

# DINNER

## **OMAKASE COURSE**

**Tue. - Sat. Dinner**

**140**

**Chef's traditional and creative  
omakase experience**

**Please ask for course detail**

*Course item & price are subject to change without notice.*

## CHEF'S SPECIAL

<b>Panko Skewers</b> (5 pcs) Eggplant / Zucchini / Asparagus / Rosemary Asiago / Tomato & Mozzarella / Marinara Sauce	10
<b>Blossom Tempura</b> (2 pcs) Tofu & Cheese Mix / Truffle Salt	12
<b>*Scallop Carpaccio</b> (8 pcs) Red and White Wine Jelly / Ponzu Mousse / Asian Mix / Olive Oil / Salt and Pepper	18
<b>*Lemon Salmon</b> (5 pcs) Salmon Sashimi / Tomato / Asian Mix / Capers / Lemon Dressing	19
<b>*Seafood Eclipse (Sashimi Salad)</b> Yellowtail / Salmon / Halibut with Orange Miso Dressing	20
<b>*Salmon Steak Ratatouille</b> Lightly Sautéed Salmon / Ratatouille	20
<b>*JYT</b> (5 pcs) Yellowtail Sashimi / Jalapeño / Ponzu / Asian Mix	21
<b>*Wagyu Risotto</b> Shiitake Mushroom / Truffle Salt / Miso	22
<b>*A5 Wagyu Carpaccio</b> (6 pcs) Asian mix / Black Pepper / Lemon / Yuzu Pepper / Olive Oil	28

## APPETIZERS

<b>Rice</b>	4	<b>Fried Calamari</b>	12
<b>Miso Soup</b>	4	<b>Wagyu Meatballs</b> (3 pcs)	12
<b>Asari Miso Soup</b>	7	<b>Shrimp Tempura</b> (3 pcs)	12
<b>Edamame</b>	5	<b>Soft Shell Crab</b>	12
<b>Spicy Garlic Edamame</b>	7	<b>Wagyu Empanadas</b> (2 pcs)	13
<b>Seaweed Salad</b>	5	<b>*Sunomono</b>	16
<b>*Takowasa</b>	6	Shrimp / Snow Crab / Scallop / Halibut / Cucumber / Wakame / Tosazu Dressing	
<b>Shishito Pepper</b>	8	<b>Gindara Saikyo Yaki</b>	16
<b>Agedashi Tofu</b>	8	Grilled Miso Black Cod	
<b>House Green Salad</b>	8	<b>Kama</b>	16
Add: Snow Crab +8		Broiled Fish Collar / Salmon or Yellowtail	
Yuzu Miso or Creamy Sesame Dressing		<b>*Crispy Zucchini</b> (4 pcs)	16
<b>Ankimo</b> (Seasonal)	11	Fried Zucchini / Spicy Tuna / Spicy Mayo / Eel Sauce	
<b>Kakuni</b>	12	<b>Mixed Tempura</b>	18
Braised Pork Belly / Shishito / Karashi Mustard		Shrimp (2 pcs) / Green Bean / Sweet Potato / Shiitake / Shiso / Zucchini	
<b>Chicken Karaage</b>	12		

## SASHIMI

<b>*Salmon</b> (5 pcs)	18	<b>*JYT</b> (5 pcs)	21
<b>*Yellowtail</b> (5 pcs)	20	Yellowtail Sashimi / Jalapeño / Ponzu / Asian Mix	
<b>*Bluefin Tuna</b> (5 pcs)	25	<b>*T.Y.S. Melts</b> (6 pcs)	35
<b>*Lemon Salmon</b> (5 pcs)	19	Toro / Salmon Belly / Yellowtail belly	
Salmon Sashimi / Tomato / Asian Mix / Capers / Lemon Dressing		<b>*Sashimi 2B1</b> (12 pcs)	61
		Chu-Toro / Salmon / Yellowtail / Shima Aji / Kinmedai / Halibut	

## SUSHI MORIAWASE / BOWL

w/ Miso Soup / No Substitution

**\*Salmon Party (Bowl)** 33  
Salmon / Seared Salmon / Ikura  
on Sushi Rice

**\*Sushi Deluxe** 48

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

**\*Kaisen Don (Bowl)** 42

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

**\*The Bluefin Tuna (Bowl)** 57

Akami / Chu-Toro / O-Toro / Aburi O-Toro /  
Negi Toro / Zuke Akami / Zuke Chu-Toro On Sushi Rice

## SUSHI NIGIRI (1 pc)

<b>*Ika</b> (Squid) w/ Shiso	3.5	<b>*Shima Aji</b> (Striped Jack)	6
<b>*Albacore</b>	4	<b>*Gindara</b> (Black Cod)	6
<b>*Bluefin Tuna</b>	5	<b>Ebi</b> (Shrimp)	3.5
<b>*Chu-Toro</b> (Medium Fatty Tuna)	7.5	<b>Zuwai Gani</b> (Snow Crab)	5
<b>*O-Toro</b> (Fatty Tuna)	8.5	<b>Anago</b> (Sea Eel)	4.5
<b>*Salmon</b>	3.5	<b>*Ikura</b> (Salmon Roe)	5
<b>*Salmon Belly</b>	4.5	<b>*Hotate</b> (Scallop)	6
<b>*Hamachi</b> (Yellowtail)	4	<b>*Kinmedai</b> (Golden Eye Snapper)	8
<b>*Hamachi Belly</b> (Yellowtail Belly)	5	<b>*Uni</b> (Sea Urchin)	12
<b>*Hirame</b> (Halibut)	4	<b>*A5 Wagyu</b>	13
<b>*Engawa</b> (Halibut Fin)	5		

### Classic Tokyo Style

<b>*Zuke</b>	6
Soy Marinated Bluefin Tuna / Yuzu Pepper	
<b>*Kobujime</b>	6
Kelp Marinated Halibut	

### California Cuisine Style

<b>*Orange Toro</b>	7
Seared Salmon Belly / Scallion / Lemon Squeeze / Rock Salt / Radish	
<b>*Truffle Hamachi</b>	8
Yellowtail / Black Summer Truffle / Truffle Salt	
<b>*Zuke Chu-Toro</b>	8
Soy Marinated Chu-Toro / Yuzu Pepper	
<b>*A.Bu.Ri</b>	9
Seared O-Toro / Radish / Rock Salt / Scallion / Lemon Squeeze	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*These items are served raw or undercooked or may contain raw or undercooked ingredients.

Menu item & price are subject to change without notice

## SPECIALTY ROLLS

<b>*SD</b> Salmon / Avocado	11	<b>*Yuzu-Hama</b> Yellowtail / Snow Crab / Avocado / Cucumber / Asian Mix / Lemon Slice / Yuzu Ponzu	23
<b>CA</b> Snow Crab / Cucumber / Avocado	12	<b>*Eli</b> Salmon / Snow Crab / Avocado / Cucumber / Jalapeño / Lemon Slice / Seared Cilantro Aioli / Chimichurri	25
<b>*Spicy Ahi</b> Spicy Tuna / Cucumber	13	<b>*Rainbow</b> Bluefin Tuna / Salmon / Albacore / Yellowtail / Shrimp / Snow Crab / Avocado / Cucumber	25
<b>Spider</b> Soft Shell Crab / Snow Crab / Avocado / Cucumber / Soy Paper	20	<b>Shrimp Lover</b> Shrimp Tempura / Snow Crab / Shrimp / Avocado / Cucumber / Cilantro Aioli	25
<b>*Victor</b> Spicy Tuna / Albacore / Cucumber / Jalapeno / Seared Cilantro Aioli	22	<b>*Spicy Tuna Scallop</b> Spicy Tuna / Scallop / Jalapeño / Seared Mayo / Eel Sauce / Cucumber	27
<b>*Crunchy Spicy Tuna</b> Shrimp Tempura / Spicy Tuna / Snow Crab / Avocado / Cucumber/ Asian Mix / Eel Sauce	23		

## PASTAS

<b>Cheesy Mushroom Linguine</b> Shimeji & Maitake Mushroom / Prosciutto / Aisan Mix / Parmesan	20
<b>Linguine alle Vongole</b> Asari Clam / Garlic / Parsley	20
<b>Wagyu Bolognese Spaghetti</b>	22

## DESSERTS



<b>Gelato by Bobboi</b> Pistacchio (Dairy Free, Vegan) / Moka / Seasonal Sorbet	7
<b>Panna Cotta</b> 3 Various Flavors	9
<b>Crêpe Suzette</b> Simmered in Orange Sauce / Whip Cream	14
<b>Inniskillin Icewine</b> , Vidal, Niagara, Canada	1.5 oz. 12

## 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)



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk*

*\*These items are served raw or undercooked or may contain raw or undercooked ingredients.*

*Menu item & price are subject to change without notice*

# DRINKS



## House Specials

### Sake Frights

<b>Angel</b>	18
Beauty / Love / Happiness	
<b>Pure</b>	20
Pure / Pure Dawn / Pure Dusk	
<b>UKA, Organic Junmai Daiginjyo</b>	24
Dry / Black Label / Sparkling	
<b>Heaven Collection</b>	35
Sake Baby / Konishi / Hakushika / Urakasumi / Dassai	

### Cocktails

<b>Grapefruit Paloma</b> , Gluten free, all-natural, vegan	12
<b>Gin &amp; Tonic</b> , Gluten free, all-natural, vegan	12
<b>Mojito</b> , Gluten free, all-natural, vegan	12
<b>Margarita</b> , Gluten free, all-natural, vegan	12
<b>Sake Colada</b> - Pineapple and Coconut Milk cocktail	14
<b>Sake Caipirinha</b> - Brazilian sweet lime cocktail	14
<b>Sake Mule</b> - Lime with Ginger Beer Mix	14

### House Sake

<b>Hot</b>	Small (4 oz.)	10
	Large (10 oz.)	20

*Wine*

**Sparkling**

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

**Rosé**

	<b>Glass</b>	<b>Bottle</b>
<b>Santa Margarita</b> , Italy	10	38
<b>Barton &amp; Guestier "Tourmaline"</b> , France	11	40

**White**

	<b>Glass</b>	<b>Bottle</b>
<b>Peter Zemmer</b> , Pinot Grigio, Italy	11	40
<b>Viviri</b> , Grillo, Italy	12	42
<b>Oyster Bay</b> , Sauvignon Blanc, Marlborough, NZ	12	42
<b>dough</b> , Chardonnay, Sonoma & Monterey, CA	14	52
<b>La Poussie</b> , Sancerre, Loire, France		75
<b>Domaine Vocoret &amp; Fils</b> , Chablis Premier Cru, France		80

**Red**

	<b>Glass</b>	<b>Bottle</b>
<b>Bellacosa</b> , Cabernet Sauvignon, CA	12	42
<b>Terrazas Reserva</b> , Malbec, Mendoza, Argentina	13	48
<b>Heritage</b> , Pinot Noir, Willamette Valley, Oregon	14	52
<b>Masi</b> , Brolo di Campofiorin, Italy	14	52
<b>Chimney Rock</b> , Cabernet Sauvignon, Napa Valley, CA		180
<b>Overture</b> , Napa, CA		258
<b>Opus One</b> , Napa, CA		642

**Dessert Wine**

	<b>1.5 oz.</b>	<b>Bottle</b>
<b>Inniskillin Icewine</b> , Vidal, Niagara, Canada	12	100

## Sake

**Ippin** - Junmai, Ibaraki 300 ml 35

**UKA Sake** - Organic Junmai Daiginjo, Fukushima

**Dry** 300 ml 42

**Black Label** 300 ml 42

**Sparkling** 300 ml 42

**Tenshi "Angel" Sake**

**Beauty**, Junmai Ginjo 500 ml 43

**Love**, Junmai Nigori 500 ml 43

**Happiness**, Junmai Namachozo 500 ml 43

**HEAVENSAKE** - A Franco-Japanese Creation by Regis Camus in collaboration with Japan's sake producers

**SAKE BABY**, Junmai Ginjyo, Hyogo 300 ml 35

**KONISHI**, Junmai, Hyogo 720 ml 60

**HAKUSHIKA**, Junmai Ginjyo, Hyogo 720 ml 85

**URAKASUMI**, Junmai Daiginjo, Miyagi 720 ml 130

**DASSAI**, Junmai Daiginjo, Yamaguchi 720 ml 185

**Shimizu-No-Mai**

**Pure**, Junmai, Akita 300 ml 30

**Pure Dawn**, Junmai Ginjo, Akita 300 ml 35

**Pure Dusk**, Junmai Daiginjo, Akita 300 ml 38

**Pure Eclipse**, Junmai Daiginjo, Akita 720 ml 355

**Otokoyama** - Tokubetsu Junmai, Hokkaido 720 ml 65

**Hakkaisan** - Junmai Daiginjo, Niigata 300 ml 38

720 ml 70

**Hakkaisan Snow** - Junmai Daiginjo, Niigata 720 ml 120

**Kubota Manjyu** - Junmai Daiginjo, Niigata 300 ml 54

720 ml 120

## *Other Drinks*

### **KURAMOTO ICE (From Japan) - Ultra Pure Ice**

<b>Kachiwari in a bucket</b>	5
<b>Sphere</b>	3
<b>Cube w/Embossed Logo</b>	4

### **SHOCHU**

	<b>Glass</b>	<b>Bottle</b>
<b>Ichiko</b> , Barley, Ooita	8	45
<b>Ikkomon</b> , Sweet Potato, Kagoshima	10	60
<b>Nankai</b> , Brown Sugar, Amami Ooshima	12	70
<b>Nankai White Oak</b> , Brown Sugar, Amami Ooshima	13	75

### **AWAMORI**

	<b>Glass</b>	<b>Bottle</b>
<b>Mizuho</b> , Rice, Okinawa	10	60

### **BEER**

<b>Sapporo Premium</b>	16 oz.	8
<b>Sapporo Pure</b>	12 oz.	9
<b>Orion</b> , Okinawa, Japan	12 oz.	9
<b>Heinekken 0.0</b> , Non-Alcohol		9

### **SOFT DRINK, TEA, and WATER**

<b>Coke / Diet Coke / Sprite</b>	12 oz.	4
<b>Iced Tea</b>		4
<b>Green Tea (Iced or Hot) / Hot Coffee</b>		4
<b>Fever-Tree Sparkling Lime &amp; Yuzu</b>		5
<b>Aqua Panna</b> - Still	330 ml	4
<b>Ferrarelle</b> - Sparkling	330 ml	5