

SAIKO

Sake & Sushi Bar



WE ARE SERIOUS ABOUT SAKE VERY SERIOUS

A sake pour is a 4.5oz sake glass placed inside a "Masu" box. The sake is poured to the point of overflowing as a sign of gratitude for your patronage.

The overflowing symbolizes a wish for your house to celebrate great wealth & abundance.

Kanpai!



STARTERS

EDAMAME 3*

HOUSE EDAMAME 4.5*
garlic, ginger, sesame

MISO SOUP 3*

SUNOMONO 3*
sweet pickled cucumber salad

HOUSE KIMCHI 4*

SEAWEED SALAD 4

WHITE RICE 3*

KITCHEN

GRILLED JAPANESE MUSHROOMS 9

SHISHITO PEPPERS 7*
yuzu salt, lime, katsuobushi

SALT & PEPPER CHICKEN WINGS 7*

BEEF TATAKI 11
filet, black garlic ponzu, crispy potatoes

SMOKED GAME HEN 8
red devil teriyaki

CRISPY CHICKEN SKINS 5*
house made sriracha, lime

KABUTO MK
kabuto, collars and whole fried fish
Ask your server for availability

SEARED SCALLOP CARPACCIO 9
enoki mushroom, koji butter

OCTOPUS SUNOMONO 10

FRIED SQUID 8
ponzu, spicy garlic aioli

FARMER'S MARKET VEGETABLES 7

TEMPURA SHRIMP & SEASONAL VEGETABLES 8

TOKYO DIRTY RICE KOBACHI 9*
shrimp, bacon, red pepper, shishito,
pineapple, thai basil

OMAKASE "I leave it up to you." (お任せ O-MAKASE)

OMAKASE MK
chef's choice, available at sushi bar only

*AVAILABLE GLUTEN FREE

NEW STYLE SASHIMI

SAKE & SOY MARINATED TUNA 16
drunken enoki, arare

WILD CAUGHT LOCAL YELLOWTAIL 16
jalapeño, black garlic ponzu,
thai basil oil, citrus salt

HOUSE SMOKED SALMON 16*
miso mustard, black lava salt

SASHIMI 14.95*

TUNA	SEASONAL WHITEFISH
JAPANESE YELLOWTAIL	ALBACORE
LOCAL YELLOWTAIL	SPANISH MACKEREL
SALMON	OCTOPUS
SAIKOU SALMON	

SM. CHEF'S SELECTION (15PC) 32

LG. CHEF'S SELECTION (21PC) 45

ROLLS ALSO AVAILABLE AS HAND ROLLS

TUNA 5.5*	SOFT SHELL CRAB 11.5
CALIFORNIA 6	EEL 7
SALMON AVOCADO 7.5*	RAINBOW 11.5
SPICY TUNA 7.5*	CATERPILLAR 11.5
SPICY ALBACORE 7.5	VEGGIE 5.5*
SPICY SCALLOP 7.5	CUCUMBER 4*
SHRIMP TEMPURA 9.5	

SUBSTITUTE BLUE CRAB OR LOBSTER +3

NIGIRI 5.95*

TUNA	OCTOPUS
SALMON	MARINATED TUNA
ALBACORE	SALMON ROE
SAIKOU SALMON	EEL
LOCAL YELLOWTAIL	
JAPANESE YELLOWTAIL	
HOUSE SMOKED SALMON	
SEASONAL WHITEFISH	
SPANISH MACKEREL	
SCALLOP	

NEW STYLE ROLLS

ROBOTO 13
spicy tuna, kani kama, tempura shrimp, spicy
garlic aioli, crispy leeks

FANFARE 14
yellowtail, spicy tuna, tempura shishito, orange
su-miso, micro shiso

DEAR JOHN 14
salmon, spicy kani kama, mango, jicama, curry
aioli, arare

RENEGADE 12.5
albacore, kani kama, tempura shrimp, black
garlic ponzu, micro cilantro

GRAND ILLUSION 12.5
seasonal white fish, avocado, spicy tuna,
tempura shishito pepper, charred chile & ginger
emulsion, microgreens

PARADISE 15
marinated tuna, szechuan spiced albacore
tartar, tempura asparagus, drunken enoki,
green onion

HOME WRECKER 13.5
eel, avocado, kani kama, tempura shrimp,
caramelized soy, gochujang spiced cashews

SAIKORAMA 12.5
yellowtail, salmon, kani kama, wasabi aioli,
caramelized soy, tempura fried

MIDNIGHT 16.5
beef filet, lobster, tempura scallion, avocado,
roasted onion & shiitake tozazu, microgreens



SAKE

Available Heated | Glass 4.5oz | Carafe 9oz | Bottle 24oz

SEA Clean Style Sake

PAIRS BEST WITH SASHIMI & NIGIRI, LIGHT FLAVORS & SALADS

VANISHING POINT - *Koshi no Kanbai (Ginjo)* 10|20|53 500ml
ineffable flavors diffuse and converge at mind's edge. the phantom sake

SWORD OF THE SUN - *Doi Shuzo (Tokubetsu Honjozo)* 9|18|50
notes of melon rind and pear, dry with depth and complexity

KARAKUCHI - *Sohomare (Junmai)* 8.5|17|46
dry, clean & mellow, well-structured and crystal clear

10TH DEGREE - *Dewazakura (Ginjo)* 9|18|50
dry & clear with a hint of juniper, reminiscent of gin

UNIQUE & MODERN New and Innovative Styles

PAIRS WELL WITH SPICY FOODS AND DELICATE FLAVORS

HAPPY BRIDE - *Kamoizumi (Kome-Kome Shu)* 10|20|36 500ml
pleasingly tart with a mild sweetness, like a kabinett-style riesling

SILK DELUXE - *Ichishima (Junmai)* 9.5|19|34 500ml
smooth, low alcohol style, mellow & relaxed, caramel & butterscotch notes

TREASURE SHIP - *Miyashita (Junmai Ginjo)* 10|22 300ml
Refreshingly sweet aroma which spreads into an indescribable bouquet of cherry blossoms. First contact light and pure, like that of premium flower tea. Razor-sharp smoothness

NIGORI Unfiltered

RANGING FROM MILKY & RICH TO MISTY & LIGHT

FESTIVAL OF STARS - *Dewazakura (Sparkling)* 10|20|45
dry, crisp and effervescent; slightly cloudy from in-bottle secondary fermentation

JOTO - *Nakao (Junmai Nigori)* 8|16|45
lively, rich and fruity with big aromatics; refined and dry

SUMMER SNOW - *Kamoizumi (Junmai Ginjo Nama Genshu Nigori)* 10|20|53 (500ML)
voluptuous, rich, creamy and brimming with exuberant natural flavor, mildly sweet yet surprisingly robust

AIR Light & Sophisticated

PAIRS WELL WITH ROLLS AND NEW STYLE SASHIMI

MYSTERY - *Nakao (Junmai Ginjo)* 9|18|50
lush and smooth, bright fresh fuji apple and green melon notes, clean and slightly dry

CHERRY BOUQUET - *Dewazakura (Ginjo)* 9|18|50
shimmering flower blossoms, peach & radish with dried fruit overtones, fruity & medium dry

TRAPEZA - *Seitoku (Junmai Ginjo)* 8.5|17|46
a graceful, refined sake with easy drinkability and just enough body to support its delicate flavor

ENTER SHUHARI - *Matsumoto (Junmai Daiginjo)* 12|24|68
rich and fleshy with aromas of honeysuckle and lemon pith, incredibly long finish

BANG FOR YOUR BUCK

BECAUSE SUSHI LOVES BEING EATEN WITH SAKE

TYPHOON - *Kizakura (Futsushu)* 5|10|26
sour aromas of caramel apple, lemon and lavender, dry yet fruity and light-bodied, crisp finish

SHINPAKU - *Nanbubijin (Junmai Daiginjo)* 8.5|17|56
strawberry, floral, peach and apricot aromas, layers of smooth and juicy flavors, dry finish

BEAUTIFUL LILY - *Saiya Shuzo (Honjozo)* 6.5|13|30
soft and clean with a subtle nuttiness and a touch of fruit; easy drinking, medium dry

SAKE MATINEE - *Miyasaka (Junmai)* 7.5|15|40
smooth, low alcohol style, mellow and relaxed, notes of caramel

SNOW MAIDEN - *Kizakura (Junmai Nigori)* 6.5|13|36
blizzard-like texture, bright playful fruity notes, uniquely starts sweet yet finishes dry

AGED Bold Flavors, Rich Umami Presence

PAIRS NICELY WITH STRONGLY FLAVORED DISHES, RICH SAUCES AND FATTY FOODS

RED MAPLE - *Komoizumi (2 yr. Nama Genshu)* 10|20|53
uniquely rich with honey-like characteristics, dried fruit notes, complex and sweet

STAR-FILLED SKY - *Suwa Shuzo (3 yr. Junmai Ginjo)* 10|20|53
soft, honey-laced nose with a touch of fruitiness, dry but with a sweet background element

RHYTHM OF CENTURIES - *Mioya (4 yr. Kimoto Junmai)* 10|20|53
rich umami, nutty & citrus tinged flavors, clean acidic finish

LAND Rustic & Robust

PAIRS WELL WITH EARTHY DISHES, GRILLED MEAT, MUSHROOMS, & FRIED FOODS

SEVEN SPEARMEN - *Tomita (Junami)* 8.5|17|46
tremendous depth, earthy notes balanced with a hint of grapefruit, a whiskey drinkers sake

NINE HEADED DRAGON - *Kokuryu (Junmai)* 8.5|17|46
light-bodied yet full-flavored, fresh tasting with power and complexity

NORTHERN SKIES - *Akitabari (Junmai)* 8.5|17|46
pleasingly mild and dry with subdued, understated refinement

WHITE DEER - *Hakushika (Junmai Taruzake)* 6|12|15 300ml
Rich golden color, fresh cedar aroma, flavors of dried stone fruit and spice

BALLER By The Bottle ONLY

DIVINE DROPLETS - *Takasago Shuzo (Junmai Daiginjo)* 90
medium-bodied with a clean impact; melon, mineral and vanilla flavors focus into a long, ethereal finish

ANCIENT PILLARS - *Nanbubijin (Junmai Daiginjo Genshu)* 95
balanced, bold & zesty, with concentrated floral, citrus, and chocolatey notes, crisp and clean acidity

SNOW COUNTRY - *Dewazakura (5 year Blended Daiginjo)* 130
defines the Japanese aesthetic of elegant simplicity, deepened with age to reveal muted tones of pomegranate and persimmon

YAMAHAI/KIMOTO Ancient Sake Brewing Technique

PAIRS WELL WITH GAMEY FOODS, EARTHY FLAVORS AND FRIED DISHES

CHRYSANTHEMUM MEADOW - *Tedorigawa (Yamahai Daiginjo)* 10.5|21|56
notes of honey and herbs segueing into a sake of surprising clarity

HEART AND SOUL - *Sohomare (Tokubetsu Kimoto)* 8.5|17|46
original kimoto brewing method, rich umami, full body & high acidity

SILVER MOUNTAIN - *Tedorigawa (Yamahai Junmai)* 8.5|17|46
smooth, sharp & dry all at once with characteristic yamahai astringency

RED LABEL - *Tamagawa (Wild Yeast Yamahai)* 8.5|17|46
rich acidity for a robust, palate-drenching explosion of flavor

CRAFT BEER & SAKE SPECIAL

ASK ABOUT OUR CRAFT BEER & SAKE PAIRING CHANGES WEEKLY

SAKE Flights

SEA 12

VANISHING POINT
SWORD OF THE SUN
KARAKUCHI

AIR 14

MYSTERY
CHERRY BOUQUET
TRAPEZA

LAND 12

SEVEN SPEARMEN
NORTHERN SKIES
WHITE DEER

MODERN 14

HAPPY BRIDE
SILK DELUXE
TREASURE SHIP

NIGORI 12

FESTIVAL OF STARS
JOTO
SUMMER SNOW

YAMAHAI/KIMOTO 12

HEART AND SOUL
SILVER MOUNTAIN
RED LABEL

AGED 13

RED MAPLE
STAR-FILLED SKY
RHYTHM OF CENTURIES

SEAL 13

KARAKUCHI
MYSTERY
SEVEN SPEARMEN



SAIKO BOMB 5

AN ENCAPSULATED SPHERE OF SAKE
FLOATING IN A SHOT OF SAPPORO.
SAKE EXPLOSION IN YOUR MOUTH.



THE MAN WHO IS
MASTER OF HIMSELF
DRINKS GRAVELY AND
WISELY. - Confucius

RED

SAIKO HOUSE CABERNET 8.5|30

WHITE

SAIKO HOUSE CHARDONNAY 8.5|30

LAUREN V GRUNER 10|38

PICPOUL DE PINET 8.5|32

PLUM WINE

KAMOIZUMI "UMELICIOUS" UMESHU 9|50

TAKARA PLUM 5

SODAS & NON-ALC

ROOT BEER 3.5

VANILLA CREAM SODA 3.5

COLA 3.5 DIET 3.5 GINGER ALE 3.5

MELON JAPANESE SODA 3.5

WAIWERA SPARKLING 4

APPLE JUICE 2.5

TEA

GREEN TEA 3 OOLONG TEA 3

ROASTED GREEN TEA 3

BOTTLED BEER

ASAHI (20oz) 7

ORION (20oz) 8

KIRIN (20oz) 7

KIRIN LIGHT (20oz) 4.5

CRAFT BEER ON TAP

ASK FOR SELECTION