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, collards 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
OMAKASE MK
chef’s choice, available at sushi bar only

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
TUNA
JAPANESE YELLOWTAIL
LOCAL YELLOWTAIL
SAIKOU SALMON
SM. CHEF’S SELECTION (15PC) 32
LG. CHEF’S SELECTION (21PC) 45

ROLLS
ALSO AVAILABLE AS HAND ROLLS
TUNA 5.5*
CALIFORNIA 6
SALMON AVOCADO 7.5*
SPICY TUNA 7.5*
SPICY ALBACORE 7.5
SPICY SCALLOP 7.5
SHRIMP TEMPURA 9.5
SUBSTITUTE BLUE CRAB OR LOBSTER +3

NIGIRI
5.95*
TUNA
SALMON
ALBACORE
SAIKOU SALMON
LOCAL YELLOWTAIL
HOUSE SMOKED SALMON
SEASONAL WHITEFISH
SPANISH MACKEREL
SCALLOP
OCTOPUS
MARINATED TUNA
SALMON ROE
EEL

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, szchezuan 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 scallop, avocado, roasted onion & shitake tosazu, microgreens

*AVAILABLE GLUTEN FREE
SAKE Flights

SEA 12
VANISHING POINT
SWORD OF THE SUN KARAKUCHI
AIR 14
MYSTERY
CHERRY BOUQUET
TRAPEZA
LAND 12
SEVEN SPEARMENS
NORTHERN SKIES
WHITE DEER
MODERN 14
HAPPY BRIDE
SILK DELUXE
TREASURE SHIP
SEAL 13
KARAKUCHI
MYSTERY
SEVEN SPEARMENS

SAIKO BOMB
AN ENSCAPULATED SPHERE OF SAKE FLOATING IN A SHOT OF SAPPORO
SAKE EXPLOSION IN YOUR MOUTH.

NIKORI 12
FESTIVAL OF STARS
JOTO
SUNNY SNOW
YAMAHA/KIMOTO 12
HEART AND SOUL
SILVER MOUNTAIN
RED LABEL

AGED 13
RED MAPLE
STAR-FILLED SKY
RHYTHM & CENTURIES

SAKE

SEA
Clean Style Sake
PARS WELL WITH ROLLS & NEW STYLE SASHIMI

VANISHING POINT - Koshi no Kobarai (Ginjo) 10 20 53 300ml
ineffable flavors diffuse and converge at mind’s edge.
the phantom sake

SWORD ⋆ 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 Inspirational Styles

HAPPY BRIDE - Kamoizumi (Kome-Kome Shu) 10 20 36 500ml
Refreshing 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

NIKORI Multi-tastes
RANGING FROM MILK & SWEET 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 (Sparkling) 10 20 53 (500ml)
voluptuous, rich, creamy and brimming with exuberant natural flavor, mildly sweet yet surprisingly robust

LAND Rustic & Robust
PARS WELL WITH EARTHY DISHES, GRILLED MEAT, MUSHROOMS & FRIED FOODS

SEVEN SPEARMENS - Tomito (Junmai) 8 5 17 46
tremendous depth, earthy notes balanced with a hint of grapefruit, a whiskey drinkers sake

NINE HEADED DRAGON - Kookuryu (Junmai) 8 5 17 46
light-bodied yet full-flavored, fresh tasting with power and complexity

NORTHERN SKIES - Akoizumi (Junmai) 8 5 17 46
pleasingly mild and dry with subdued, understated refinement

WHITE DEER - Hakushika (Junmai Taruzake) 6 12 15 200ml
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 PILGRIMS - Nambu Bijin (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

YAMAHA/KIMOTO Ancient KIMOTO Brewing Techniques
PARS WELL WITH GAMEY FOODS, EARTHLY FLAVORS AND FRIED DISHES

CHRYSANTHEMUM MEADOW - Tedorigawa (Kuroshio) 10 5 21 56
notes of honey and herbs segueing into a sake of surprising clarity

HEART AND SOUL - Sohomare (Tokubetsu Kuroshio) 8 5 17 46
original kimoto brewing method, rich umami, full body & high acidity

SILVER MOUNTAIN - Tedorigawa (Yamahai Junma) 8 5 17 46
smooth, sharp & dry all at once with characteristic yamahai aromas

RED LABEL - Tamagawa (Wild Yeast Yamahai) 8 5 17 46
Rich acidity for a robust, palate-drenching explosion of flavor

AGED Bold Flavors, Rich Umami Presence
PARS NICELY WITH STRONGLY FLAVORED DISHES, RICE SAUCES AND FATTY FOODS

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

STAR-FILLED SKY - Suwa Shuzo (1 yr. Junmai Ginjo) 10 20 53
soft, honey-laced nose with a touch of fruitiness, dry but with a sweet background element

RHYTHM & CENTURIES - Moya (4 yr. Kimoto Junma) 10 20 53
rich umami, nutty & citrus tinged flavors, clean acidic finish

RED SAKE HOUSE CABERNET 8 5 30
WHITE SAKE HOUSE CHAREMONDAI 8 5 30
LAURENCE DE LE GRUINOT 10 138
PEOPOL DE PEIRAT 8 5 12
PLUM WINE WANGXING XIU TAO (SHENSHU) 9 50
TAKARA PLUM 5
SODAS & NON-ALC
ROOT BEER 3.5
VANILLA DREAM 3.5
COLA 3.5
DIET 3.5
GINGER ALE 3.5
MELON JAPANESE SODA 3.5
WAXWERA SPARKLING 4
APPLE JUICE 2
TEA GREEN TEA 3
OLONG TEA 3
ROASTED GREEN TEA 3

BOTTLED BEER
ASHAI 7
ORION 7
KRINH 7
KRIN LIGHT 7

CRAFT BEER ON TAP
ASK FOR SELECTION

THE MAN WHO IS MASTER OF HIMSELF DRINKSgravely and wisely... - Confucius

SAKE

Available Heated Glass 4.5” Carafe 9” Bottle 24”