



*****Please order at least 2 hours before pick up*****

Takeout Specials

3-Course Omakase 65
Kai (clam) miso soup · Seasonal salad w/ miso marinated salmon · Sushi box (8pcs premium sushi nigiri, 1 pc toro uni caviar, 1 pc baby Maine lobster)

Sushi Omakase Bento 39
8 pcs seasonal nigiri, 1 pc toro tartar, 1 pc katsunagi

Chirashi Bowl 30
Sushi rice topped with 10 types of fish

Signature Sushi (2 pieces per order)

Baby Maine Lobster 16
Seared lobster with spicy sauce

Tai Grape 11
Red snapper sushi with grapefruit

Escolar with Salsa 7
Rice chip, escolar with salsa

Sun Rise 14
Salmon sushi with tobiko and quail egg

Crunchy Sushi 7
Tempura halibut with Kabuto special curry sauce

Hot apple 8
Seared scallop sushi with apple and fruity mustard sauce

Ceviche 9
Halibut wrapped with deep fried seaweed

Spicy Scallop 10
Scallop sushi with hot salsa sauce

Hamachi Pear 9
Yellowtail sushi with sliced pear and Kabuto fruity mustard sauce

Toro Truffle Caviar 26
Seared toro caviar, truffle, ankimo with gold leaf

Spicy Tuna Tartar 8
Chopped tuna, avocado wrapped deep fried shiso topped mango pickle

Toro Uni Caviar 24
Seared toro with uni and caviar

Toro Tartar 8
Tuna belly and avocado with Kabuto tartar sauce and deep fried shiso

Hamachi Jalapeno 20
6 pc hamachi with yuzu sauce topped with asian pear and jalapeno

Katsunagi 7
Deep fried unagi and avocado with Kabuto raspberry miso sauce

Wagyu A5 Sushi 30
Seared A5 wagyu

Sushi & Sashimi (price per piece)

Hon Maguro Blue fin tuna	5	Amaebi Sweet Shrimp	6
Toro Fatty Tuna	10	Uni Urchin (Santa Barbara)	M/P
Shiro Maguro White Tuna	4	Uni Urchin (Japan)	M/P
New Zealand Sake Salmon from NZ	6	Snow Crab	4
Ocean Trout	6	Alaskan King Crab	9.5
Sake Salmon	4	Unagi Fresh Water Eel	5
Hamachi Yellow Tail	4	Anago Sea Eel	5
Kanpachi Yellow Jack	6	Tamago Egg Custard (Omelet)	3
Hirame Fluke from Korea	5	Ikura Salmon Roe	5
Tai Sea bream	5	Nasu Eggplant	2
Aji Spanish Mackerel	6	Japanese Pumpkin	2
Shima Aji Amber Jack	6	Yam Potato	2
Ebi Shrimp	3	Asparagus	3
		Inari Deep Fried Tofu	2

Sides/Soup

Rice	3	Nameko Miso Miso soup with baby mushrooms	4
Tofu Miso Miso soup with tofu and wakame	3.5	Kai Miso Miso soup with Asari clams	6

Green

House Salad 7
Green mix salad with miso dressing

Wakame 7
Seaweed and green mix salad with ginger dressing

Soba Noodle 9
Soba and green mix salad with wasabi dressing

Sunomono 5
Sliced cucumber in rice vinegar sauce

Gomaae 6
Boiled spinach with sesame dressing

Kimpira 7
Sauteed burdock root

Edamame 5
Steamed and seasoned Japanese soybeans

Oshinko 6
Four kinds of Japanese pickled vegetables

Agemono - Fried

Tempura or Vegetable Tempura 14
prawn and assorted vegetable tempura

Agedashi Tofu 6
Deep fried tofu with broth

Chicken Karaage 9
Fried marinated chicken

Salmon Dumpling 10
Crispy fried salmon dumpling (5pc)

Hot

Nabeyaki Udon 18
Udon soup with vegetables, egg, and one shrimp tempura

Nasu Dengaku 10
Fried and grilled eggplant with miso sauce

Piri-Kara Nasu 7
Fried and grilled Japanese eggplant with spicy miso sauce

Gyoza 7
Homemade miso potstickers (5pc)

Tonkatsu 13
Pork cutlet with tonkatsu sauce

Yakimono - Grilled

Tori Niku (Chicken) 15
Grilled chicken with Teriyaki sauce and green mix salad

Grilled Sea Bass 14
Miso marinated sea bass

Hamachi Kama 18
Yellowtail with grated radish and ponzu sauce

Salmon Kama 10
Salmon with grated radish and ponzu sauce

Salmon Yakimono 19
Grilled salmon with Teriyaki sauce and green mix salad

Sushi Bar

Choice of Makimono Roll (cut into 6 pieces) or Handroll

Negi Hamachi Yellow Tail & Green Onion	9	Kappa Cucumber Roll	7
Negi Toro Fatty Tuna & Green Onion	14	Asparagus Roll	10
Tekka Tuna Roll	8	Futomaki Egg, Spinach, Gourd & Shiitake	10
Salmon & Avocado Roll	9	Rainbow Roll Halibut, Salmon, Tuna (outside), Tempura Shrimp & Cucumber (inside)	17
California Fresh Real Crab and Avocado	12	Dragon Roll Unagi & Avocado (outside), Tempura Shrimp (inside)	17
Alaskan King Crab Roll King Crab and Avocado	20	Fire Salmon Roll	19
Salmon Skin Roll	8	Seared Salmon topped w/ Spicy Sauce (outside), Tempura Shrimp & Cucumber (inside)	
Spicy Tuna	9	Tuna (outside), Soft-shell Crab (inside)	17
Tempura Shrimp Roll	10	Salmon (outside), Soft-shell Crab (inside)	17
Kani Kara Soft-shell Crab (Spider Roll)	12	Avocado (outside), Unagi (inside)	15
Avocado Roll	8	Salmon with Lemon Salmon topped w/ thinly sliced lemons (outside), Avocado & Crab (inside)	17

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.

*******25% Off** wine and sake - **pick up ONLY**.*****

Non-Alcoholic Beverages

Coke, Diet Coke, or Sprite	3	Ramune Japanese Soda	4
		Bottled Water	3

Sake & Wine

COLD SAKE 100ML / 250ML / 720ML

JUNMAI

Katana SMV +7 8 / 16 / 40

Okunomatsu SMV +0 9 / 18 / 45

Kikumasamune SMV +4.5 8 / 16 / 40

Ichinokuara SMV +6 10 / 21 / 55

Otokoyama SMV +5 10 / 21 / 55

Harushika SMV +12 10 / 21 / 55

GINGO

Oninoshitaburui SMV +12 10/35 (500ml)

Onigroshi SMV +3 14 / 27 / 70

Taisetsu SMV +3 10 / 21 / 55

Kikusui SMV +2 13 / 26 / 65

Houraisen-wa SMV -4 - / - / 75

NAMA SAKE

Dewazakura 18 / 32 / 75

DAIGINJO

Kubota Hekijyu SMV +3 - / - / 110

Yaegaki "Mu" SMV +3 14 / 26 / 65

Osakaya Chobei SMV +4 10 / 21 / 55

JUNMAI DAIJINJO

Shirakabegura(640ml) 18 / 35 / 80

Yaegaki "Mu" Black SMV +2 20 / 40 / 99

Tedorigawa kinsho SMV +4 20 / 40 / 99

Kirin Zan SMV +3 - / - / 135

Houraisen SMV +1 - / - / 145

Kubota Manjyu SMV +2 - / - / 150

Dassai SMV +4 - / - / 190

Dewazakura Yukiman - / - / 200

Otokoyama pure SMV +5 - / - / 275

NIGORI SAKE

Shochikubai SMV -20 6 / 9 / 20

Shirakawago SMV +2 10 / 21 / 55

HOT SAKE

Yaegaki Sake, Dry SMALL/LARGE
6 / 8

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
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Terredora (2015) Italy	- / 40
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CHARDONNAY

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

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

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

GLASS / BOTTLE

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

MALBEC

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

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