

## Soups and Salads

### Seaweed Salad \$9

Marinated sesame seaweed garnished with tosaka and ponzu sauce

### Sunomono Cucumber Salad \$18

Choice of Kani (Snow Crab Legs) or Tako (S.A. Octopus) Marinated sliced English cucumber with sweet rice vinegar topped with roasted sesame seeds

### Age-Dashi Broth \$14

Japanese slow cooked veggie broth with medium firm tofu garnished with bonito flakes and green onion

### Aka Miso with Kani (Snow Crab Legs) \$14

Red miso soup with Kani, garnished with green onion

## Izakaya Hot Food

### Edamame \$8

Soybeans blanched and served with Japanese sea salt

### Gyoza \$12

Pork & vegetable pan seared dumplings, steamed in sake, and served with ponzu sauce (5 pcs)

### Shrimp Tempura \$19

Lightly deep fried jumbo tiger shrimp, served with hot tempura broth dipping sauce (4 pcs)

### Jumbo New Zealand Baked Mussels \$12

Baked mussels on the half shell, topped with spicy mayo, chili oil, orange tobiko, and a lemon wedge

### Fried Chicken Karaage \$17

Chicken thigh traditionally marinated with soy sauce, sake, ginger and mirin

### Baked Miso Cod \$32

5 oz. of Sable fish, marinated for four days with traditional miso sauce and garnished with baby ginger root

### Hamachi Kama \$24

Baked yellowtail cheek with sea salt, hot tempura sauce and lemon wedge

\*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Sushi  
Rice  
\$4

Fresh  
Wasabi  
\$6

Pickled  
Wasabi  
\$4

## Sashimi and Sushi Platter

### \*Hamachi Carpaccio \$24

Thinly sliced yellowtail, topped with Serrano peppers, habanero peppers, cilantro, and a garlic ponzu sauce (5 pcs)

### \*Zuke Maguro Carpaccio \$22

Thinly sliced marinated big eye tuna, topped with green onion, roasted sesame seeds, ponzu, and orange tobiko (5 pcs)

### \*Nigiri Platter \$45

Chef's choice, sushi fish selection (7 pcs)

### \*Sashimi Platter \$50

Chef's choice, sashimi (9 pcs)

### Anago Don \$32

Salt water sea eel over sushi rice with Japanese vegetables, homemade eel sauce and roasted sesame seeds (5 pcs)

## Specialty Maki Rolls

### \*Salmon Citrus Roll \$30

Snow crab with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and yuzu flying fish roe (8pcs)

### \*Spicy Tuna Citrus Roll \$22

Spicy Tuna with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and yuzu flying fish roe (8pcs)

### \*Samurai Roll \$22

Tempura shrimp and avocado, topped with spicy tuna, fresh bigeye tuna, finished with eel sauce and orange tobiko (8pcs)

### \*Koji Roll \$16

Chef's daily choice of fish with avocado (5pcs) Add Bluefin tuna +\$6

### \*Salmon Skin Roll \$15

Salmon Skin, cucumber, yama gobo, daikon sprouts, finished with sesame seeds and bonito flakes (5pcs)

### \*Yoshi Gomez \$22

Tempura shrimp and cucumber, with sliced seared yellowtail. Garnished with serrano peppers and homemade ikura (8pcs)

### \*Hot Geisha \$18

Spicy tuna roll, tempura battered and lightly fried, finished with spicy mayo, eel sauce, sriracha, and orange tobiko (8pcs)

### \*Dynamite Roll \$18

Salmon, tuna & whitefish mixed with chili oil, serrano pepper, cucumber and cilantro and finished with yuzu and soy (5pcs)

### Sweet Potato Roll \$15

Tempura sweet potato and avocado inside out, with roasted sesame seeds and homemade eel sauce (5pcs)

### Spicy Bluefin Tuna Roll \$20

Spicy Bluefin tuna with yama gobo, shiso leaf, cucumber, daikon sprouts and sesame seeds (5pcs)

### Special "Tahk" Roll \$24

Spicy tuna and tempura asparagus inside, topped with Scottish salmon, Bigeye tuna and marinated salmon roe (8pcs)

# WINE

## Sparkling

<b>Domaine Saint Vincent Brut Sparkling</b>	6oz glass	\$13
New Mexico	750ml btl	\$45
<b>Gruet NV Brut Rosé</b>	6oz glass	\$14
New Mexico	750ml btl	\$50
<b>MGVs K537 Koshu</b>		
Japan	750ml btl	\$120
<b>Laurent-Perrier NV Brut Champagne</b>	1/2 btl	\$58
<b>Henri Dosnon NV Brut Rosé Champagne</b>	750ml btl	\$126
<b>Larmandier-Bernier 2014 Brut Champagne G.C. Les Cheminsd' Avize</b>	750ml btl	\$298

## White

<b>Villa Wolf 2021 Pinot Blanc</b>	6oz glass	\$13
Pfalz, DE	750ml btl	\$45
<b>Allan Scott 2022 Sauvignon Blanc</b>	6oz glass	\$14
New Zealand	750ml btl	\$50
<b>Lagar de Cervera 2020 Albariño</b>	6oz glass	\$17
Spain	750ml btl	\$66
<b>Talley Vineyards Chardonnay 2020</b>	6oz glass	\$19
Arroyo Grande Valley, California	750ml btl	\$68
<b>MGVs K1 Koshu Katsunuma 2020</b>		
Japan	750ml btl	\$82
<b>Aruga Branca Clareza 2017</b>		
Japan	750ml btl	\$66
<b>Remirez de Ganuza Reserva 2018 Rioja</b>		
Spain	750ml btl	\$90
<b>H Brochard "Non-Filtre" Sauvignon Blanc Sancerre 2020</b>		
France	750ml btl	\$86
<b>Peter Michael Sauvignon Blanc Sonoma County L'Après-Midi 2022</b>		
California	750ml btl	\$154
<b>Loimer "Langenlois" Grüner Veltliner 2020</b>		
AUS (organic)	750ml btl	\$64
<b>Loosen "Urziger Wurgarten" Riesling Spat. 2019 Mosel</b>		
Germany	750ml btl	\$78
<b>Racines Chardonnay 2017</b>		
Santa Barbara, California	750ml btl	\$102
<b>Rombauer Chardonnay 2020 Carneros</b>		
Napa, California	750ml btl	\$116
<b>Kongsgaard Chard 2018</b>		
Napa Valley, California	750ml btl	\$258
<b>Roche de Bellene Chardonnay 1'er Cru Champ Gain</b>		
Puligny Montrachet	750ml btl	\$295

## Rosé

<b>Figuière "Méditerranée" 2021 Rosé</b>	6oz glass	\$13
Provence France	750ml btl	\$45
<b>Mirabeau Côtes de Provence Pure Rosé</b>	750ml btl	\$70
France		
<b>MGV's B5 Muscat Rosé 2019</b>	750ml btl	\$72
Japan		

## Red

<b>Yves Cuilleron Syrah Les Vignes d'à Côte 2021</b>	6oz glass	\$13
France	750ml btl	\$45
<b>Predator "Six Spot Red" Red Blend 2020</b>	6oz glass	\$13
Lodi, California	750ml btl	\$45
<b>Vasse Felix "Filius" Cabernet Sauv 2020</b>	6oz glass	\$13
Margaret River, AU	750ml btl	\$45
<b>Ken Wright Pinot Noir 2021</b>	6oz glass	\$18
Willamette, Oregon	750ml btl	\$64
<b>MGV's B5 Muscat Bailey A GI Yamanashi 2018</b>		
Japan	750ml btl	\$98
<b>Scar of the Sea Pinot Noir 2019</b>		
San Luis Obispo, CA	750ml btl	\$82
<b>M Sarrazin et Fils Pinot Noir 2019</b>		
Maranges, FR	750ml btl	\$98
<b>Prey Tell Pinot Noir 2019</b>		
Willamette, OR	750ml btl	\$100
<b>Littorai Pinot Noir 2019</b>		
Sonoma Coast, CA	750ml btl	\$116
<b>Arnoux Lachaux Bourgogne Pinot Fin 2018</b>		
France	750ml btl	\$152
<b>Reeve Pinot Noir 2017</b>		
Sonoma, CA	750ml btl	\$156
<b>Kosta Browne Pinot Noir 2019</b>		
Sonoma Coast, CA	750ml btl	\$178
<b>Dom. De Marcoux Red Blend, Châteauneuf-du-Pape</b>		
France	750ml btl	\$168
<b>Remoissenet Père &amp; Fils Gamay Fleurie</b>		
Burgundy, France	750ml btl	\$92
<b>Prunotto Langhe Nebbiolo Occhetti 2019</b>		
Italy	750ml btl	\$62
<b>The Prisoner Red Blend Napa Valley</b>		
California	750ml btl	\$98
<b>Matthiasson Cabernet Sauvignon 2017</b>		
Napa Valley, California	750ml btl	\$124
<b>Scribe Cabernet Sauvignon 2017</b>		
Napa Valley, California	750ml btl	\$162
<b>Cliff Lede Cabernet Sauvignon</b>		
Stag's Leap District, CA	750ml btl	\$178
<b>Plumpjack Cabernet Sauvignon</b>		
Napa Valley, CA	750ml btl	\$360