

Happy Hour

SIGNATURE COCKTAILS | 8

Ginza Sour
Old Fashioned
Yuzu Margarita

COLD SAKE | 8

Rotating

WINE | 8

Division L'Avoiron Rosé 2021
Enrique Fosters Malbec 2021

BEER | 5

Sapporo Premium

SNACKS

Edamame....4

Shishito Pepper....7

Karaage.... 7

Today's Oyster on Half ShellHalf Price
(Limited Availability)

Wed-Fri | 5pm-7pm

SIGNATURE COCKTAILS 14

Toki Hi-Ball: Suntory Toki, club soda, lemon

Pacific Oasis: Hamilton black rum, imo shochu, pineapple, falernum, okinawa brown sugar, lime

Tokyo Collins: Vodka, ginger, sparkling sake, lemon

Ichijiku Negroni: Hyogo gin, Campari, Comoz blanc, fig liqueur

Yuzu Margarita: Blanco tequila, orange liqueur, yuzu citrus, salt rim

Chamomile Whisky Sour: chamomile infused whiskey, drambuie, lemon

CHU-HAI Shochu Highball Cocktails 13

Oolong-Hi: oolong tea infused mugi shochu, peach, lemon

Ume-Shiso: shiso leaf infused ginza shochu, choya umeshu, club soda, lime

Daidai: Satsuma Shiranami shochu, Italicus bergamotto, club soda, dai dai citrus

Green Tea-Hi: Mizu green tea shochu, yuzu, matcha

SHOCHU

Ginrei Shiro - Kome / Rice 12

St. George California Shochu 13

Satsuma Shiraname - Imo / Sweet Potato 12

Rihei Ginger Shochu 13

Mizu Green Tea Shochu 12

BEER

Asahi Super Dry Draft 12 oz | 10

Sapporo Premium 12 oz | 7

Sapporo Black 22 oz | 10

Hitachino Nest White Ale 11.2 oz | 13

Pipeworks Pilsner 16 oz | 10

N/A: Athletic Brewing Upside Dawn 12 oz | 9

NON-ALCOHOLIC DRINKS

Coke, Sprite, Diet Coke 3

San Pellegrino 5

Iced Oolong Tea or Matcha Tea 5

SAKE

Bushido 'Way of the Warrior' 180 ml | 14
Ginjo Genshu | Kyoto
Asian pear, raspberry, pepper, white flowers

Hoyo Genji 'Shining Prince' GL | 12
Tokubetsu Junmai | Miyagi
Cedar, grass, citrus

Kokuryu 'Nine Headed Dragon' GL | 14
Junmai | Fukui
Apple, pear, robust nuttiness

Tentakara 'Hawk in the Heavens' 15 | 65
Junmai | Tochigi
Dry and crisp, earthy

Nagurayama 'Snow White' 720 ml 16 / 68
Ginjo Nigori | Fukushima
Banana, lemon, young coconut

Joto 'The Green One' 300 ml 30
Junmai | Yamagata
Rich plum, clean fruit finish

Wakatake 'Demon Slayer' 300 ml 40
Junmai Ginjo | Shizuoka
Melon, peach, tangerine, semi-dry

Kurosawa 300 ml 28
Junmai Nigori | Nagano
Light fruity nose, creamy body

Tamagawa 'Heart of Gold' 720 ml 115
Daiginjo | Kyoto
Elegant citrus and white peach notes balanced with minerality

OneTen 'Black' 720 ml 79
Junmai Daiginjo | Gifu
Minerals, rice-driven, crisp

Toko Ultraluxe 720 ml 150
Junmai Daiginjo Fukurotsuri | Yamagata
Lush, wild strawberry, pear

WHITE WINE

Casteller Sparkling Cava NV 13 / 59

Nortico Alvarino 2021 12 / 49

Foucher- Lebrun Petit Le Mont Sauvignon Blanc 2021 12 / 49

Sandhi Central Coast Chardonnay 2021 14 / 63

Aveleda Fontes Rosé 2021 12 / 48

Division L'Avoiron Rosé 2021 14 / 63

Cuvée Champagne Collet Brut 120

Hakutsuru Plum Wine 11 /

RED WINE 13 / 60

Noah River Pinot Noir 2021 12 / 48

La Posta Malbec 2021 15 / 68

Bonanza Cabernet

SMALL PLATES

Edamame 6 Sea Salt	Sashimi Carpaccio* 17 thin sliced daily premium sashimi, ponzu, olive oil, roe	Pork & Shrimp Shumai 13 berkshire pork, gulf shrimp, water chestnut, ponzu, chili oil
Oysters on Half Shell* 9 2pcs, yuzu ponzu, roe*, chive	Teba Kara Age 14 cage free chicken wing, soy garlic, yuzu kosho, chili	Okonomiyaki 17 20 cabbage, mayo, aonori, bonito, scallion. choice of : pork and kimchee or seafood
Kushi Katsu 16 panko breaded, sweet shrimp, pork belly, zucchini, onion, house tartare, katsu sauce	Mushrooms 15 assorted wild mushrooms, soy, lemon, chive	Hamachi Kama mp grilled yellowtail collar, ponzu
Tako Wasabi 6 wasabi marinated raw baby octopus	Ika Yaki 19 grilled calamari, ginger, teriyaki, ginger aioli, chive	Fuji Apple Green Salad 13 organic greens, almonds, house made carrot ginger dressing

YAKITORI + KUSHI YAKI *per skewer*

CHICKEN

Negima 5
thigh, sweet onion,

Mune 5
breast, wasabi

Momo 5
Thigh

Kawa 4
skin

Teba 5
wings

Tsukune 5.5
meatball
+1 for quail egg

Ume Shiso Tsukune 6.5
meatball, shiso, plum sauce

Cheese Tsukune 7
meatball, mozzarella

PORK | BEEF

Berkshire Pork Belly 5

Shiso Pork 5.5

Tomato Bacon 5

Asparagus Bacon 5.5

Kurobuta Sausage 6

US Wagyu Hanger Steak* 10
steak sauce, garlic chips

Beef Tongue 10
scallion sauce

VEGETABLES

Zucchini 4
mentaï mayo

Shiitake Mushroom 4
ponzu

Shishito Pepper 4.5
tare, bonito

Fried Tofu 4
bonito, ginger soy

Asparagus 4

Yaki Onigiri (Rice Ball) 4

SEAFOOD

Amaebi (Sweet Shrimp) 8
house tartar sauce

RICE + NOODLES

Uni Creamy Udon* 32
sea urchin*, sweet onion, jowl bacon, trout roe*

Mentaiko Udon 17
spicy cod roe, shiso, nori

Niku Noodle Soup 21
choice of udon or organic soba
thin sliced american wagyu, scallions

Tori Noodle Soup 19
choice of udon or organic soba
chicken, scallions

Pork+Kimchee Yaki Udon 19
scallion, bonito, aonori, japanese bbq sauce

Vegan Yaki Udon 17
tofu, shiitake, cabbage, carrots, aonori, scallions, japanese bbq sauce

Sansai (Chilled) 19
choice of udon or organic soba
mountain vegetables chilled dashi, nori

Tan Tan Udon Soup 18
nikumiso pork , scallions, sesame, bok choy, chili oil

Oyako Don 14
chicken, onion, dashi, egg over steamed rice

Kani Fried Rice 20
snow crab, onion, carrots, scallions, sesame, egg

Zaru (Chilled) 15
choice of udon or organic soba
scallions, wasabi, chilled dashi, nori

SIDES

Rice 3
hokkaido short grain rice

Kimchee 5

Miso Soup 4
fried tofu, scallions

Small Green Salad. 6
house carrot ginger dressing

*These items can be ordered raw or uncooked or may contain raw or undercooked ingredients. Consumption of raw or undercooked food of animal origin, such as beef, eggs, fish, lamb, pork poultry or shellfish, may result in an increased risk of foodborne illnesses.

***If you have any food allergies, please notify your server.

-A limit of 3 split payments per table or party please.

-20% gratuity will be added to parties of six or more.

Dessert

Molten Lava Cake

vanilla ice cream, berries, raspberry sauce

14

Green Tea Ice Cream

bubu arare, matcha powder

5

Mini Cheese Cake

choice of chocolate dipped or cappuccino

4.5

|SUNTORY|

YAMAZAKI 12YR 38

YAMAZAKI DISTILLERS RESERVE 32

HIBIKI HARMONY 23

SUNTORY TOKI 14

SUNTORY AO WORLD 19

|NIKKA|

TAKETSURU PURE MALT 21

NIKKA FROM THE BARREL 19

NIKKA DAYS 15

COFFEY GRAIN 18

COFFEY MALT 21

MIYAGIKYO SINGLE MALT 25

MIYAGIKYO AROMATIC YEAST 40

YOICHI SINGLE MALT 23

YOICHI SINGLE MALT 10 YR 30

|MARS IWAI|

MARS IWAI 14

MARS IWAI 45 14

IWAI TRADITION 17

MARS IWAI TRADITION
CABERNET CASK 18

MARS "COSMO" MANZANILLA
SHERRY 24

|AKASHI|

AKASHI WHITE OAK 14

AKASHI UME 14

AKASHI SINGLE MALT 26

|ALTERNATIVE|

ICHIROS MALT & GRAIN 23

ICHIROS MALT & GRAIN LTD.
EDITION BLUE LABEL 40

KURAYOSHI 12 YR 30

KURAYOSHI SHERRY CASK 23

KURAYOSHI SAN-IN EX-BOURBON
BARREL 15

- price per 2oz pour-

JAPANESE

WHISKY