



SHARED BITES

EDAMAME | USD 9
steamed soy beans | sea salt

TEMPURA OYSTER (per 3 pieces) | USD 9.50
daikon | spring onion | dashi

BEEF GYOZA (per 6 pieces) | USD 16.50
with dipping sauce

VEGETABLE GYOZA (per 6 pieces) | USD 16.50
with dipping sauce

BEEF TATAKI | USD 36
ponzu | spring onion oil | crispy fried garlic | onion | leek
spring onion

TUNA TATAKI | USD 22
shiso | ponzu | spring onion oil | wakame | cured egg yolk

CRISPY RICE TUNA TARTARE | USD 22.50
avocado | jalapeño | sriracha mayo

CRISPY RICE BEEF TARTARE | USD 26.50
avocado | jalapeño | sriracha mayo

HOKKAIDO SCALLOPS (per 3 pieces) | USD 34
miso butter | salmon roe

VEGETABLE TEMPURA | USD 22.50
eggplant | sweet potato | potato | spring onion | haricot vert sugar
snaps | tentsuyu

MIXED SEAFOOD TEMPURA TENTSUYU | USD 31
salmon | squid | shrimp | scallop | amaebi

SHRIMP | USD 19
spicy | sesame | sriracha | spring onion

MIXED SEAFOOD SASHIMI | USD 36.50
tuna | salmon | hamachi | amaebi | salmon roe | shiso leaf wasabi
ginger | ponzu

ASIAN NIGHT

3-COURSE ASIAN NIGHT MENU

*Served for the entire table only | USD 115

salted & steamed edamame | miso soup | wakame | tofu

Sushi & sashimi

Choice of main course:
Teriyaki salmon | Teriyaki tenderloin
Miso eggplant | Ebi katsu

SPECIALS

TERIYAKI SALMON | USD 49
ginger | spring onion | sesame

TERIYAKI TENDERLOIN | USD 56
ginger | spring onion | sesame

MISO EGGPLANT | USD 37
yuzu beurre blanc | ginger | spring onion | sesame

EBI KATSU | USD 46
shrimp | cabbage | Japanese pickles | tartar sauce

SIDES

JAPANESE ROUND GRAIN RICE | USD 9
furikake | spring onion

YAKISOBA | USD 15
pan-fried soba noodles | vegetables

JAPANESE VEGETABLE CURRY | USD 22
potato | sweet potato | haricot vert | sugar snaps

MAKI ROLLS

10 pieces served with ginger & wasabi

ALASKA SPECIAL | USD 21
salmon | cream cheese topping | avocado | masago | wakame

RAINBOW | USD 21
surimi crab | cucumber | salmon | tuna | avocado | wakame

IKASO | USD 21
tempura shrimp | salmon | wakame | cream cheese
topping | surimi crab

TUNA LOVER (spicy) | USD 21
tuna | spring onion topping | tempura flakes | masago | spicy
mayonnaise

TIGER (fried) | USD 21
salmon | surimi crab | cream cheese | eel topping | spicy crab salad

BAOASE KING CRAB | USD 27
crab | avocado | cream cheese | herbs | crunch

TEMPURA ASPARAGUS | USD 18
cucumber | omelette | spicy mayo | green sesame

VEGETARIAN DELIGHT | USD 18
cucumber | rettich | bean sprouts | spicy mayo | avocado





Sake Menu

WATARAI HONTEN | SHONAI BIJIN

deep rice flavors, with subtle earthy notes and delicate fruity accents

sake type: kimoto junmai | rice type: dewa-kirari

polishing: 65% | prefecture : yamagata

USD 18 - USD 125

HIDEO SHOTEN | KURUMAZAKA

rich umami from careful aging, complemented by a refined, silky mouthfeel

sake type: junmai | rice type: tamasakae

polishing: 65% | prefecture: wakayama

USD 20 - USD 135

NAKAZAN | NAKANORI-SAN

light fruit sweetness with lively citrus and orange notes, finishing clean and dry

sake type: junmai ginjo | rice type: sankei nishiki

polishing: 65% | prefecture: kiso valley

USD 22 - USD 150

AKEBONO SHUZO | TENMEI GOLD LABEL

pronounced notes of melon and pear, a silky texture, a clean finish, and an umami edge

sake type: junmai daiginjo | rice type: yume no kaori

polishing: 37% | prefecture: fukushima

USD 28 - USD 195

IZUMIBASHI | YUZU LIQUEUR

refreshing yuzu with a savory palate, delicate sweetness, and a refined hint of bitterness

sake type: liqueur | polishing: 70%

prefecture: kanagawa

USD 22 - USD 150