

SUSHI

chirashi* / 2 pieces sashimi over rice	42
sake, maguro, hamachi, madai, hotate, tako, ikura, masago	
nigiri plate* / 1 piece served over rice	30
sake, maguro, hamachi, tamago, madai, hotate	
sashimi plate* / 3 pieces of each	38
madai, sake, hotate, maguro, hamachi, ikura	
tekka don* / tuna rice bowl	28
maguro, daikon, shiso, nikiri	
tnt maki / 6 pc tempura maki	18
rotates daily	
spicy maguro* / spicy tuna	
onigiri / rice ball	10
temaki / handroll	11

A LA CARTE

nigiri 1pc	sashimi 3pcs	temaki handroll
sake* / salmon	5 / 9 / 10	
akami maguro* / lean tuna	6 / 12 / -	
otoro* / bluefin fatty belly	mp / mp / mp	
*only available thursday - saturday		
uni* / hokkaido sea urchin	mp / - / -	
*only available thursday - saturday		
madai* / japanese sea bream	6 / 12 / 10	
hamachi* / yellowtail	5 / 12 / 10	
tamagoyaki / egg omelet	4 / 7 / 9	
ikura* / salmon roe	9 / 12 / 14	
add quail egg yolk	+ 1	
hotate* / hokkaido scallop	6 / 14 / 14	
*temaki is spicy		
tako / poached octopus	4.5 / 9 / 10	

ROBATAYAKI

grilled skewers over binchotan charcoal

wagyu beef	8
chicken thigh	3
bacon quail egg	4.5
pork belly	4.5
chicken skin	3
shrimp	3
salmon	5
king trumpet mushrooms v+	4
miso eggplant v+	3
whole flying squid	22
whole branzino	24



HAPPY ENDINGS

taiyaki	11
2 fish shaped waffles with red bean and ube filling served with yuzu curd	
matcha creme brulee	11
served with candied lemon	

YATAI

miso soup v+	5
tofu, wakame, negi	
rayu cucumbers v+	6
spicy pickled cucumbers, sesame	
edamame v+	5
sea salt	
karaage / japanese fried chicken	12
aonori, rayu kewpie, lemon	
pork gyoza	12
rayu shoyu, scallion	
veggie gyoza	10
cabbage, shiitake, vermicelli, rayu kewpie	
takoyaki / fried octopus balls	12
kewpie, tonkatsu, katsuobushi, aonori	
shrimp tempura	12
eel sauce, daikon	
okonomiyaki / savory pancake	18
cabbage, tonkatsu, katsuobushi, kewpie	
chawanmushi / savory egg custard	10
hon shimeji, scallion, soy sauce	
miso ramen v+	15
tempura kabocha, bamboo shoots, chili oil, scallion, onsen egg	
shoyu ramen	18
pork broth, pork belly, nitamago, black garlic oil	
yaki udon / stir fried thick noodles	16
mushrooms, beets, nori, beni shoga, onsen egg, chili oil	
gyudon / beef rice bowl	23
marinated wagyu beef, sauteed onions, onsen egg, beni shoga, scallion	

vegetarian / v+ = vegan

*consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase the risk of foodborne illness.

COCKTAILS

suntory x red bull highball	13
choice of toki whisky, haku vodka, or roku gin, served with shiso & lemon soda	
spiced up	13
maggie's pineapple rum, suntory toki whisky, cruz de fuego mezcal, curry spices, citrus blend	
rose colored lenses	13
rose haku vodka, pomegranate, cointreau, lime	
are we still friends?	13
roku gin, yanagita shochu, galangal, falernum, yuzu	
umeshu mezcal white negroni	16
umeshu junmai sake, aveze gentian, cruz de fuego mezcal,	
old osaka	14
toki whisky, amaro china china, shiso honey	
devil's pie	13
bird eye chili blanco tequila, reposado tequila, cold brew, miso, amaro china china	

house martinis

gin - citrus, floral, briny	14
roku gin, wakame dolin dry vermouth, twist	
vodka - savory, umami	
shitake haku vodka, hanabusa bouquet sake, castelvetrano brine	
sake - dry, smooth, clean	
emperor's well sake, yanagita 3 year shochu, pickled ginger	

concierge tip MP
restrooms are 1 floor down, 1st door on the right

DRAFTS

sapporo 16 oz /rice lager	7
wolf & cub	6
sapporo & shot of house sake	
rotating draft is 12oz	
inquire with your server for our latest selection	

BOTTLES & CANS

sapporo 22oz / rice lager	11
asahi super dry 12 oz /rice lager	6
kirin ichiban 12 oz / rice lager	7
stillwater extra dry 16oz /saison	8
hitachino nest 12oz / white ale	10
hitachino nest 12oz / red rice ale	10
lucky buddha / lager	6

non alcoholics

mexican coke
diet coke
ginger ale
marble soda
ginger beer
assorted teas

WINE

WHITE

riesling / mosel, germany	14 / 64
fruity with vibrant acidity, clarity, and precision, all highlighted by intense slate-driven minerality	
chenin blanc / paarl, south africa	14 / 64
ripe apple and hints of peach on the nose and palate, juicy and rich	

RED

tempranillo / spain	11/ 50
balanced with acidity and smooth tannins, dark fruits, minerality and herbs on the palate with lasting finish	
sangiovese / tuscan, italy	13 / 60
ruby red in color with intense aromas of ripe red fruits, full-bodied and balanced on the palate with a pleasant and persistent finish	

SPARKLING

cava / catalunya, spain	12 / 55
citrusy, balanced acidity, stone fruit, nutty	
pinot noir / burgundy, france	15 / 69
crisp, vibrant with hints of red berries, floral notes juicy refreshing finish	

ROSE

calkarasi / aegean, turkey	12 / 55
lovely aromas of wild strawberries and raspberries, the palate is well balanced with good acidity and lush, juicy fruit	

WHISKY

suntory toki	6 / 12
<i>blended</i> - basil, honey, herbaceous	
suntory hakushu 18 yr	50 / 100
<i>single malt</i> - rich fruits, citrus, honey, apricots & sweet dark chocolate, lightly peated	
suntory yamazaki 12 yr	27 / 54
<i>single malt</i> - full-bodied, vanilla, citrus notes with an undercurrent of spice just underneath all the candied notes balancing dusty cigarette ash & cedarwood dryness	
suntory yamazaki 18 yr	55 / 110
<i>single malt</i> - mature autumn fruit, vanilla, raisin, apricot, mizunara, blackberry, strawberry jam, dark chocolate, finish is long, spicy and smooth	
nikka coffey malt	13 / 26
<i>single malt</i> - clove, cinnamon, dried fruit, rich,	
nikka coffey grain	11 / 22
<i>blended</i> - vanilla, oak, sweet corn, hazelnut	
nikka "pure malt"	10 / 20
<i>blended</i> - clean, bright nose, soft, fruity palate	
nikka yoichi	18 / 36
<i>single malt</i> - firm, powerful, well-balanced peat, smoke, spices, fresh fruit & nuts	
nikka miyagikyo	18 / 36
<i>single malt</i> - firm, lively, herbaceous, liquorice, elegant, fresh tobacco leaves & coconut	
nikka pure malt 21 yr	43 / 86
<i>blended</i> - refined, grassy, dried fruit, dry	

WHISKY CONT.

kurayoshi tottori	8 / 16
<i>blended</i> - fresh fruit, cream, pine, resin	
kurayoshi 18 yr	40 / 80
<i>blended</i>	
grassy nose, layers of buttered bread, fresh orange, brown sugar on the palate	
akashi	10 / 20
<i>blended</i> - spicy rye, baked cherry oak driven	
akashi	17 / 34
<i>single malt</i> - apricot, malt spice, clove & toffee	
akashi	6 / 12
<i>ume (plum) whisky</i>	
amazing after a lovely meal at your favorite izakaya, a 6 months blend of plum wine and whisky, great with seltzer, or on the rocks	
iwai tradition	10 / 20
<i>blended</i> - ripe cherry, honey toffee, ginger spice	
ichirio's malt and grain	30 / 60
<i>blended</i> - toffee, gingerbread, tropical fruits	
fukano 10 yr	16 / 32
<i>rice malt</i> - floral, elegant, sandalwood	
fukano 2021 edition	16 / 32
<i>rice malt</i> - umami, savory, fruit overtones	
ohishi brandy cask	13 / 26
<i>rice malt</i> - light, fragrant, clove & almond	

OTHER RARITIES

cor cor red	8 / 16
<i>okinawa molasses rum</i>	
grassy, hint of smoke, rich, spicy, hints of clove	
cor cor green	11 / 22
<i>okinawa sugar cane rum</i>	
tropical herbs, pungent herbs, umami	
yanagita "mizunara"	8 / 16
<i>barley shochu</i>	
light, clean, buttery, reminiscence of a whiskey with umami notes	

SAKE

smv acidity \$

chibi zumo "lil sumo cup" 200ml

junmai genshu +6 1.4 22

dry, fruit driven, asian pear, plum, nutty, rich

kikusui funaguchi "black can" 200ml

nama honjozo -2 1.8 30

blended with shochu, umami driven, mild sweetness

matsumoto shuzo "shuhari" 720ml

junmai +7 1.3 22 / 85

fruity, spritzy, light, creamy notes, soft dry finish

atago no matsu 720ml

tokubetsu honjozo +7 1.6 19 / 76

tart, wild strawberries, mild creaminess, pairs well with shellfish, caviar or roe

moriki brewery, "hanabusa bouquet" 720ml

yamahai junmai +7 2 36 / 143

acidic brightness, hints of berries, round, smooth

kiminoi "emperor's well" 720ml

yamahai junmai ginjo 0 1.4 34 / 135

well balanced, umami and mushroom driven

gikyo "chivalry" 720ml

junmai ginjo +4 1.6 33 / 133

hints of melon, moving into savory notes of cereal grains and toasted wheat, dry finish.

After brewing, there is no additional water to retain the impact and power of the original brew

nippon seishu "kita shizuku" 720ml

junmai ginjo -3 1.2 26 / 104

notes of marzipan & honeydew melon in a silken texture, wildflower honey resolve into a snappy finish of tart green apples medium bodied and off-dry sweetness

SAKE

smv acidity \$

brooklyn kura, glass

junmai ginjo nama 0 1.6 14

fresh, crisp, light & aromatic sake with a dry finish

bijofu "the gentleman" 720ml

tokubetsu junmai +4 1.6 18 / 70

light, hints of passion fruit, mint leaves

bijofu "junrei tama - cat label" 720ml

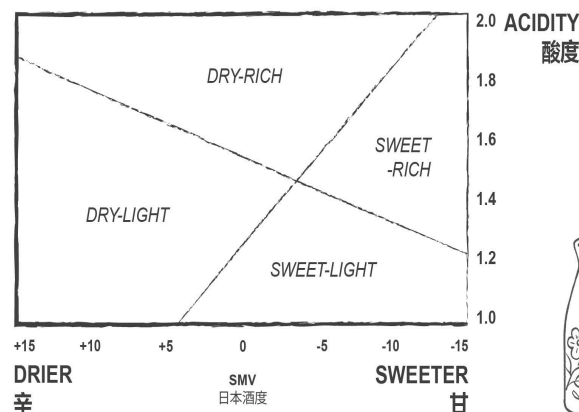
junmai ginjo +4 1.4 29 / 92

notes of muscat grapes and tart, underripe melon. very dry, lip smacking finish. Pairs well with fattier seafood like toro, grilled salmon

kamonishiki "tank 132" 720ml

junmai daiginjo +5 1.3 31 / 130

aromas of fresh cut white peach & pineapple lead to a supple & silky texture on the palate, which highlights flavors of apricot & honeydew melon, ending with a soft but definitive finish



NIGORI SAKE

smv acidity \$

yuki no tenshi "snow angel" 180ml

junmai -11 1.4 22

off dry, hints of muscat grapes & strawberry, delicate, silky

kumo 500ml

junmai -4 1.8 22 / 85

velvety, tropical fruit nose, pairs well with robata-yaki

mukade 720ml

ginjo -10 1.5 23 / 86

full bodied, elegant, delicate soft sweetness, silky, floral, spring water from the yoro mountains

shishino sato "sen" 500ml

sparkling junmai ginjo +1 1.9 98

soft grapefruit, umami, floral, second, in-bottle fermentation yields a refreshing carbonation, drinkable with a soft and velvety mouthfeel

fruited and flavored

smv acidity \$

hojun yuzu, glass

-11 1.4 14

fresh yuzu juice and a bit of sugar added for balance, citrusy on the palate

raifuku shuzo, glass

sake based umeshu -4 1.8 12

high grade ume fruit is macerated in a premium sake base with no distilled alcohol

HAPPY HOUR

*all alcohol is \$2 off, these are some house faves

EATS

karaage jr / <i>japanese fried chicken</i> aonori, rayu kewpie, lemon	5
miso soup v+ tofu, wakame, negi	4
edamame v+ sea salt	4
tempura plate v+ kabocha, nasu, mushroom, pepper	8
miso torched salmon nigiri 2pcs	8
hosonaki chef's selection sushi roll	mp

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