

Dine-in Menu

Thank you for choosing to dine with us! To protect our customers and staff, we kindly ask that you wear your mask at all times except when you are consuming food or beverages.

*Please ask your server if this item is available as some fish are seasonal

Sushi & Sashimi (1pc)

TUNA & SALMON

Hon Maguro <i>Blue Fin Tuna</i>	5
Toro <i>Fatty Tuna</i>	10
Shiro Maguro <i>White Tuna</i>	4
New Zealand Sake <i>Salmon From NZ</i>	6
Ocean Trout <i>Tosmomra</i>	6
Sake <i>Salmon</i>	4

WHITE & BLUE FISH

Hamachi <i>Yellow Tail</i>	4
Sunazuri <i>Hamachi Belly</i>	5
Kanpachi <i>Yellow Jack</i>	6
Hirame <i>Fluke from Korea</i>	5
Tai <i>Sea bream</i>	5
Aji <i>Spanish Mackerel</i>	6
Shima Aji <i>Amber Jack</i>	6
Akamutsu* <i>Black Throat</i>	10
Sayori* <i>Pencil Fish</i>	6
Kamasu* <i>Barracuda</i>	6
Buri* <i>Wild Yellow Tail</i>	7
Sawara* <i>Spanish mackerel</i>	6

Kohada* <i>Gizzard Shad</i>	6
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SHELL FISH

Ebi <i>Shrimp</i>	3
Amaebi <i>Sweet Shrimp</i>	6
Uni <i>Sea Urchin (Santa barbara/Japan)</i>	MP
Snow Crab	4
Alaskan King Crab	9.5

OTHERS

Unagi <i>Freshwater Eel</i>	5
Anago <i>Sea Eel</i>	5
Ankimo <i>Monk Fish Liver</i>	4
Tamago <i>Egg Custard (Omelet)</i>	3
Ikura <i>Salmon Roe</i>	5

VEGETABLE

Nasu <i>Eggplant</i>	2
Japanese Pumpkin	2
Yam Potato	2
Asparagus	3
Inari <i>Deep Fried Tofu</i>	2

Signature Sushi (2pc)

Aburi Toro	22	Toro Tartar	8
<i>Seared toro topped w/ green onion</i>		<i>Tuna belly and avocado with Kabuto tartar sauce and deep fried shiso</i>	
1849 Oyster	18	Katsunagi	7
<i>Fresh oyster, sea urchin, marinated salmon roe and quail egg yolk</i>		<i>Deep fried unagi and avocado with Kabuto raspberry miso sauce</i>	
Baby Maine Lobster	16	Tai Grape	11
<i>Seared lobster with spicy sauce</i>		<i>Red snapper sushi with grapefruit</i>	
Escolar with Salsa	7	Sun Rise	14
<i>Rice chip, escolar with salsa</i>		<i>Salmon sushi with tobiko and quail egg</i>	
Crunchy Sushi	7	Hotapple	8
<i>Tempura halibut with Kabuto special curry sauce</i>		<i>Seared scallop sushi with apple and fruity mustard sauce</i>	
CeViChe	9	Spicy Scallop	10
<i>Halibut wrapped with deep fried seaweed</i>		<i>Scallop sushi with hot salsa sauce</i>	
Hamachi Pear	9	Hirame “Yuzu” or “Jerry”	8
<i>Yellowtail sushi with sliced pear and Kabuto fruity mustard sauce</i>		<i>Halibut sushi with pickled shisonomi topped and yuzu-kosho paste or with sliced Japanese clover and Kabuto sudachi ponzu jelly</i>	
Crepe Albocore Sushi	8	Lamb Apple Sushi	8
<i>Albacore wrapped with Kabuto crepe</i>		<i>Grilled lamb with apple and cherry balsamic sauce</i>	
Sonoma Duck	8	Toro Truffle Caviar Sushi	26
<i>Barbeque duck with Japanese spicy custard</i>		<i>Seared toro caviar, truffle, ankimo with gold leaf</i>	
Sauteed Abalone	12	Wagyu A5 Sushi	30
<i>Pan-sauteed abalone with mushroom cream sauce</i>		<i>Seared A5 wagyu</i>	
16-20 Kiss	8	Toro Uni Caviar w/ Toro or Salmon	24/18
<i>Black tiger shrimp sushi wrapped with marinated radish and Kabuto plum & yogurt sauce</i>		<i>Seared toro or salmon, uni and caviar</i>	
Spicy Tuna Tartar	8		
<i>Chopped tuna, avocado wrapped deep fried Shiso topped mango pickle</i>			

Sushi Bar

MAKIMONO ROLL (CUT INTO SIX PIECES OR A HANDROLL)

Negi Hamachi	9	Dragon Roll	17
<i>Yellow Tail & Green Onion</i>		<i>Unagi & Avocado (outside) Tempura Shrimp (inside)</i>	
Negi Toro	14	Fire Salmon Roll	19
<i>Fatty Tuna & Green Onion</i>		<i>Seared Salmon topped w/ Spicy Sauce (outside), Shrimp Tempura & Cucumber (inside)</i>	
Tekka	8	Scott Handroll	10
<i>Tuna Roll</i>		<i>Poke Handroll with Quail Egg on top</i>	
Salmon & Avocado Roll	9	Tuna outside, Soft-shell Crab inside	17
California Roll	12	Salmon outside, Soft-shell Crab inside	17
<i>Fresh Crab and Avocado</i>		Avocado outside, Unagi inside	15
Alaskan King Crab Roll	20	Salmon with Lemon	17
<i>King Crab and Avocado</i>		<i>Salmon topped w/ thinly sliced Lemon (outside), Avocado & crab (inside)</i>	
Salmon Skin Roll	8	IPPIN RYOURI	
Spicy Tuna	9	Hamachi Jalapeno	20
Tempura Shrimp Roll	10	<i>Sliced hamachi with yuzu ponzu sauce</i>	
Kani Kara	12	A5 Wagyu Beef Carppacio	35
<i>Soft-shell Crab (Spider Roll)</i>		<i>Sliced seared waygu beef</i>	
Avocado Roll	8	Albacore Tataki	9
Kappa	7	<i>Seared albacore salad with ponzu sauce</i>	
<i>Cucumber Roll</i>		Poke	8
Natto Maki	7	<i>Marinated spicy tuna</i>	
<i>Fermented Soy Bean</i>		Sunomono – Tako / Kani	9.5/9
Asparagus Roll	10	<i>Sliced cucumber in rice vinegar sauce</i>	
Futomaki	10		
<i>Egg, Spinach, Gourd & Shiitake</i>			
Rainbow Roll	17		
<i>Halibut, Salmon, Tuna (outside) Tempura Shrimp and Cucumber (inside)</i>			

SUSHI ENTREES

Chirashi Bowl	30
<i>Sushi Rice topped w/ 10 types of premium fish</i>	
Unajyu	25
<i>Barbeque freshwater eel served in a bowl with rice</i>	
Sushi Omakase Bento	39
<i>8pc seasonal nigiri, 1 pc toro tartar, 1pc katsunagi</i>	

3 Course Omakase

Pre-fixed Menu \$65 per person

Kai (clams) Miso Soup - Miso Salmon w/ Seasonal Vegetable - 8 Pcs of Premium Sushi Nigiri - 1 Pc Baby Maine Lobster Sushi - 1 Pc Toro Uni Caviar Sushi

Kitchen Menu

SOUP

Tofu Miso	3.5	Soba Noodle	9
<i>Miso soup with tofu and wakame</i>		<i>Soba and green mix salad w/ wasabi dressing</i>	
Nameko Miso	4	Sunomono	5
<i>Miso soup with baby mushrooms</i>		<i>Sliced cucumber in rice vinegar sauce</i>	
Kai Miso	6	Gomaae	6
<i>Miso soup with asari clams</i>		<i>Boiled spinach with sesame dressing</i>	
Dobin Mushi	8	Kimpira	7
<i>Clear soup with assorted mushrooms and clams</i>		<i>Sauteed burdock root</i>	
GREEN		Edamame	5
House Salad	7	<i>Steamed and seasoned Japanese soy beans</i>	
<i>Green mix salad with miso dressing</i>		Oshinko	6
Wakame	7	<i>Four kinds of Japanese pickled vegetables</i>	
<i>Seaweed and green mix salad w/ ginger dressing</i>			

AGEMONO – FRIED

Tempura or Veggie Tempura 14

Two prawn & assorted vegetable tempura

Agedashi Tofu 6

Deep fried tofu with broth

Chicken Karaage 9

Fried marinated chicken

Potato Croquette 7

Fried mashed potato (3pc)

Salmon Dumpling 10

Crispy fried salmon dumpling (5pc)

HOT

Nabeyaki Udon 18

Udon soup with vegetables, an egg and a piece shrimp tempura

Sukiyaki – Chicken / Beef 19

Beef or Chicken in broth with vegetables in a hot central pot

Chawanmushi 10

Steamed Japanese egg custard

Yudofu 10

Tofu, napa and broth in a hotpot

Nasu Dengaku 10

Fried and grilled eggplant w/miso sauce

Piri-Kara Nasu 7

Fried and grilled Japanese eggplant w/ spicy miso sauce

Gyoza 7

Homemade miso potstickers (5pc)

Tonkatsu 13

Pork cutlet with tonkatsu sauce

YAKIMONO – GRILLED

Kushiyaki – Chicken / Beef 10/15

Skewered chicken or beef on two wooded sticks

Kimiyaki 12

Scallop baked in egg custards

Scallop Ginger-Chardonnay 20

Scallop with chardonnay sauce and green mix salad

New York Steak 23

Beef steak with Teriyaki sauce and green mix salad

Tori Niku (Chicken) 15

Grilled chicken with Teriyaki sauce and green mix salad

Grilled Sea Bass 14

Miso marinated sea bass

Kama – Hamachi / Salmon 18/10

Yellowtail /Salmon with grated radish and ponzu sauce

Salmon 19

Grilled salmon with Teriyaki sauce and green mix salad

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Also, please note that while infrequent, there could be pieces of shell or bone in our fish and shellfish.

Beverages

COLD SAKE

100ML / 250ML / 720ML

JUNMAI

Katana <i>SMV +7</i>	8 / 16 / 40
Okunomatsu <i>SMV +0</i>	9 / 18 / 45
Kikumasamune <i>SMV +4.5</i>	8 / 16 / 40
Ichinokuara <i>SMV +6</i>	10 / 21 / 55
Otokoyama <i>SMV +5</i>	10 / 21 / 55
Harushika <i>SMV +12</i>	10 / 21 / 55

GINGO

Oninoshitaburui <i>SMV +12</i>	(500ml) 10/35
Onigroshi <i>SMV +3</i>	14 / 27 / 70
Taisetsu <i>SMV +3</i>	10 / 21 / 55
Kikusui <i>SMV +2</i>	13 / 26 / 65
Houraisen-wa <i>SMV -4</i>	- / - / 75

NAMA SAKE

Dewazakura	18 / 32 / 75
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DAIGINJO

Kubota Hekijyu <i>SMV +3</i>	- / - / 110
Yaegaki "Mu" <i>SMV +3</i>	14 / 26 / 65
Osakaya Chobei <i>SMV +4</i>	10 / 21 / 55

JUNMAI DAIJINJO

Shirakabegura	(640ml) 18 / 35 / 80
Yaegaki "Mu" Black <i>SMV +2</i>	20 / 40 / 99
Tedorigawa kinsho <i>SMV +4</i>	20 / 40 / 99
Kirin Zan <i>SMV +3</i>	- / - / 135
Houraisen <i>SMV +1</i>	- / - / 145

Kubota Manjyu <i>SMV +2</i>	- / - / 150
Dassai <i>SMV +4</i>	- / - / 190
Dewazakura Yukiman	- / - / 200
Otokoyama pure <i>SMV +5</i>	- / - / 275

NIGORI SAKE

Shochikubai <i>SMV -20</i>	6 / 9 / 20
Shirakawago <i>SMV +2</i>	10 / 21 / 55

HOT SAKE

SMALL/LARGE

Yaegaki Sake, Dry	6 / 8
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BEER

SMALL/LARGE

Kuronama – Asahi Black	7 / -
Asahi Super Dry	5 / 8
Sapporo Premium Beer	5 / 8
Kawaba	10 / -
Kirin Ichiban	5 / 8
Koshihikari Echigo	10 / -
Karuizawa	10 / -

WHITE WINE

GLASS / BOTTLE

House Table Wine	7 / -
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RIESLING

Lechthaler (2015) Italy	9 / 30
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ROSE

Marques de Caceres (2016) Spain	7 / 20
Terredora (2015) Italy	- / 40

CHARDONNAY

Kendall-Jackson (2016) California	10 / 35	
Cambria (2015) Santa Maria Valley		- / 58
Hook Ladder (2014) Russian River		15 / 50

SAUVIGNON BLANC

Kendall-Jackson (2016) California		9 / 30
Matanzas Creek (2016) Sonoma		14 / 45
Frog's Leap (2016) Napa Valley		- / 55

PINOT GRIS

La Crema (2016) Monterey		13 / 40
Zenato (2015) Italy		9 / 30
Plum Wine		8 / -

RED WINE

GLASS / BOTTLE

House Table Wine		7 / -
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SHIRAZ (OUT OF STOCK)

MALBEC

Tahuan (2015) Argentina		9 / 30
Tilia (2017) Argentina		12 / 40

PINOT NOIR

La Crema (2016) Sonoma Coast		15 / 60
Taft Street (2016) Russian River		- / 55
Willakenzie (2016) Willamette Valley		- / 75

CABERNET SAUVIGNON

Monument Ridge (2009) Alexander Valley		- / 85
BV (2016) California		9 / 30

Free Mark Abbey (2014) Napa Valley – / 90

ZINFANDEL

Hartford (2011) Russian River – / 90

Opolo (2014) Summit Creek 15 / 45

MERLOT

Franciscan (2009) Napa Valley – / 45

Tilia (2017) Argentina 12 / 40

JAPANESE TEA

Genmaicha 3

Japanese green tea with roasted brown rice

Hojicha 3

Long leaf Japanese green tea, roasted to a mild and aromatic brown leaf contains less caffeine

Sencha 3

Sencha meaning “common” tea, very mild and delicate flavor, Japan’s finest

Kabuto Blend 3

Blend of Powdered matcha tea and genmaicha

Dessert

Ice Cream 5

Choice of Green tea or vanilla

Tempura Ice Cream 7

Choice of green tea or vanilla

Mochi Ice Cream 3

Choice of green tea, vanilla, mango, strawberry, chocolate, mocha

SOFT DRINKS

Coke, Diet Coke, Sprite 3

Japanese Ramune Soda 4

Iced Tea 3.5

Sparkling Water 7

Orange Juice, Apple Juice 4

Matcha Creme Brulee 8

Green Tea Creme Brulee

Zenzai 10

Traditional japanese red bean soup served hot with soft rice cakes

Matcha Cheese Cake 8

Green Tea cheese cake