

# SMALL BITES/SHAREABLES

<b>EDAMAME</b> 🌱	4.95
Togarashi Salt or Sweet Chili Sauce	
<b>FRIED TOFU</b> 🌱	4.95
Togarashi Salt or Sweet Chili Sauce	
<b>CHICKEN KARAAGE</b>	6.95
Mayo & Lemon	
<b>CALAMARI</b>	9.95
Finadene Sauce, Fresh Lemon	
<b>SEAWEED SALAD</b> 🌱	4.95
Cucumber and Sesame Seeds	
<b>TEMPURA SHRIMP</b>	7.95
Ponzu	
<b>GYOZA</b>	5.95
Ponzu	
<b>TOKYO STICKY WINGS</b>	7.95
<b>BEEF SHORT RIB</b>	11.95
<b>BEEF GYUDON BOWL</b>	7.95
Skirt Steak, Rice, Green Onion, Pickled Ginger	
<b>AHI POKE BOWL</b>	11.95
Chili Garlic Soy, Green Onions, Seaweed, Cucumber, Spicy Mayo, Avocado, Bubu Arare, Furikake and Rice	
<b>KOREAN CHICKEN SANDWICH</b>	11.95
Fried Chicken, Korean BBQ Sauce, Asian Slaw and Gojuchang Aioli on a Bread and Potato Bun	
<b>HOUSE SALAD</b> 🌱	5.95
Mixed Greens, Carrots, Avocado, Toasted Sesame Seeds, Edamame, Marinated Tomato, Sesame Ginger Dressing	
<b>DUMPLINGS (3)</b>	8.95
Pork, Tofu or Shimp/Chicken	
<b>SPAM MUSUBI (2)</b>	4.95

# NOODLES 13.95

<b>TORI - CHICKEN KATSU RAMEN</b>
Chicken Katsu, Ramen Egg, Green Onion, Corn
<b>OISHII - MISO RAMEN</b> 🌱
Mushrooms, Ramen Egg, Bamboo Shoots, Green Onion, Corn and Furikake
<b>RONIN - SPICY CURRY RAMEN</b> 🔥
Beef Short Rib, Ramen Egg, Spinach, Green Onion, Bean Sprouts and Fried Shallot
<b>KIMCHI - PAITAN RAMEN</b>
Chashu Pork, Kimchi, Spinach, Maitake Mushrooms, Green Onion
<b>UDON</b>
Shrimp Tempura, Narutomaki, Shiitake Mushroom, Carrot, Green Onion
<b>MAZEMAN RAMEN - SHORT RIB OR PORK BELLY</b>
Maitake Mushroom, Poached Egg, Green Onion, Chili Oil, Furikake, Bubu Arare

\*ALL CAN BE MADE SPICY

HEAT LEVEL 🔥 - Sweating, 🔥🔥 - Eyes Are Watering, 🔥🔥🔥 - Hiccups, 🔥🔥🔥🔥 - Need Milk, 🔥🔥🔥🔥🔥 - Please Don't

**DRAGON'S FIRE BALL 2.50**

Wagyu Fat, Ghost, Scorpion, Carolina Reaper, Habanero Chilies

# YAKITORI

<b>CHICKEN THIGH</b>	6.95
<b>PORK BELLY</b>	6.95
<b>SHISHITO PEPPER</b> 🌱	4.95
<b>SHIITAKE MUSHROOM</b> 🌱	4.95
<b>SKIRT STEAK</b>	10.95
<b>KUROBUTA SAUSAGES</b>	8.95
<b>LOBSTER TAIL</b>	16.95
<b>WAGYU</b>	19.95
<b>YAKITORI BOWL</b>	15.95

Choice of: Skirt Steak, Chicken Thigh or Maitake Mushroom Rice, Avocado, Cucumber, Ramen Egg and Furikake



# BENTO

- APPETIZER** ..... **12.95**  
 Shrimp Tempura, Gyoza, Tokyo Sticky Wings,  
 Rice with Green Salad
- CHICKEN KATSU** ..... **12.95**  
 Rice, Gyoza, Green Salad, Edamame and Katsu Sauce
- KOREAN SHORT RIB** ..... **16.95**  
 Mushrooms, Rice, Green Salad, Shrimp Tempura  
 and Kurobuta Sausage
- SURF & TURF YAKITORI** ..... **19.95**  
 Skirt Steak and Lobster Yakitori, Ahi Poke,  
 Rice, Mushrooms and Shishito Peppers
- WILD CAUGHT FISH** ..... **20.95**  
 Locally Sourced Fish, Green Salad, Cali Roll, Choice of  
 Dumpling (Chicken and Shrimp, Pork, Tofu)

# EXTRA TOPPINGS

- PORK CHASHU** ..... **4**    **MUSHROOMS** ..... **3**  
**LOBSTER** ..... **9**    **CORN** ..... **1**  
**BEEF SHORT RIB** ..... **8**    **BAMBOO SHOOTS** ..... **1**  
**RAMEN EGG** ..... **2**    **EXTRA NOODLE** ..... **3**  
**DUMPLINGS (2)** ..... **6**    **FRIED TOFU** ..... **2**  
**TEMPURA SHRIMP (2)** **6**

# NIGIRI \$6.95 2 PC

**FRESHWATER EEL**  
 Unagi

**SALMON**  
 Sake

**SHRIMP**  
 Ebi

**MANGO**  
 Mango, Tajin

**TUNA**  
 Ahi

**YELLOWTAIL**  
 Hamachi

**ALBACORE**  
 Shiro Maguro

# HANDROLLS

- SPICY TUNA** ..... **5.95**  
 Spicy Tuna, Avocado, Cucumber
- CALIFORNIA** ..... **3.95**  
 Krab, Avocado, Cucumber
- PHILLY** ..... **5.95**  
 Cream Cheese, Salmon, Avocado, Cucumber
- SPICY YELLOWTAIL** ..... **6.95**  
 Spicy Yellowtail, Cucumber, Avocado
- CALI LOBSTER** ..... **10.95**  
 Maine Lobster, Cucumber, Avocado
- SALMON SKIN** ..... **4.95**  
 Salmon Skin, Cucumber
- SUBSTITUTE SOY PAPER WRAP** ..... **2.00**

# ROLLS 6 - 8 PC

- CALIFORNIA ROLL** ..... **6.95**  
 Krab, Avocado, Cucumber
- SPICY TUNA ROLL** ..... **8.95**  
 Spicy Tuna, Cucumber
- SPICY YELLOWTAIL** ..... **9.95**  
 Spicy Yellowtail, Cucumber, Avocado
- PHILLY ROLL** ..... **8.95**  
 Cream Cheese, Salmon, Avocado, Cucumber



# ROLLS 6 - 8 PC // CONTINUED

- SALMON SKIN ROLL** ..... **7.95**  
Salmon Skin, Cucumber
- TEKKA MAKI - 6 PC** ..... **5.95**  
Tuna
- KAPPA MAKI - 6 PC** ..... **4.95**  
Cucumber
- SHRIMP TEMPURA ROLL** ..... **8.95**  
Shrimp Tempura, Cucumber, Avocado, Spicy Mayo,  
Radish Sprouts
- FUTOMAKI** ..... **8.95**  
Asparagus, Yamagobo, Avocado, Cucumber, Tomago

# SPECIALTY ROLLS

- JAMUL ROLL** ..... **11.95**  
Spicy Tuna, Salmon, Krab, Avocado, Fried
- AHI POKE** ..... **11.95**  
Tuna, Avocado, Cucumber, Spicy Mayo
- LOBSTER ROLL** ..... **14.95**  
Maine Lobster, Avocado, Cucumber, Masago
- RAINBOW ROLL** ..... **12.95**  
Tuna, Salmon, Ebi, Krab, Avocado, Cucumber
- BAJA ROLL** ..... **11.95**  
Yellowtail, Jalapeno, Cilantro, Cucumber, Lemon
- SPIDER ROLL** ..... **14.95**  
Deep Fried Soft Shell Crab, Krab, Avocado, Cucumber,  
Masago
- RED DRAGON ROLL** ..... **12.95**  
Shrimp Tempura, Cucumber, Spicy Tuna, Tobiko, Green  
Onions, Spicy Mayo
- SENSEI ROLL** ..... **13.95**  
Blue Crab, Avocado, Cucumber, Seared Albacore, Ginger  
Ponzu, Green Onion
- CATERPILLAR ROLL** ..... **11.95**  
Eel, Cucumber, Avocado
- CRUNCHY ROLL** ..... **11.95**  
Shrimp Tempura, Krab, Cucumber, Avocado, Crunchy  
Tempura Flakes, Eel Sauce
- TOGARASHI SMOKED SALMON  
OR TUNA ROLL** ..... **13.95**  
Smoked Salmon or Tuna, Krab, Avocado, Cucumber,  
Sesame, Green Onion, Eel Sauce



## HAPPY HOUR

Enjoy #2 Off Select Small Bites & Shareables the First 2 Hours of Every Day.

## BEER

See Our Chalkboard For Rotating Craft Beer Selections.

# SAKE

## **FUKUCHO “SEASIDE,” SPARKLING - JUNMAI (500 ML) 18 GL / 60 BTL**

Crisp notes of lemon-lime and apple aromas with a soft, frothy finish.

## **RIHAKU “WANDERING POET” - JUNMAI GINJO 15 GL / 75 BTL**

Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body. The lingering finish moves from juicy fruitiness to green, herbal notes making it a great food companion.

## **YUHO “ETERNAL EMBERS” - JUNMAI 12 GL / 60 BTL**

A year of bottle age at the brewery gives this Junmai a lovely custardy texture on the palate. Notes of plum, melon, fig, young coconut, and a subtle bit of mushroom.

## **TENTAKA KUNI “HAWK IN THE HEAVENS” - TOKUBETSU JUNMAI 14 GL / 70 BTL**

Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors. Medium-bodied with a rich mouthfeel, followed by a lengthy and dry finish.

## **RIHAKU “DREAMY CLOUDS” - TOKUBETSU JUNMAI NIGORI (UNFILTERED) 15 GL / 75 BTL**

Aromas of rice and ripe red plums. Bright, mouthwatering acidity leads into a soft and chewy texture from the unfiltered rice particles.

## **TOZAI “BLOSSOM OF PEACE” - PLUM SAKE 11 GL / 55 BTL**

Aromas of almond and marzipan followed by plum, apricot, and cherry on the palate. The soft tartness and acidity balance the finish with a slightly sweet smoothness.

# COCKTAILS

## **CLARITY ..... 9.00**

Delicately Balanced Pour of Hana Pineapple Sake, Orange Flower Water and White Cranberry. Alter Your Clarity by Introducing the Accompanying Cranberry Liquor Lollipop into the Mix.

## **FIRESIDE ..... 9.00**

Enjoy Your “Campfire” Roasted Bacon and Marshmallow While We Pour You a Refreshing Sour with a Nutty Skrewball Peanut Butter Whiskey Twist.

## **TROPICAL MANGO ..... 9.00**

Sail Away with this Taste of the Tropics! A Blend of Kikori Whiskey, Mango, Cream of Coconut, Pineapple, Lime with a Dash of Tiki Bitters to Tie it All Together. Enjoy this Delightful Cocktail in our Kikori Kitty Glass which will also Bring You Good Fortune.

## **LEMON GRASS COCONUT MOJITO..... 9.00**

A Fresh Take on our New Mojito with Coconut Rum, Fresh Lemongrass, Mint, Lime, Soda and Ginger Beer. Lightly Sweetened, Bubbly and Refreshing.

## **SMOKED CUTTY FASHIONED..... 12.00**

Cutty Sark Old Fashioned with Muddled Cherry, Orange, Orange Bitters, Cherry Bitters. Garnished with a Luxardo Cherry and Orange Slice. Served on a Large Rock in a Smoked Snifter.

## **SMOKIN’ SAMURAI..... 12.00**

Kikori Japanese Whiskey, Glenmorangie Scotch, Domaine de Canton, Yuzu Juice, Honey Simple. Served on a Large Rock in a Smoked Snifter.

