

Welcome to



HARMONY CUISINE

— SUSHI TRAYS —

Available for Take Out or Delivery Only

Harmony (44 pcs.) \$145

Bluefin Tuna Sashimi (4 pcs), Salmon Sashimi (4 pcs), Scallop Sashimi (4 pcs), Bluefin Tuna Nigiri (2 pcs), Yellowtail Nigiri (2 pcs), Salmon Nigiri (2 pcs), Halibut Nigiri (2 pcs), Black Cod Nigiri (2 pcs), Albacore Nigiri (2 pcs), Snow Crab Nigiri (2 pcs), Shrimp Nigiri (2 pcs), CA Roll (8 pcs), Spicy Tuna Roll (8 pcs)



Hibiki (36 pcs.) \$110

Bluefin Tuna Nigiri (2 pcs), Yellowtail Nigiri (2 pcs), Salmon Nigiri (2 pcs), Scallop Nigiri (2 pcs), Ikura Salmon Roe Nigiri (2 pcs), Halibut Nigiri (2 pcs), Black Cod Nigiri (2 pcs), Albacore Nigiri (2 pcs), Snow Crab Nigiri (2 pcs), Shrimp Nigiri (2 pcs), CA Roll (8 pcs), Spicy Tuna Roll (8 pcs)



Festa (36 pcs.) \$75

Snow Crab Bluefin Tuna Roll (8 pcs), Snow Crab Yellowtail Roll (8 pcs), SD (Salmon Avocado) Roll (8 pcs), Tuna Roll (6 pcs.), Cucumber Roll (6 pcs)




Aqua (32 pcs.) \$68

Snow Crab Bluefin Tuna Roll (8 pcs), Snow Crab Yellowtail Roll (8 pcs), SD (Salmon Avocado) Roll (8 pcs), Spicy Tuna Roll (8 pcs)



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 = Gluten Contained

Menu item & price are subject to change without notice



GIFT CARDS Available

For e-Gift Card, please click QR Code below

For Traditional Gift Card, please ask server



— CHEF'S SPECIALS —

Blossom Tempura (2 pcs) 	14
Tofu & Cheese Mix / Truffle Salt	
*Crispy Zucchini (4 pcs) 	18
Fried Zucchini / Spicy Tuna / Spicy Mayo / Eel Sauce	
Salmon Skin Avocado Salad	18
Add: Shrimp +8 / Snow Crab +10	
Grilled Salmon Skin / Avocado / Organic Spring Mix / Radish / Cucumber / Red Onion / Tomato / Yuzu Miso or Sesame Dressing	
*Seafood Sunomono	25
Shrimp / Snow Crab / Scallop / Halibut / Cucumber / Wakame / Tosazu Dressing	
*Sushi "Wa" (Nigiri)	28
A5 Wagyu / Uni / Truffle / Caviar	
*Seafood "Eclipse" (Sashimi Salad)	28
Yellowtail / Salmon / Halibut / Scallop / Zucchini / Cucumber / Radish / Carrot / Asian Mix / Tomato / Asparagus / Orange Miso Dressing	
*Wagyu Risotto	28
A5 Wagyu / Shiitake Mushroom / Truffle Salt / Miso	
Grilled Chilean Sea Bass	34
Miso Chilean Sea Bass / Caviar	
*A5 (Roll)	88
A5 Wagyu / Truffle / Truffle Salt / Snow Crab / Avocado / Cucumber / Asparagus	

— CRUDO —

*Lemon Salmon (5 pcs)	24
Salmon / Tomato / Asian Mix / Capers / Lemon Dressing	
*Jalapeño Yellowtail (5 pcs)	24
Yellowtail / Jalapeño / Ponzu / Asian Mix	

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— APPETIZERS —

Rice	4	Soft Shell Crab GC	14
Miso Soup	5	Beef Empanadas (2 pcs) GC	16
Asari Miso Soup	8	Organic grass fed beef	
Edamame	6	Kakuni (2 pcs.)	16
Spicy Garlic Edamame	8	Braised Pork Belly / Shishito / Karashi Mustard	
*Takowasa GC	6	Kama	18
Agedashi Tofu GC	9	Broiled Fish Collar / Salmon or Yellowtail	
Shishito Pepper GC	10	Shrimp Tempura (3 pcs) GC	15
Chicken Karaage GC	12	Mixed Tempura GC	21
		Shrimp (2 pcs) / Asparagus / Sweet Potato / Shiitake / Zucchini / Shiso	

— SALAD —

*Seaweed Salad	6	*Cucumber Sunomono	10
*House Green Salad GC	12	Cucumber / Wakame Seaweed / Gobo / Sesame Seed / Lemon Slice / Tosazu Dressing	
Organic Spring Mix / Cucumber / Tomato / Red Onion Yuzu Miso or Creamy Sesame Dressing		*Seafood Sunomono	25
*Salmon Skin Avocado Salad GC	18	Shrimp / Snow Crab / Scallop / Halibut / Cucumber / Wakame Seaweed / Tosazu Dressing	
Add: Shrimp +8 / Snow Crab +10 Grilled Salmon Skin / Organic Spring Mix / Avocado / Cucumber / Radish / Red Onion / Tomato / Kaiware / Yuzu Miso or Creamy Sesame Dressing			

— SASHIMI —

*Salmon (5 pcs)	20	*Shima Aji (Striped Jack) (5 pcs)	25
*Hamachi (Yellowtail) (5 pcs)	20	*T.Y.S. Melts (6 pcs)	33
*Hirame (Halibut) (5 pcs)	20	Toro / Yellowtail belly / Salmon Belly	
*Kanpachi (Amberjack) (5 pcs)	22	*Sashimi 2B1 (12 pcs)	62
*Bluefin Tuna (5 pcs)	25	Chu-Toro / Salmon / Yellowtail / Shima Aji / Kinmedai / Halibut	

— **SUSHI MORIAWASE / BOWL** —

w/ Miso Soup - No Substitution

***Salmon Party (Bowl)** 38

Salmon / Seared Salmon / Ikura
on Sushi Rice

***Kaisen Don (Bowl)** 42

Bluefin Tuna / Toro / Salmon / Yellowtail / Albacore / Ikura /
Scallop / Shrimp / Black Cod on Sushi Rice

***The Bluefin Tuna (Bowl)** 59

Bluefin Tuna / Chu-Toro / O-Toro / Aburi O-Toro /
Negi Toro / Zuke Akami / Zuke Chu-Toro on Sushi Rice

***Sushi Deluxe** 50

O-Toro / Chu-Toro / Salmon / Yellowtail Belly /
Kinmedai / Black Cod / Shima Aji / Ikura





— **SUSHI NIGIRI (1 pc)** —

*Ika (Squid) w/ Shiso	4	*Hirame (Halibut)	4
*Albacore	4	*Engawa (Halibut Fin)	5
*Salmon	4	*Kobujime (Kelp Marinated Halibut)	6
*Salmon Belly	5	*Gindara (Black Cod)	6.5
*Hamachi (Yellowtail)	4	Ebi (Shrimp)	4
*Hamachi Belly (Yellowtail Belly)	5	Kani (Snow Crab)	5
*Kanpachi (Amberjack)	5	Anago (Sea Eel) 	5
*Bluefin Tuna	6	*Ikura (Salmon Roe)	5.5
*Chu-Toro (Medium Fatty Tuna)	7.5	*Hotate (Scallop)	6
*O-Toro (Fatty Tuna)	8.5	*Kinmedai (Golden Eye Snapper)	8.5
*Zuke (Soy Marinated Bluefin Tuna / Yuzu Pepper)	6.5	*Uni (Sea Urchin)	13
*Zuke Chu-Toro (Soy Marinated Chu-Toro / Yuzu Pepper)	8.5	*A5 Wagyu	13
*Shima Aji (Striped Jack)	6		

Special Nigiri

*SSS Salmon / Pickled Radish / Yuzu / Rock Salt	6	*Zuke Chu-Toro Soy Marinated Chu-Toro / Yuzu Pepper	8.5
*Orange Toro Seared Salmon Belly / Scallion / Lemon Squeeze / Rock Salt / Radish	8	*A.Bu.Ri Seared O-Toro / Radish / Rock Salt / Scallion / Lemon Squeeze	9.5
*Truffle Hamachi Yellowtail / Black Summer Truffle / Truffle Salt	8	*Sushi "Wa" A5 Wagyu / Uni / Truffle / Caviar	28

— SPECIALTY ROLLS —

*SD	12	Sea Dragon 	24
Salmon / Avocado		Shrimp Tempura / Avocado / Cucumber / Anago / Eel Sauce	
*Spicy Ahi	13	*Salmon Fresh 	25
Spicy Tuna / Cucumber		Shrimp Tempura / Salmon / Spicy Tuna / Avocado / Cucumber / Red Onion / Cilantro / Asian Mix / Spicy Ponzu Sauce with Soy Paper	
CA	14	*Rainbow	25
Snow Crab / Avocado / Cucumber		Bluefin Tuna / Salmon / Albacore / Yellowtail / Shrimp / Snow Crab / Avocado / Cucumber	
Vege Garden	15	Shrimp Lover 	25
Gobo / Asparagus / Avocado / Cucumber / Asian Mix		Shrimp Tempura / Snow Crab / Shrimp / Avocado / Cucumber / Cilantro Aioli	
Salmon Skin	18	*Eli	27
Salmon Skin / Gobo / Cucumber / Kaiware / Bonito Flake		Salmon / Snow Crab / Avocado / Cucumber / Jalapeño / Lemon Slice / Seared Cilantro Aioli / Chimichurri	
Spider 	20	*Spicy Tuna Scallop 	27
Soft Shell Crab / Snow Crab / Avocado / Cucumber / Soy Paper		Spicy Tuna / Scallop / Jalapeño / Seared Mayo / Eel Sauce / Cucumber	
*Victor	22	*Kinuta	28
Albacore / Spicy Tuna / Cucumber / Jalapeno / Seared Cilantro Aioli		Cucumber Wrapped / Tuna / Yellowtail / Salmon / Snow Crab Avocado topped with Tobiko / Spicy Ponzu Sauce	
*Yuzu-Hama	24	*A5	88
Yellowtail / Snow Crab / Avocado / Cucumber / Asian Mix / Lemon Slice / Yuzu Ponzu		A5 Wagyu / Snow Crab / Avocado / Cucumber / Asparagus / Truffle / Truffle Salt	
*Crunchy Spicy Tuna 	24		
Shrimp Tempura / Spicy Tuna / Snow Crab / Avocado / Cucumber / Asian Mix / Eel Sauce			

— DESSERTS —



Gelato by Bobboi	9
Pistacchio (Dairy Free, Vegan) / Moka / Seasonal Sorbet	
Panna Cotta	10
3 Various Flavors	
Inniskillin Icewine , Vidal, Niagara, Canada	1.5 oz. 14

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— SAKE FLIGHTS —

SENKIN CLASSICS 24

Senkin, Tochigi, Japan

Founded in 1806. Trusting the unique elements of the soil and not against its nature. In the Sakura City in Tochigi prefecture, “climate,” “water,” “rice,” and “kura,” all these environmental factors can only be found here give irreplaceable uniqueness to Senkin.

Muku (Junmai Daiginjo) **Omachi** (Junmai Daiginjo) **Kamenoo** (Junmai Daiginjo)



Harmony Creator 32

~ Sake for Wine Lovers ~

Traditional Hand Crafted Sake

“The new art of sake blending” by Master Blender François Chartier known as “Harmony Creator”.

Blend 001 (Double Gold Winner, the Bordeaux Sake Challenge 2021)

Blend 001 (Tokubetsu Junmai) **Blend 002** (Junmai Daiginjo)



UKA 26

(Organic Junmai Daiginjo)



~ Born in USA, Transformed in Japan ~

A brewery with more than nineteen generations of brewing experience and skill working with Koda Farm’s California organic rice is bringing together two different worlds which have coalesced into the unique drink that is Uka saké.

Dry **Black Label** **Sparkling**



Heaven Collection 39

~ Flight to Heaven ~

An award winning composition by French cellar master Regis Camus, in collaboration with Japan’s most respected sake breweries. The common vision of these accomplished craftsmen, was create “The smoothest sake in pan” by combining Japanese excellence with French taste.

Sake Baby! (Junmai Ginjo) **Urakasumi** (Junmai Ginjo) **Tatenokawa** (Junmai Daiginjo)

Konishi (Junmai) **Urakasumi** (Junmai Daiginjo)



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— DRINKS —

~ House Specials ~

Sake Flights

Senkin Classics	24
Muku / Omachi / Kamenoo	
UKA, Organic Junmai Daiginjo	26
Dry / Black Label / Sparkling	
Harmony Creator	32
Tanaka 1789 x Chartier Blend 001 / Blend 002	
Heaven Collection	39
Sake Baby / Konishi / Urakasumi (Junmai Ginjo) / Urakasumi (Junmai Daiginjo) / Tatenokawa	

Cocktails

Mimosa, Sparkling Brut, Orange Juice	12
Grapefruit Paloma, Gluten free, all-natural, Vegan	12
Gin & Tonic, Gluten free, all-natural, Vegan	12
Sake Colada - Pineapple and Coconut Milk Cocktail	14
Sake Caipirinha - Brazilian sweet lime Cocktail	14
Sake Mule - Lime with Ginger Beer Mix	14

House Sake

Hot / Cold	Small (4 oz.)	11
	Large (10 oz.)	20

~ Wine ~

Sparkling

VAL D'OCA, Prosecco, Italy	187 ml	11
Luc Belaire, Brut, France	750 ml	65
Louis Roederer Collection 242, Brut, France	375 ml	90
	750 ml	148

Rosé

Santa Margarita, Italy	Glass	Bottle
	10	38
Barton & Guestier "Tourmaline", France	11	42

White

La Pluma, Sauvignon Blanc, CA, 187 ml	Glass	Bottle
		14
Oyster Bay, Sauvignon Blanc, Marlborough, NZ	12	44
Chalk Hill, Chardonnay, Russian River, CA	14	52
Ziata, Sauvignon Blanc, Napa, CA	16	60
La Poussie, Sancerre, Loire, France		75
Illumination, Napa, CA		80
Domaine Vocoret & Fils, Chablis Premier Cru, France		85

Red

Skyside, Cabernet Sauvignon, North Coast, CA	Glass	Bottle
	14	52
Terrazas Reserva, Malbec, Mendoza, Argentina	14	52
Meiomi, Pinot Noir, Sonoma, CA - 375 ml	16	30
Chimney Rock, Cabernet Sauvignon, Napa Valley, CA		180
Overture, Napa, CA		258
Opus One, Napa, CA		642

Dessert Wine

Inniskillin Icewine, Vidal, Niagara, Canada	1.5 oz.	Bottle
	14	110

— Corkage Fee: \$30 / bottle —

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— DRINKS —

~ Sake ~

SĀFU SAKE - Junmai Ginjo, Oita	300 ml	35
Yuzu Shot		3
UKA Sake - Organic Junmai Daiginjo, Fukushima		
Dry	300 ml	43
Black Label	300 ml	43
Sparkling	300 ml	43
Tenshi “Angel” Sake		
Love, Junmai Nigori	500 ml	46
Happiness, Jumai Namachozo	500 ml	46
Senkin Classic Series - Tochigi		
Muku, Junmai Daiginjo	300 ml	35
Omachi, Junmai Daiginjo	300 ml	38
Kamenoo, Junmai Daiginjo	300 ml	40
HEAVENSAKE - A Franco-Japanese Creation by Regis Camus in collaboration with Japan’s sake producers		
SAKE BABY, Junmai Ginjo, Hyogo	300 ml	36
KONISHI, Junmai, Hyogo	720 ml	65
URAKASUMI, Junmai Ginjo, Miyagi	720 ml	90
URAKASUMI, Junmai Daiginjo, Miyagi	720 ml	140
TATENOKAWA, Junmai Daiginjo, Yamaguchi	720 ml	192
Otokoyama , Extra Dry - Junmai, Hokkaido	720 ml	65
Dassai Blue 35 , Junmai Daiginjo, USA	375 ml	52
Dassai “23” , Junmai Daiginjo, Yamaguchi	300 ml	78
Hakkaisan , Junmai Daiginjo, Niigata	300 ml	38
	720 ml	70
Kubota Manjyu , Junmai Daiginjo, Niigata	300 ml	58
	720 ml	125

~ Other Drinks ~

Shochu

	Glass	Bottle
lichiko , Barley, Ooita 	9	47
ikkomon , Sweet Potato, Kagoshima	11	62
Kawabe , Rice, Kumamoto	12	65
Nankai , Brown Sugar, Amami Oshima	13	72
Nankai White Oak , Brown Sugar, Amami Oshima	14	77

Awamori

	Glass	Bottle
Mizuho , Rice, Okinawa	11	62

Beer

Sapporo Premium 	16 oz.	8
Orion , Okinawa, Japan 	12 oz.	9
Non-Alcoholic Beer 		9

Soft Drink / Tea / Water

Coke / Diet Coke / Sprite	12 oz.	5
Iced Tea		4.5
Green Tea (Iced or Hot) / Hot Coffee		4.5
Fever-Tree - Sparkling Lime & Yuzu / Pink Grapefruit		5
Evian - Still / Sparkling	330 ml	6

**SAVE UP TO \$10 with purchase of
SAPPORO PREMIUM**




SAPPORO

Scan to learn more below



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— THE SAKE SELECTION —

Hakkaisan Snow Aged 8 Years 172

720 ml

~ Junmai Daiginjo ~

Note: Clean / Semi-dry. Aged for 8 years in Snow chamber. A smooth and elegant flavor is produced while retaining a light and refreshing taste

Senkin Urara “Immortal Wing” 180

720 ml

~ Junmai Daiginjo ~

Note: Clean / Smooth. Using the extremes of polishing Yamada Nishiki down to 17% remaining, carefully collected drop by drop using a pressuring method called “Fukuro-shibori” by gravity to drip down from hanged cloth bags.

Tanaka 1789 x Chartier

500 ml

“The new art of sake blending” by Master Blender François Chartier known as “Harmony Creator”.

Blend 001 - 2018 160

~ Tokubetu Junmai Nama-zume ~

Note: Clean / Semi-dry. Double Gold Winner at the Bordeaux Sake Challenge 2021. A blend of six sake with different flavors are fine-tuned while maintaining a layered and complex taste. Dense, round and creamy, with a vivid final feel.

Blend 002 -2018 175

~ Junmai Daiginjo Nama-zume ~

Note: Light / Semi-Sweet . Full-bodied, with an explosive, juicy fruit attack, coupled with a sensual texture and balanced by a unique naturally fresh acidity.

Tatenokawa Soube Wase 2022 250

720 ml

~ Junmai Daiginjo ~

*Note: Rich / Semi-dry. **Timeless Sake**, crafted from precious ancient rice “Soube Wase,” an ancient rice, once extinct in the 19th century has been revived over more than three years, starting in 2017 by Tatenokawa Brewery. An extremely limited annual production of just 2,000 bottles.*