li-Ly Martini 17
Mirabeau Rose Gin, Lichi-Li Giffard, Elderflower, Lemon
Strawberry Velvet 20
Strawberry Gin, Strawberry Sake, Shochu, Cognac-Vanilla Foam, Strawberry-Yuzu-Caviar
Sarutobii 16
Tequila, Oishii Nigori Sake, Bergamot, Pepper Giffard, Banana, Orgeat, Lemon, Tajin
Red Dragon 17
Mezcal, Sweet Vermouth, Pinot-Noir-Adine, Salt, Hibiscus, Ikura
Across the Universe 20
Rye, Strawberry Scented Sake, Umeshu, Cedar Smoke
Ume Peach-T 19
Oolong-Infused Akashi Ume Whisky, Peach, Amaro
Kick It Into Gear 17
Rum, Ginger, Cilantro, Mint, Lemon, Soda

BEER

DRAFT

Sapporo 7
Creature Comforts Tropicalia IPA 7

CANS | BOTTLES

Yona Yona Pale Ale 10
Hitachino Nest White Ale 10
Yoho Aooni IPA 10
Echigo Stout 10

ZERO PROOF

French 75 14
Dhos Gin, Lemon, Ish Zero Proof Sparkling
Whiskey Daisy 13
Clean Co. NA Whiskey, Dhos NA Orange, Lemon, Soda
Call Me - Spritz Me 15
Dhos Bittersweet, Dhos Orange, Ish Zero Proof Sparkling
Dark Cherry 17
Black Truffle, Cherry, Yuzu
Bubbles 20
Grapefruit, Jicama, Rose Hip, Basil
ISH Zero Proof Sparkling 14

COFFEE

Espresso	4
Latte	6
Cappuccino	5
Mocha	6
Americano	4.5

TEA

Loose Leaf Tea *serves one to two people

Hoji Cha		焙茶		Japan	12
Genmai Cha		玄米茶		Japan	12
Sen Cha		煎茶		Japan	12
Oolong		烏龍		organic	Taiwan
15					
Ruby Black		紅玉		organic	Taiwan
15					
Tea Latte					
Matcha Latte		6.5			
Hoji Cha Latte		6.5		“Low Caffeine”	
Caffeine-Free Tea					
House Herbal Blend		12			
Osmanthus, Jasmine, Chrysanthemum, licorice					

BRUNCH

Snow Crab Egg Benedict	25
poached eggs, yuzu Hollandaise, chives, gruyere, croissant	
Miso Duck and Croffle	26
sunny-side up egg, chives, miso maple syrup	
F1 Wagyu Burger	24
panko breaded wagyu patty, roasted tomato, katsu sauce, house-made milk bun	
American Wagyu Steak Teriyaki Rice	23
spring mix, wasabi, poached egg	
French Toast	20
gruyere, seasonal fruit, mascarpone, honey, house-made milk bread	
Seasonal Fruit Sando	16
matcha custard, milk bread	
House-made Croissant	
Shrimp Omelette Croissant	23
mushroom, Gruyere, chives	
Uni Snow Crab Ikura Croissant	30
house made croissant, avocado, mentaiko mayo	
<i>Add 3g Black Truffle 16 3g Ossetra Caviar 16</i>	
Katsu Sando	
Bluefin Tuna Katsu Sando	27
radish sprouts, pickled daikon, shiso aioli	
A5 Wagyu Katsu Sando	59
katsu sauce, seasonal salad	
Ramen	
Truffle Duck Shoyu Ramen	19.5
duck breast, chicken, chives, bamboo shoot, ramen egg	
Spicy Miso Chicken Ramen	17.5
chicken, stir-fried veggies, chives, chili oil, scallions, ramen egg	
Stir-Fried Mentaiko Noodle	25
scallop, shrimp, poached egg, shichimi, Ao nori, kizamo nori	

PASTRIES

Pastry Basket	18
Butter Croissant	5.5
Chocolate Yuzu Roll	5
Cinnamon Roll	5
Bacon Scallion Scone	5
Matcha Brownie	5
Yuzu Madeleine	4.5
Truffle Madeleine	5
Cookie Sandwich	5
Black Sesame & Mochi	
Cube Croissants	4.5
Choice of:	
Matcha	
Chocolate w/ Mascarpone or Yuzu	
Black Sesame & Strawberry	
Red Bean Mochi	

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

SUSHI SET

All sets include edamame & miso soup

***Hokkaido Donburi 38**
red shrimp, sea urchin, scallop, salmon roe, sushi rice

***Sushi & Sashimi Box 45**
5 x sushi, 3 x sashimi, tamago

***Maki Set 28**
pick 2 rolls from classic maki

***Temaki Set 35**
5 x temaki | spicy tuna | salmon citrus | chili avocado | snow crab | ume shiso |

***Poke Over Rice 19**
tuna, salmon, white fish, avocado, house made chili oil

***Bara Chirashi Box 23**
diced assorted sea foods & vegetables, sushi rice

MAKI | TEMAKI

SIGNATURE	Temaki	Maki
*Ossetra Caviar Wasabi	32	62
*Hokkaido Uni sea urchin, real wasabi	26	50
*Negitoro Ikura chopped fatty tuna, negi, salmon roe, real wasabi	19	37

CLASSIC		
Chili Avocado chili dust, leeks, negi	7	12
Snow Crab California	11	20
*Spicy Tuna cucumber, root veggie crisp	8.5	15
*Yellowtail Jalapeno spicy yellowtail, cucumber, fried leeks	8.5	15
*Salmon Citrus sundried tomato, cucumber, lemon, “Contains nuts”	9	16
*Tekka bluefin tuna, real wasabi	8	14
Kabayaki Unagi grilled eel, cucumber, avocado, house eel sauce	10	19
Ume Shiso pickled plum, shiso leaf, sesame	6	11
*Negitoro chopped fatty bluefin tuna, negi, real wasabi	11	20

SIDES

Edamame	7
Miso Soup	7
Cucumber Wakame	6
Croffle	6
Duck Fat Scallion Pancake	8
2 Eggs	6
Steamed Rice	5
Sushi Rice	5

