



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)

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

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

SPECIAL ROLL

Futomaki <i>Egg, Spinach, Gourd, Shiitake</i>	12	Rainbow Roll <i>Halibut, Salmon, Tuna (outside) Tempura Shrimp and Cucumber (inside)</i>	19
Scott Handroll <i>Poke Handroll with quail egg on top</i>	12	Dragon Roll <i>Unagi & Avocado (outside), Tempura Shrimp (inside)</i>	19
Tuna <i>outside</i>, Soft-shell Crab <i>inside</i>	19	Salmon with Lemon Roll <i>Salmon topped with thinly sliced lemon (outside), Avocado & Crab (inside)</i>	19
Salmon <i>outside</i>, Soft-shell Crab <i>inside</i>	19	Fire Salmon Roll <i>Seared Salmon topped with spicy sauce (outside), Shrimp Tempura & Cucumber (inside)</i>	20
Avocado <i>outside</i>, Unagi <i>inside</i>	16		

IPPIN RYORI

Hamachi Jalapeno <i>Sliced Hamachi with yuzu ponzu sauce</i>	22	Albacore Tataki <i>Seared Albacore salad with ponzu sauce</i>	12
A5 Wagyu Beef Carpaccio <i>Sliced Seared Wagyu Beef</i>	39	Poke <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>	15 / 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>	- / - / 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>	8 / 10 / 25
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 / -

WHITE WINE

GLASS / BOTTLE

House Table Wine	8 / -
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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	17 / 58

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
Plum Wine	8 / -

RED WINE

GLASS / BOTTLE

House Table Wine	8 / -
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SHIRAZ (OUT OF STOCK)

SUPERIORE

Zenato Valpolicella (2014) Italy	12 / 40
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MALBEC

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

PINOT NOIR

La Crema (2016) Sonoma Coast	15 / 60
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

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