



DINE-IN MENU

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

SHELLFISH

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	Spicy Tuna Tartare	9
<i>Seared toro topped with green onion</i>		<i>Chopped tuna, avocado wrapped deep fried Shiso topped with mango pickle</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	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 Scallop	12	Salmon Uni Caviar	20
<i>Scallop sushi with hot salsa sauce</i>		<i>Seared salmon with uni and caviar</i>	

Sushi Bar

MAKIMONO ROLL (CHOICE OF SIX PIECES OR HANDROLL)

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

SPECIAL ROLL

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

IPPIN RYORI

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

SUSHI ENTREES

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

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

Unajyu 28
Barbeque Freshwater Eel served in a bowl with rice

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

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

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.



KABUTO

BEVERAGE MENU

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

JUNMAI GINJO

Oninoshitaburui <i>SMV +12</i> (500ml)	10 / 35
Onikoroshi <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
Yamada 50 <i>SMV +3</i>	- / - / 99
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 Yukimanman <i>SMV +4</i>	- / 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

Yaegaki Sake, Dry	small / large 6 / 8
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BEER

Kuronama – Asahi Black	small / large 7 / -
Asahi Super Dry	5 / 8
Sapporo Premium Beer	5 / 8
Kawaba	10 / -
Kirin Ichiban	5 / 8
Koshihikari Echigo	10 / 13

PLUM WINE

Choya	glass / bottle 8 / -
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WHITE WINE

House Table Wine	glass / bottle 8 / -
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RIESLING

Carl Graff (2020) Kabinett	12 / 35
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ROSÉ

Copain (2021) Mendocino	glass / bottle 13 / 40
Marques de Caceres (2020) Spain	9 / 30
Terredora (2015) Italy	- / 40

CHARDONNAY

Kendall-Jackson (2020) California	10 / 35
Cambria (2015) Santa Maria Valley	17 / 58
Stone Street (2018) Alexander Valley	- / 75

SAUVIGNON BLANC

Kendall-Jackson (2020) California	9 / 30
Murphy-Goode (2021) North Coast	10 / 30
Frog's Leap (2018) Napa Valley	- / 55

RED WINE

House Table Wine	glass / bottle 8 / -
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MALBEC

Tilia (2019) Argentina	12 / 40
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PINOT NOIR

La Crema (2018) Sonoma County	15 / 60
Taft Street (2016) Sonoma County	13 / 45
Willakenzie (2016) Willamette Valley	– / 75

CABERNET SAUVIGNON

Arrowood (2018) Sonoma County	18 / 55
Monument Ridge (2009) Alexander Valley	– / 85
Freemark Abbey (2014) Napa Valley	– / 90

ZINFANDEL

Hartford (2011) Russian River	– / 90
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MERLOT

Kendall-Jackson (2019) Sonoma County	13 / 40
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JAPANESE TEA

Genmaicha	3
<i>Japanese green tea with roasted brown rice</i>	
Hojicha	3
<i>Long leaf Japanese green tea, roasted to a mild and aromatic brown leaf contains less caffeine</i>	
Sencha	3
<i>Sencha meaning “common” tea, very mild and delicate flavor, Japan’s finest</i>	
Kabuto Blend	3
<i>Blend of powdered matcha tea and genmaicha</i>	

SOFT DRINKS

Coke, Diet Coke, Sprite	3
Japanese Ramune Soda	4
Iced Tea	3.5
Sparkling Water	7
Orange Juice, Apple Juice	4