

## Soups and Salads

### \*Sashimi Salad \$32

Mixed greens, Chef's choice of 4 sashimi fish selections, yama gobo, cucumber and daikon sprouts, topped with shredded nori, bonito flakes, roasted sesame seeds and Japanese sesame dressing

### Sunomono Cucumber with Tako \$16

Marinated sliced English cucumber with sweet rice vinegar, topped with three slices of South African Octopus or Canadian crab legs and roasted sesame seeds

### Salmon Skin Salad \$17

Mixed greens, yama gobo, cucumber and daikon sprouts, topped with shredded nori, bonito flakes, roasted sesame seeds and ponzu sauce

### Shiro Miso with Tofu \$10 with Kani \$14

White bone stock finished with white miso and medium firm tofu, garnished with green onion

### Seaweed Salad \$9

Marinated sesame seaweed with tosaka and ponzu sauce

## Izakaya Hot Food

### \*Beef Tataki \$26

U.S. Choice Angus beef tenderloin seared and thinly sliced on a bed of arugula with cherry tomatoes and served with tataki sauce

### Hamachi Kama \$24

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

### Veggie Tempura \$22

Lightly deep fried broccoli, asparagus, sweet potato, shitake mushroom, shiso leaf, served with hot tempura broth dipping broth

### Shrimp Tempura \$19

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

### Jumbo New Zealand Baked Mussels \$14

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

### Shishito Peppers \$14

Flash fried, tossed in sweet garlic soy, topped with bonito flakes and roasted sesame seeds

### Gyoza \$12

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

### \*Hamachi Shot \$10

Chopped yellowtail, avocado dressed with truffle oil and ponzu, garnished with marinated salmon roe and quail egg

### Edamame \$8

Soybeans blanched and served with Japanese sea salt

## Sashimi and Sushi Platter

### \*Sashimi Platter \$50

Chef's choice sashimi (9 pcs)

### \*Nigiri Platter \$45

Chef's choice sushi fish selection (7 pcs)

### \*Chirashi Bowl \$45

Chef's choice of 7 fish, sashimi style, served over seasoned rice and pickled Japanese vegetables

### Anago Don \$32

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

### \*Hamachi Carpaccio \$26

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

### \*Daily Carpaccio MP

Chef's choice

## Specialty Maki Rolls

### \*Salmon Citrus Roll \$28

Snow crab with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and tobiko (8pcs)

### \*Special 'Tahk' Roll \$24

Spicy tuna and tempura asparagus, topped with Scottish salmon and Big Eye tuna, garnished with marinated salmon roe (8pcs)

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

Spicy tuna with blanched asparagus inside topped with Scottish salmon, thinly sliced lemon and tobiko (8pcs)

### \*Samurai Roll \$22

Tempura shrimp and avocado, topped with spicy tuna, Big Eye tuna, eel sauce, garnished with tobiko (8pcs)

### \*Hot Geisha \$19

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

### \*Dynamite Roll \$18

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

### \*Koji Roll \$18

Big Eye tuna, Scottish salmon and Hamachi with avocado (5pcs)  
Sub Bluefin tuna +\$6

### Veggie Futomaki Roll \$18

Dashi tamago, blanched spinach, Kanpyo squash, sweet potato, avocado, finished with roasted sesame seeds (5pcs)

### Sweet Potato Roll \$16

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

### Salmon Skin Roll \$15

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

these items may 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

Steamed  
Rice  
\$4

Fresh  
Wasabi  
\$6

Pickled  
Wasabi  
\$4

# 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>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>Dr. 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>Figüière "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