



## 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.

### Sushi & Sashimi (1 pc)

#### TUNA & SALMON

Hon Maguro <i>Blue Fin Tuna</i>	6
Toro <i>Fatty Tuna</i>	11
Shiro Maguro <i>White Tuna</i>	4
New Zealand Sake <i>Salmon from NZ</i>	7
Ocean Trout <i>Tosmomra</i>	7
Sake <i>Salmon</i>	4.5

#### WHITE & BLUE FISH

Hamachi <i>Yellow Tail</i>	5
Sunazuri <i>Hamachi Belly</i>	6
Kanpachi <i>Yellow Jack</i>	7
Hirame <i>Fluke from Korea</i>	6
Tai <i>Sea Bream</i>	6
Aji <i>Spanish Mackerel</i>	7
Shima Aji <i>Amber Jack</i>	7
Akamutsu* <i>Black Throat</i>	14
Sayori* <i>Pencil Fish</i>	8
Kamasu* <i>Barracuda</i>	7
Buri* <i>Wild Yellow Tail</i>	8
Sawara* <i>Spanish Mackerel</i>	7
Kohada* <i>Gizzard Shad</i>	8

#### SHELL FISH

Ebi <i>Shrimp</i>	4
Amaebi <i>Sweet Shrimp</i>	7
Uni – Santa Barbara <i>Sea Urchin</i>	14
Uni – Japan <i>Sea Urchin</i>	17
Snow Crab	5
Alaskan King Crab	10

#### OTHERS

Unagi <i>Freshwater Eel</i>	6
Anago <i>Sea Eel</i>	6
Ankimo <i>Monk Fish Liver</i>	6
Tamago <i>Egg Custard (Omelet)</i>	4
Ikura <i>Salmon Roe</i>	6

#### VEGETABLE

Nasu <i>Eggplant</i>	3
Japanese Pumpkin	3
Yam Potato	3
Asparagus	4
Inari <i>Deep Fried Tofu</i>	3

\*Please ask your server if these seasonal fish are available

## Signature Sushi (2 pc)

<b>Aburi Toro</b>	<b>24</b>	<b>Toro Tartare</b>	<b>9</b>
<i>Seared toro topped with green onion</i>		<i>Tuna belly, avocado, Kabuto tartar sauce topped with deep fried shiso</i>	
<b>1849 Oyster</b>	<b>20</b>	<b>Katsunagi</b>	<b>9</b>
<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>	
<b>Baby Maine Lobster</b>	<b>18</b>	<b>Tai Grape</b>	<b>12</b>
<i>Seared lobster with spicy sauce</i>		<i>Red snapper sushi with grapefruit</i>	
<b>Escolar with Salsa</b>	<b>8</b>	<b>Sun Rise</b>	<b>15</b>
<i>Rice chip, escolar with salsa</i>		<i>Salmon sushi with tobiko and quail egg</i>	
<b>Crunchy Sushi</b>	<b>8</b>	<b>Hotapple</b>	<b>10</b>
<i>Tempura halibut with Kabuto special curry sauce</i>		<i>Seared scallop sushi with apple and fruity mustard sauce</i>	
<b>Ceviche</b>	<b>10</b>	<b>Spicy Scallop</b>	<b>12</b>
<i>Halibut wrapped with deep fried seaweed</i>		<i>Scallop sushi with hot salsa sauce</i>	
<b>Hamachi Pear</b>	<b>11</b>	<b>Hirame “Yuzu” or “Jerry”</b>	<b>9</b>
<i>Yellowtail sushi with sliced pear and Kabuto fruity mustard sauce</i>		<i>Halibut sushi with pickled shisonomi and yuzu-kosho paste or with sliced Japanese clover and Kabuto sudachi ponzu jelly</i>	
<b>Crepe Albacore Sushi</b>	<b>10</b>	<b>Lamb Apple Sushi</b>	<b>9</b>
<i>Albacore wrapped with Kabuto crepe</i>		<i>Grilled lamb with apple and cherry balsamic sauce</i>	
<b>Sonoma Duck</b>	<b>9</b>	<b>Toro Truffle Caviar Sushi</b>	<b>28</b>
<i>Barbeque duck with Japanese spicy custard</i>		<i>Seared toro, buttery caviar, fresh truffle, and ankimo topped with gold leaf</i>	
<b>Sauteed Abalone</b>	<b>14</b>	<b>Wagyu A5 Sushi</b>	<b>30</b>
<i>Pan-sauteed abalone with mushroom cream sauce</i>		<i>Seared A5 wagyu</i>	
<b>16-20 Kiss</b>	<b>9</b>	<b>Toro Uni Caviar</b>	<b>26</b>
<i>Black tiger shrimp sushi wrapped with marinated radish, Kabuto plum &amp; yogurt sauce</i>		<i>Seared toro topped with uni and caviar</i>	
<b>Spicy Tuna Tartare</b>	<b>9</b>	<b>Salmon Uni Caviar</b>	<b>20</b>
<i>Chopped tuna, avocado wrapped deep fried Shiso topped with mango pickle</i>		<i>Seared salmon with uni and caviar</i>	

# Sushi Bar

## MAKIMONO ROLL (CHOICE OF SIX PIECES OR HANDROLL)

<b>Negi Hamachi</b> <i>Yellow Tail &amp; Green Onion</i>	10	<b>Spicy Tuna</b>	10
<b>Negi Toro</b> <i>Fatty Tuna &amp; Green Onion</i>	16	<b>Tempura Shrimp Roll</b>	12
<b>Tekka</b> <i>Tuna Roll</i>	9	<b>Kani Kara</b> <i>Soft-shell Crab (Spider Roll)</i>	14
<b>Salmon &amp; Avocado Roll</b>	10	<b>Avocado Roll</b>	9
<b>California Roll</b> <i>Fresh Crab and Avocado</i>	14	<b>Kappa</b> <i>Cucumber Roll</i>	8
<b>Alaskan King Crab Roll</b> <i>King Crab and Avocado</i>	21	<b>Natto Maki</b> <i>Fermented Soybean</i>	10
<b>Salmon Skin Roll</b>	10	<b>Asparagus Roll</b>	14

## SPECIAL ROLL

<b>Futomaki</b> <i>Egg, Spinach, Gourd, Shiitake</i>	12	<b>Rainbow Roll</b> <i>Halibut, Salmon, Tuna (outside) Tempura Shrimp and Cucumber (inside)</i>	19
<b>Scott Handroll</b> <i>Poke Handroll with quail egg on top</i>	12	<b>Dragon Roll</b> <i>Unagi &amp; Avocado (outside), Tempura Shrimp (inside)</i>	19
<b>Tuna <i>outside</i>, Soft-shell Crab <i>inside</i></b>	19	<b>Salmon with Lemon Roll</b> <i>Salmon topped with thinly sliced lemon (outside), Avocado &amp; Crab (inside)</i>	19
<b>Salmon <i>outside</i>, Soft-shell Crab <i>inside</i></b>	19	<b>Fire Salmon Roll</b> <i>Seared Salmon topped with spicy sauce (outside), Shrimp Tempura &amp; Cucumber (inside)</i>	19
<b>Avocado <i>outside</i>, Unagi <i>inside</i></b>	16		

## IPPIN RYORI

<b>Hamachi Jalapeno</b> <i>Sliced Hamachi with yuzu ponzu sauce</i>	22	<b>Albacore Tataki</b> <i>Seared Albacore salad with ponzu sauce</i>	12
<b>A5 Wagyu Beef Carpaccio</b> <i>Sliced Seared Wagyu Beef</i>	39	<b>Poke</b> <i>Marinated Spicy Tuna</i>	10

## SUSHI ENTREES

**Sushi Omakase Bento** 50  
*8pc Seasonal Nigiri, 1 pc Toro Tartare,  
1pc Katsunagi*

**Chirashi Bowl** 39  
*Sushi Rice topped with 10 types of  
Premium Fish*

**Unajyu** 28  
*Barbeque Freshwater Eel served in a  
bowl with rice*

## 3 Course Omakase

**Pre-fixed Menu \$75 per person**

Kai (clams) Miso Soup · Miso Salmon with Seasonal Vegetable · 8 Pc Premium Sushi Nigiri · 1 Pc Baby Maine Lobster Sushi · 1 Pc Toro Uni Caviar Sushi

## Kitchen Menu

### SOUP

**Tofu Miso** 4  
*Miso soup with tofu and wakame*

**Nameko Miso** 4.5  
*Miso soup with baby mushrooms*

**Kai Miso** 7  
*Miso soup with asari clams*

**Dobin Mushi** 10  
*Clear soup with assorted mushrooms  
and clams*

### GREEN

**House Salad** 9  
*Mixed green salad with miso dressing*

**Wakame** 9  
*Seaweed and mixed green salad with  
ginger dressing*

**Soba Noodle** 14  
*Soba and mixed green salad with wasabi  
dressing*

**Sunomono** 6  
*Sliced cucumber in rice vinegar sauce*

**Sunomono – Tako or Kani** 12/10  
*Sliced cucumber in rice vinegar sauce  
with your choice of octopus or snow crab*

**Gomaae** 7  
*Boiled spinach with sesame dressing*

**Kimpira** 8  
*Sauteed burdock root*

**Edamame** 6  
*Steamed and seasoned Japanese  
soybeans*

**Oshinko** 7  
*Four kinds of Japanese pickled  
vegetables*

## AGEMONO – FRIED

**Tempura or Vegetable Tempura 16**

*Two prawn & assorted vegetable tempura*

**Agedashi Tofu 7**

*Deep fried tofu with broth*

**Chicken Karaage 12**

*Fried marinated chicken*

**Potato Croquette 8**

*Fried mashed potato (3pc)*

**Salmon Dumpling 12**

*Crispy fried salmon dumpling (5pc)*

## HOT

**Nabeyaki Udon 20**

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

**Sukiyaki – Chicken / Beef 21**

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

**Chawanmushi 12**

*Steamed Japanese egg custard*

**Yudofu 12**

*Tofu, napa and broth in a hotpot*

**Nasu Dengaku 14**

*Fried and grilled eggplant with miso sauce*

**Piri-Kara Nasu 10**

*Fried and grilled Japanese eggplant with spicy miso sauce*

**Gyoza 9**

*Homemade miso potstickers (5pc)*

**Tonkatsu 15**

*Pork cutlet with tonkatsu sauce*

## YAKIMONO – GRILLED

**Kushiyaki – Chicken / Beef 12/18**

*Skewered chicken or beef on two wooden sticks*

**Kimiyaki 15**

*Scallop baked in egg custards*

**Scallop Ginger-Chardonnay 20**

*Scallop with chardonnay sauce and mixed green salad*

**New York Steak 25**

*Beef steak with Teriyaki sauce and mixed green salad*

**Tori Niku (Chicken) 17**

*Grilled chicken with Teriyaki sauce and mixed green salad*

**Grilled Sea Bass 16**

*Miso marinated sea bass*

**Kama – Hamachi / Salmon 20/12**

*Yellowtail /Salmon with grated radish and ponzu sauce*

**Salmon Yakimono 21**

*Grilled salmon with Teriyaki sauce and mixed green 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

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## 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*