

LUNCH STARTERS

MISO SOUP

tofu, scallion, shiitake mushroom, seaweed... 3.

EDAMAME

steamed, fresh soybeans with sea salt... 5.

TUNA TATAKI

seared peppered tuna, sesame soy dressing... 11.

KAISO SALAD

seaweed and bonito flakes in rice vinegar dressing... 8.

SQUID SALAD

bamboo shoots, wood ear mushroom, ginger, ponzu sesame dressing... 11.

SEAWEED SALAD... 6.

BENTO

TEKKA

tuna over seasoned rice, tempura shrimp shumai, mixed greens... 16.

TRIO

tuna, salmon and halibut over seasoned rice,
tempura shrimp, mixed greens... 16.

BARA CHIRASHI

assorted fish over seasoned rice, tempura shrimp shumai,
mixed greens, sake soy dressing... 18.

UNAGI

BBQ fresh water eel over seasoned rice,
Japanese pickle, tempura shrimp shumai... 18.

SUSHI

one piece each of tuna, salmon, yellowtail and shrimp sushi,
fire cracker roll, squid salad... 21.

SASHIMI

two pieces each of tuna, salmon, halibut, and waloo sashimi,
California roll, seaweed salad, seasoned rice... 23.

SUSHI AND SASHIMI

five pieces sushi, eight pieces sashimi, tuna roll... 29.

SAKE

Dassai 50 "Otter Fest" (Junmai Daiginjo) Yamaguchi Prefecture... 300 ml... 22.50

Taisetsu "Ice Dome" (Junmai Ginjo) Hokkaido Prefecture... 300 ml... 19.50

Shirakabe-Gura "White Label" (Tokubetsu Junmai) Kyoto Prefecture... 300ml... 16.50

Kubota "Senju" 1000 Celebrations (Tokubetsu Honjozo)
Niigata Prefecture... 300 ml... 25.

Hakkaisan "Eight Peaks" (Honjozo) Niigata Prefecture... 200 ml... 25.

Kikusui Funaguchi (Nama Genshu) Niigata Prefecture... 250ml... 12.

Sawa Sawa (Sparkling Junmai Nigori Sake) Nara Prefecture... 200 ml... 12.

Bunraku Kinmai "Dancing Gold Flakes" (Junmai Ginjo)
Saitama Prefecture... 300 ml... 25.

Wakatake Onikoroshi (Junmai Daiginjo) Shizuoka Prefecture... 300ml... 24.50

Kikusui "Perfect Snow" (Nigori Genshu) Niigata Prefecture... 300 ml... 16.50

Choya Ume (Plum Wine) Ume from Kishu... 50 ml... 5.

SUSHI BEERS

Orion Rice Lager, Okinawa Prefecture, Japan... 633ml... 4.7%... 10.

Brooklyn Sorachi Ace Farm House Saison, Brooklyn, NY... 750ml... 6.5%... 28.

Rouge Morimoto Soba Ale (Buckwheat), Newport, OR... 650ml... 4.8%... 20.

NIGIRI OR SASHIMI

two pieces per order

Tuna... 6.	Waloo... 5.
Salmon... 5.	Shrimp... 5.
Halibut... 6.	Albacore... 5.
Spicy Lobster... 7.	Octopus... 6.
Spanish Mackerel... 5.	Yellowtail... 6.
Smoked Salmon... 6.	Smelt Roe... 5.
Fresh Water Eel... 5.	Sea Urchin... 7.
Salmon Roe... 6.	Ocean Trout... 6.
Sea Scallop... 5.	Jumbo Lump Crab... 4.
Madai Snapper... 6.	Chu Toro... 7.
	Otoro... 13.

add

Fresh Grated Wasabi... 4. Quail Egg... 3.

SPECIAL ROLLS

CUCUMBER OR AVOCADO... 4.

SPICY TUNA, SALMON OR JUMBO LUMP
CRAB... 6.50

SPICY SCALLOP, LOBSTER OR YELLOWTAIL... 8.

AVOCADO WITH TUNA, SALMON, COOKED
SHRIMP OR EEL... 7.

TEMPURA SHRIMP WITH MANGO, BIBB LETTUCE,
JALAPEÑO... 9.

Wakatake Onikoroshi (Junmai Daiginjo) Shizuoka Prefecture... 300ml... 24.50

CALIFORNIA

jumbo lump crab, avocado, cucumber... 8.

PHILADELPHIA

smoked king salmon, cream cheese, cucumber... 8.

VEGAN

tempura shishito pepper, sun-dried tomato, shiso leaf, green tea salt ... 8.

ZEN

shiitake mushroom, asparagus, spinach, sesame seed... 8.

FIRE CRACKER

spicy jumbo lump crab, fried shrimp, tempura flakes... 13.

Kubota "Senju" 1000 Celebrations (Tokubetsu Honjozo)

Niigata Prefecture... 300 ml... 25.

SPIDER

tempura soft shell crab, daikon sprout, burdock root... 12.

FISH & CHIPS

tempura halibut, jumbo lump crab, sweet potato... 12.

Shirakabe-Gura "White Label" (Tokubetsu Junmai) Kyoto Prefecture... 300ml... 16.50

TIGER FUR

tuna, salmon, yellowtail, avocado, kelp wrap... 13.

PINEAPPLE EXPRESS

lightly seared salmon, spicy salmon, pineapple, coconut, habanero tobiko... 13.

FIRE DRAGON

spicy tuna, eel, avocado, smelt roe, scallion... 13.

Kikusui "Perfect Snow" (Nigori Genshu) Niigata Prefecture... 300 ml... 16.50

DYNAMITE

tempura calamari, spicy scallop, spicy crab,
soy bean paper, habanero tobiko, jalapeño... 14.



STARTERS

MISO SOUP

tofu, scallion, shiitake mushroom, seaweed... 3.

EDAMAME

steamed, fresh soybeans with sea salt... 5.

KAISO SALAD

seaweed and bonito flakes in rice vinegar dressing... 8.

SEAWEED SALAD... 6.

SMALL PLATES

TUNA TARTAR

grapefruit, cucumber, Asian pear, guacamole, balsamic soy vinaigrette... 14.

Bunraku Kinmai “Dancing Gold Flakes” (Junmai Ginjo)

Saitama Prefecture... 300 ml... 25.

YELLOWTAIL CARPACCIO

Thai bird chili, cilantro, pickled radish, yuzu soy dressing... 14.

WALOO CRUDO

jicama, fried shallot, sesame-soy dressing... 13.

OCTOPUS SUNOMUNO

home cooked fresh octopus, cucumber, seaweed... 13.

CRUDO ASSORTMENT

ask server for daily selection (features three items)... 16.

PLATTERS

Selections are Chef's choice.

TUNA FIVE WAYS

otoro, chu toro, marinated tuna, chopped chu toro, chu toro roll... 21.

SUSHI

six pieces and tuna roll... 19., eight pieces and tuna roll... 25.

SASHIMI

nine pieces... 21., thirteen pieces... 29.

SUSHI AND SASHIMI

five pieces sushi, eight pieces sashimi, tuna roll... 29.

HAMILTON

ten pieces of sushi, nine pieces of sashimi, fire dragon roll... 59.

SAKE

Dassai 50 “Otter Fest” (Junmai Daiginjo) Yamaguchi Prefecture... 300 ml... 22.50

Taisetsu “Ice Dome” (Junmai Ginjo) Hokkaido Prefecture... 300 ml... 19.50

Shirakabe-Gura “White Label” (Tokubetsu Junmai) Kyoto Prefecture... 300ml... 16.50

Kubota “Senju” 1000 Celebrations (Tokubetsu Honjozo)

Niigata Prefecture... 300 ml... 25.

Hakkaisan “Eight Peaks” (Honjozo) Niigata Prefecture... 200 ml... 25.

Kikusui Funaguchi (Nama Genshu) Niigata Prefecture... 250ml... 12.

Sawa Sawa (Sparkling Junmai Nigori Sake) Nara Prefecture... 200 ml... 12.

Bunraku Kinmai “Dancing Gold Flakes” (Junmai Ginjo)

Saitama Prefecture... 300 ml... 25.

Wakatake Onikoroshi (Junmai Daiginjo) Shizuoka Prefecture... 300ml... 24.50

Kikusui “Perfect Snow” (Nigori Genshu) Niigata Prefecture... 300 ml... 16.50

Choya Ume (Plum Wine) Ume from Kishu... 50 ml... 5.

SUSHI BEERS

Orion Rice Lager, Okinawa Prefecture, Japan... 633ml... 4.7%... 10.

Brooklyn Sorachi Ace Farm House Saison, Brooklyn, NY... 750ml... 6.5%... 28.

Rouge Morimoto Soba Ale (Buckwheat), Newport, OR... 650ml... 4.8%... 20.

NIGIRI OR SASHIMI

two pieces per order

Tuna... 6.	Waloo... 5.
Salmon... 5.	Shrimp... 5.
Halibut... 6.	Albacore... 5.
Spicy Lobster... 7.	Octopus... 6.
Spanish Mackerel... 5.	Yellowtail... 6.
Smoked Salmon... 6.	Smelt Roe... 5.
Fresh Water Eel... 5.	Sea Urchin... 7.
Salmon Roe... 6.	Ocean Trout... 6.
Sea Scallop... 5.	Jumbo Lump Crab... 4.
Madai Snapper... 6.	Chu Toro... 7.
	Otoro... 13.

add

Fresh Grated Wasabi... 4. Quail Egg... 3.

SPECIAL ROLLS

CUCUMBER OR AVOCADO... 4.

SPICY TUNA, SALMON OR JUMBO LUMP
CRAB... 6.50

SPICY SCALLOP, LOBSTER OR YELLOWTAIL... 8.

AVOCADO WITH TUNA, SALMON, COOKED
SHRIMP OR EEL... 7.

TEMPURA SHRIMP WITH MANGO, BIBB LETTUCE,
JALAPEÑO... 9.

Wakatake Onikoroshi (Junmai Daiginjo) Shizuoka Prefecture... 300ml... 24.50

CALIFORNIA

jumbo lump crab, avocado, cucumber... 8.

PHILADELPHIA

smoked king salmon, cream cheese, cucumber... 8.

VEGAN

tempura shishito pepper, sun-dried tomato, shiso leaf, green tea salt ... 8.

ZEN

shiitake mushroom, asparagus, spinach, sesame seed... 8.

FIRE CRACKER

spicy jumbo lump crab, fried shrimp, tempura flakes... 13.

Kubota "Senju" 1000 Celebrations (Tokubetsu Honjozo)

Niigata Prefecture... 300 ml... 25.

SPIDER

tempura soft shell crab, daikon sprout, burdock root... 12.

FISH & CHIPS

tempura halibut, jumbo lump crab, sweet potato... 12.

Shirakabe-Gura "White Label" (Tokubetsu Junmai) Kyoto Prefecture... 300ml... 16.50

TIGER FUR

tuna, salmon, yellowtail, avocado, kelp wrap... 13.

PINEAPPLE EXPRESS

lightly seared salmon, spicy salmon, pineapple, coconut, habanero tobiko... 13.

FIRE DRAGON

spicy tuna, eel, avocado, smelt roe, scallion... 13.

Kikusui "Perfect Snow" (Nigori Genshu) Niigata Prefecture... 300 ml... 16.50

DYNAMITE

tempura calamari, spicy scallop, spicy crab,
soy bean paper, habanero tobiko, jalapeño... 14.

