



# LUNCH

## SUSHI & SASHIMI LUNCH

Served with Miso Soup, Salad

### SASHIMI MIX 28

15 Piece Chef's Choice Sashimi with Rice

### SUSHI BENTO 18

1 Spicy Liz Or Rainbow Roll +  
3 Pieces Nigiri + 3 Pieces Sashimi

### SASHIMI LUNCH 18

7 Piece Chef's Choice Sashimi with Rice

### ROLL COMBO 15

Shrimp Tempura + Spicy Tuna Roll

## PLATES

Served with Miso Soup, Salad and Steamed Rice

### YAKIZAKANA 18

Whole Roasted Trout with  
Pickles and Herbs

### TONKATSU 16

Crispy Panko Pork Loin with  
Cabbage and Plum Wine Katsu

## DONBURI BOWLS

Served with Miso Soup, Salad

### CHIRASHI SCATTERED SASHIMI 20

Chef Choice Sashimi  
Served Over Sushi Rice

### LOMI SALMON 18

Tomatoes, Onions, Chili Oil, Soy  
Served over Sushi Rice

### TUNA POKE 18

Seaweed, Onions, Chili Oil, Soy  
Served over Sushi Rice

### TEKKADON TUNA SASHIMI 18

Served Over Sushi Rice

### UNAGIDON GRILLED EEL 20

Served Over Sushi Rice

### OYAKODON GRILLED CHICKEN 15

Slow Poached Jidori Egg, Crispy Skin, Pickles

### VEGIDON GRILLED VEGGIES 15

Grilled and Crispy Seasonal Vegetables  
Slow Poached Jidori Egg

## NOODLES

Served with Living Butter Lettuce Salad

### TEN-ZARU 13

Cold Soba Noodles, Shrimp Tempura  
Mentsuyu Sauce

### YAKISOBA 12

Fried Ramen Noodles, Shredded Veggies  
Yaki Soba Sauce, with Chicken upon request

### COLD RAMEN 13

Tea Smoked Duck Or Poached Shrimp,  
Shaved Vegetables, Cold Soy-Dashi

### HOT RAMEN 13

**Protein:** Pork Belly or Lamb  
**Broth:** Miso, Lamb and Mushroom or Pork  
All Ramen comes with: Menma, Nori,  
Green Onion, Slow Poached Jidori Egg,

### MISO RAMEN 13

Slow Poached Jidori Egg, Organic Tofu  
Menma, Green Onion, Nori

## SPECIAL ROLLS

### SUNSHINE 14.5

Shrimp Tempura, Spicy Tuna, Green Apple,  
Lemon, Topped With Avocado, Escolar,  
Arare, Micro Cilantro, Fried Leeks, Spicy Garlic  
Sauce, Sweet Chili

### SPICY B 13.5

Shrimp Tempura, Spicy Tuna, Cucumbers,  
Topped With Avocado, Seared Tuna,  
Tempura Crisps, Micro Greens, Spicy Garlic  
Sauce, Chili Sauce, Eel Sauce

### FIRECRACKER 13

Crab, Avocado, Topped With Salmon, Spicy  
Garlic Sauce, Tempura Crisps, Jalapeños,  
Tobiko, Kimchee Ponzu, Chives

### GO GREEN 9

Tempura Veggies, Apple, Topped With  
Avocado, Micro Cilantro, Arare, Miso Mustard

### CATERPILLAR 13

Shrimp Tempura, Cucumbers Topped With  
Grilled Fresh Water Eel, Avocado

### GREAT WHITE 13

Calamari Tempura, Cucumbers Topped With  
Avocado, Hokkaido Scallops, Sweet Chili,  
Spicy Cream, Tobiko, Green Onions

### HAPA HAPA 15

Salmon, Crab, Albacore, Lightly Fried, Garlic  
Sauce, Sweet Chili, Fried Soba Noodles

## SMALL PLATES

### SEASONAL VEGETABLE

### TEMPURA 8

Tempura Sauce

### CALAMARI TEMPURA 9

Spicy Cream Sauce

### LOBSTER TEMPURA 13

Spicy-Lemon Aioli

### HAMACHI CARPACCIO 15

Jalapeños, Ponzu, Chili Oil

## 1 PC NIGIRI or 2 PC SASHIMI

Special Fish of the Day	AQ
Jidori Tamago	3.5
Ebi	3.5
Tobiko	3.5
Maguro	4
Hamachi	4
Sake - Fresh or Smoked	4
Shiro Maguro	4
Unagi	4
Escolar	4
Ikura	4
Tako	4
Sturgeon Zuke	5

## GREENS

### SUNOMONO 4

### LIVING BUTTER LETTUCE 4

Shaved Bonito, Soy Vinaigrette

### WAKAME SEAWEED 8

Marinated Wakame, Sliced  
Cucumbers, Masago

### ORGANIC GREENS 9

Shaved Bonito, Creamy Miso Dressing

### WARM MUSHROOM SALAD 11

Japanese Mushrooms, Lolla Rosso Lettuce

## SIDES

### STEAMED ORGANIC RICE 2.5

### MISO SOUP WITH TOFU 2.5

### MISO SOUP WITH SEAWEED AND ENOKI 4

### MISO SOUP WITH MUSSELS 4



# BEVERAGES

## COCKTAILS

### KRU OLD FASHIONED 12

Straight Kentucky Bourbon,  
Organic Sucanat Sugar, Sesame and Walnut  
Bitters, Citrus

### WOKOU RAID 12

Don Q Anejo Rum, Orange Liqueur, Lime,  
Ginger Beer, Bitters

### FORGE IN THE FOREST 10

Vodka, Shochu, Lemon, Cold Brewed Green  
Iced Tea

### EAST 2 WEST MULE 14

Absolut Elyx, Shochu, Aquavit, Lemon, Vanilla  
and Szechuan Pepper Syrup, Ginger Beer

### UMAMI NEGRONI 12

Edinburgh Seaside Gin, Aperol, Carpano  
Antica, Orange Bitters, Maldon

### KILL BILL VOLUME 0 11

Vodka, Sake, Luxardo Cherry, Yuzu, Sparkling  
Water

### A PATH TO SOMEWHERE 12

100% Blue Agave Silver Tequila, Ginger  
Liqueur, Oleo Sacrum, Mezcal, Lime,  
Applewood Smoked Salted Foam

### A CABIN IN THE MIST 12

Gin, Orange Liqueur, Lime, Honey, Spiced  
Tea Syrup, Sparkling Water

## SAKE

	6oz.	9.5oz.
Otokoyama Man's Mountain	19	26
Joto Nigori	13	18
Momokawa Organic Junmai Ginjo	10	14
Yuki No Bosha Cabin in the Snow	20	28
Kanbara Bride of the Fox	18	25
Hot Sake	6	9

## HOT TEA

Whole Leaf Mao Jian Green Tea	7
Whole Leaf Tie Guan Yin Oolong	7
2013 Menghai Pu'er Black Tea	6
Genmaicha Tea	5

## DRAFT BEER

	Glass	Pitcher
Sapporo	3	8
Asahi Super Dry	4	10
Knee Deep IPA	5	11
Almanac Rotating Seasonal	AQ	
Bike Dog Rotating Seasonal	AQ	
Fieldworks Rotating Seasonal	AQ	
Coedo India Pale Lager	8	22
Coedo Sweet Potato Ale	9	25
Hitachino White Ale	10	27
Hitachino Classic Ale IPA	11	30
Tin City Cider Co	5	11

## SOFT BEVERAGES

Elderflower Limeade	5
Passion Fruit Palmer	5
Fountain Sodas	4
Passion Fruit Ice Tea	4

## BOTTLED BEER

Echigo Koshihikkari Lager 500ml	12
Cuvee Des Jacobins	15
Rouge Flemish Sour 330ml	
Dogfish Head Namaste White 12oz	7
Abita Turbodog 12oz	5
Boulevard Tank 7 Farmhouse 12oz	9
Boulevard Love Child Gose 750ml	45
Erdinger Alkoholfrei 12oz	5

## WINE

	Glass	Bottle
Gerard Bertrand Cremant De Limieux 2014	10	50
Gerard Bertrand CDL Rose 2014	10	50
Ruinart Champagne Reims France NV	30	138
Morgan Chardonnay Monterey California 2014	11	50
Dutton Goldfield Chardonnay Russian River 2014	17	85
Skinner Rose El Dorado 2015	12	42
Corse Vermentino Corsica Italy 2015	12	60
Boeger Sauvignon Blanc Napa Valley 2009	8	33
Henri Bourgeois Sancerre	14	58
Seehof Riesling Feinherb Rheinhessen 2015	12	42
Willakenzie Gisele Pinot Noir 2014	13	65
Von Holt Pinot Noir Sonoma Coast 2014	16	80
Newton Napa Valley Cabernet Sauvignon	15	75

## HIGHBALLS

Suntory Toki Mizuwari	11
Kikori Sodiwari	11
Ichiko Barley Mizuwari	11
Hakushu 12yr Mizuwari	16