



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

Seared toro topped with uni and caviar

Salmon Uni Caviar 20

Seared salmon with uni and caviar

Sushi Bar

MAKIMONO ROLL (CHOICE OF SIX PIECES OR HANDROLL)

Negi Hamachi 10
Yellow Tail & Green Onion

Negi Toro 16
Fatty Tuna & Green Onion

Tekka 9
Tuna Roll

Salmon & Avocado Roll 10

California Roll 14
Fresh Crab and Avocado

Alaskan King Crab Roll 21
King Crab and Avocado

Salmon Skin Roll 10

Spicy Tuna 10

Tempura Shrimp Roll 12

Kani Kara 14
Soft-shell Crab (Spider Roll)

Avocado Roll 9

Kappa 8
Cucumber Roll

Natto Maki 10
Fermented Soybean

Asparagus Roll 14

SPECIAL ROLL

Futomaki 12
Egg, Spinach, Gourd, Shiitake

Scott Handroll 12
Poke Handroll with quail egg on top

Tuna *outside*, Soft-shell Crab *inside* 19

Salmon *outside*, Soft-shell Crab *inside* 19

Avocado *outside*, Unagi *inside* 16

Rainbow Roll 19
*Halibut, Salmon, Tuna (outside)
Tempura Shrimp and Cucumber (inside)*

Dragon Roll 19
Unagi & Avocado (outside), Tempura Shrimp (inside)

Salmon with Lemon Roll 19
Salmon topped with thinly sliced lemon (outside), Avocado & Crab (inside)

Fire Salmon Roll 20
Seared Salmon topped with spicy sauce (outside), Shrimp Tempura & Cucumber (inside)

IPPIN RYORI

Hamachi Jalapeno 22
Sliced Hamachi with yuzu ponzu sauce

A5 Wagyu Beef Carpaccio 39
Sliced Seared Wagyu Beef

Albacore Tataki 12
Seared Albacore salad with ponzu sauce

Poke 10
Marinated Spicy Tuna

SUSHI ENTREES

Sushi Omakase Bento 69
8pc Seasonal Nigiri, 1 pc Toro Tartare, 1pc Katsunagi

Unajyu 28
Barbeque Freshwater Eel served in a bowl with rice

Chirashi Bowl 49
Sushi Rice topped with 10 types of Premium Fish

3 Course Omakase

Prix Fixe Menu \$99 per person

Kai (clams) Miso Soup · Miso Salmon with Seasonal Vegetable · (8pcs) Premium Sushi Nigiri · (1pc) Baby Maine Lobster Sushi · (1pc) Toro Uni Caviar Sushi · (1pc) 1849 Oyster · (1pc) Escolar with Salsa

Kitchen Menu

SOUP

Tofu Miso 4
Miso soup with tofu and wakame

Seaweed and mixed green salad with ginger dressing

Soba Noodle 14

Soba and mixed green salad with wasabi dressing

Nameko Miso 4.5
Miso soup with baby mushrooms

Sunomono 6

Sliced cucumber in rice vinegar sauce

Kai Miso 7
Miso soup with asari clams

Sunomono – Tako or Kani 12/10

Sliced cucumber in rice vinegar sauce with your choice of octopus or snow crab

Dobin Mushi 10
Clear soup with assorted mushrooms and clams

Gomaae 7

Boiled spinach with sesame dressing

GREEN

House Salad 9
Mixed green salad with miso dressing

Kimpira 8

Sauteed burdock root

Wakame 9

Edamame 6

Steamed and seasoned Japanese soybeans

Oshinko 7

Four kinds of Japanese pickled vegetables

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

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

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

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 / –

RIESLING

Lechthaler (2015) Italy 9 / 30

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 / –

SHIRAZ (OUT OF STOCK)

SUPERIORE

Zenato Valpolicella (2014) Italy 12 / 40

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
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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

SOFT DRINKS

Coke, Diet Coke, Sprite 3

Japanese Ramune Soda 4

Iced Tea 3.5

Sparkling Water 7

Orange Juice, Apple Juice 4

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

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