

SAKE BY THE GLASS



BLUE RIBBON JUNMAI	<i>DRY, CRISPY & LEAN FRUIT AROMA</i>	10
BLUE RIBBON JUNMAI GINJO	<i>SMOOTH & REFRESHING</i>	12
BLUE RIBBON DAIGINJO	<i>LIGHT, REFINED & FLORAL</i>	14
BLUE RIBBON NIGORI	<i>CLOUDY, DRY & SUBTLE FRUIT FLAVOR</i>	12
NANBU BIJIN "SOUTHERN BEAUTY"	<i>LIVELY, CLEAN & DRY FINISH</i>	10
TAIHEIKAI "PACIFIC OCEAN"	<i>BRIGHT, HINT OF NUTS</i>	11
KOKURYU "BLACK DRAGON"	<i>MEDIUM BODY, HINT OF CARAMEL</i>	12
DEWAZAKURA "GREEN RIDGE"	<i>LIGHT, SMOOTH & CLEAN FINISH</i>	14
WAKATAKE ONIKOROSHI	<i>SILKY & TROPICAL</i>	15
TEDORIGAWA KINKA "GOLD BLOSSOM"	<i>SMOOTH & DELICATE</i>	14
DASSAI "CLOUD 50" NIGORI	<i>LIGHT CREAM & LIVELY, SEMI DRY</i>	10

WINE BY THE GLASS



SPARKLING	<i>AVINYO CAVA, BRUT RESERVA, PENEDES NV</i>	12
CHARDONNAY	<i>BODAN ROAN, LODI 2015</i>	11
RIESLING	<i>THE SEEKER, MOSEL 2014</i>	10
SAUVIGNON BLANC	<i>DOMAINE DU GRAND MOULIN, LOIRE VALLEY 2014</i>	11
ROSE	<i>LA CROIX DU PRIEUR, COTES DE PROVENCE, FRANCE 2015</i>	11
CABERNET SAUVIGNON	<i>PITCH, COLUMBIA VALLEY 2012</i>	11
PINOT NOIR	<i>PULL EIGHTY, WILLAMETTE VALLEY 2014</i>	12
SYRAH	<i>TENSLEY, "LITE", SANTA BARBARA 2014</i>	11

DRAFT & BOTTLED BEER



ASAHI OR SAPPORO	<i>JAPANESE LAGER</i>	11 OZ. DRAFT	7
COEDO KYARA	<i>INDIAN PALE LAGER</i>	11 OZ. DRAFT	9
COEDO BENIAKA	<i>SWEET POTATO LAGER</i>	11 OZ. BOTTLE	9
COEDO SHIRO	<i>HEFEWEIZEN</i>	11 OZ. BOTTLE	9
KOSHIHIKARI ECHICO	<i>JAPANESE RICE LAGER</i>	17 OZ. BOTTLE	14
SAPPORO LIGHT	<i>JAPANESE LAGER</i>	11 OZ. BOTTLE	6

CHEF'S SPECIALS



OYSTER SUNOMONO 18
CHEF'S DAILY SELECTION OF OYSTER, 6 PIECES

KURO-DAI SASHIMI 18
BLACK SNAPPER SASHIMI W/TRUFFLE PONZU

SASHIMI TRIO 17
SALMON CARPACCIO, ALBACORE & HAMACHI

HOTATE SASHIMI 19
LIVE WHOLE SCALLOP SASHIMI

MIZU-DAKO SASHIMI 14
THINLY SLICED RAW OCTOPUS SASHIMI W/ PONZU

SANTA BARBARA UNI SASHIMI 23
LIVE WHOLE SEA URCHIN SASHIMI

PAN SEARED CRIMSON SNAPPER 19
CRISPY SHITAKE WITH CITRUS SALT BROWN RICE

SIGNATURE COCKTAILS



MAI TAI 12
RUM, ORANGE LIQUEUR & ALMOND SYRUP

LYCHEE COLADA 13
RUM, LYCHEE, PINEAPPLE JUICE & COCONUT SYRUP

NEW FASHIONED 14
RYE, SWEET POTATO SYRUP & BITTERS

FAIRFAX OLD FASHIONED 15
AKASHI JAPANESE WHISKEY, CHERRY CORDIAL & BITTERS

CHU HI COCKTAILS 10
*MADE WITH DISTILLED JAPANESE SHOCHU,
CHOICES OF PINEAPPLE, CUCUMBER, YUZU, OR CALPICO*

CONSUMING RAW OR UNDER COOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS

SUSHI & SASHIMI



FROM ATLANTIC OCEAN TAISEIYO 2PC/ORDER

SAKE SALMON	8
MASU-NO-SUKE KING SALMON	12
KURO-DAI BLACK SNAPPER	7
KANPACHI AMBERJACK	9
HIRAME FLUKE	8
ENGAWA FLUKE FIN	7
MUSHI ISE EBI COOKED LOBSTER	10
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	11
KANIKAMA CRABSTICK	5
KANI DUNGENESS CRAB	8
KING CRAB	12
IKURA SALMON ROE	8
TAMAGO SWEET EGG	5

FROM PACIFIC OCEAN TAIHEIYO 2PC/ORDER

MASU SEA TROUT	8
HAMACHI YELLOWTAIL	9
MAGURO BIG EYE TUNA	9
MAGURO ZUKE MARINATED BIG EYE TUNA	9
BINNAGA ALBACORE	8
AJI WILD HOURSE MACKEREL	7
MADAI RED SNAPPER	8
SAKURA DAI CHERRY SEA BREAM	7
KINME DAI GOLDEN EYE	8
SHIMA AJI STRIPED JACK	8
EBI COOKED SHRIMP	6
TAKO OCTOPUS	7
KAIBASHIRA SEA SCALLOP	8
UNI SEA URCHIN	15
UNAGI FRESH WATER EEL	8
MASAGO SMELT ROE	6

SPECIAL SELECTIONS



HON MAGURO BLUE FIN TUNA, SPAIN	9
CHU-TORO MEDIUM BLUE FIN TUNA BELLY, SPAIN	12
O-TORO BLUE FIN TUNA BELLY, SPAIN	16
BOTAN EBI RAW SPOTTED SHRIMP	12
WAGYU A5 JAPANESE BEEF	19
MADAI & UNI RED SNAPPER, SEA URCHIN & CAVIAR	14

BLUE RIBBON SPECIAL MAKI



THE GROVE HANDROLL TORO, UNI, IKURA & SHISO	18
BAKED CRAB HANDROLL DUNGENESS CRAB, MAYO, SOY PAPER	12
BAKED SPICY LANGOSTINO HANDROLL MAYO, SOY PAPER	13
SPICY TUNA & TEMPURA FLAKES WITH CUCUMBER	12
SAKANA SAN SHU TUNA, SALMON & YELLOWTAIL	12
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	21
TIGER SHRIMP TEMPURA, AVOCADO, RADISH SPROUTS & SPICY TUNA	19
EBI TEMPURA SHRIMP TEMPURA, AVOCADO & RADISH SPROUTS	11
DRAGON EEL, AVOCADO & RADISH SPROUTS	16
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	14
NIJI SEVEN COLOR RAINBOW ROLL	18
SPICY CRAB DUNGENESS CRAB WITH SHISO	13
SPICY LOBSTER COOKED LOBSTER WITH SPICY MAYO	13
KARAI KAIBASHIRA SPICY SCALLOP WITH SPICY MAYO	13
SAKE IKURA FRESH SALMON & SALMON ROE	14
SAKE KAWA SALMON SKIN, CUCUMBER & MASAGO	9
SAKE & SAKE KAWA SALMON, SALMON SKIN, CUCUMBER, GOBO	14
CALIFORNIA ROLL	
WITH CRABSTICK	8
WITH DUNGENESS CRAB	13
WITH KING CRAB	20

CLASSIC MAKI



NEGI TORO BLUE FIN TUNA BELLY & SCALLION	12
SPICY TUNA	10
BAKED CRAB DUNGENESS CRAB, MAYO, SOY PAPER	12
ENOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOM	9
NEGI HAMA YELLOWTAIL & SCALLION	9
ALBACORE	8
TUNA	9
SALMON	8
UNAGI	8
AVOCADO	7
ASPARAGUS	6
SHITAKE BLACK MUSHROOM	6
ENOKI STRAW MUSHROOM	6
KYURI CUCUMBER	6
YAMA GOBO BURDOCK	6
HORENSO SPINACH	6
YASAI MIXED VEGETABLES	10

EXTRA INGREDIENT *INSIDE OUT +\$1.00 AVOCADO +\$1.00 CUCUMBER +\$0.75
 QUAIL EGG +\$1.25 MASAGO +\$2.00 SHISO +\$1.00 SPICY MASAGO +\$1.50

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