

**C O L D S A K E**

			SMALL GLASS	GLASS OR BOX	BOTTLE
<b>JUNMAI</b>	BLUE RIBBON SAKE, "TRUE BREW", KOCHI * MATSUYAMAI & YAMADANISHIKI . . . . .	TROPICAL FRUIT, DRY FINISH . . . . .	13.	25.	500ML 60.
	RIHAKU, (DANCE OF DISCOVERY), "LI BAI", SHIMANE * KAMINOMAI . . . . .	SMOKY WITH A CLEANSING ACIDITY . . . . .			300ML 35.
	KUROSAWA, KIMOTO, NAGANO * MIYAMANISHIKI . . . . .	RICH TEXTURE, ASSERTIVE . . . . .	6.	14.	1800ML 96.
	SOHOMARE, (HEART & SOUL), TOKUBETSU, KIMOTO, TOCHIGI * YAMADANISHIKI . . . . .	DRY, EARTHY & BALANCED . . . . .	8.	22.	720ML 75.
	DENSHU, TOKUBETSU, AOMORI * HANAFUBUKI . . . . .	SUBTLE, UNIQUELY ELEGANT . . . . .	9.	25.	720ML 85.
<b>GINJO</b>	BLUE RIBBON SAKE, "SPECIAL BREW", YAMAGATA * MIYAMANISHIKI . . . . .	LIGHT, REFRESHING . . . . .	17.	30.	500ML 70.
	SHOIN, YAMAQUCHI, * GOHYAKUMANGOKU . . . . .	DRY, FRAGRANT . . . . .	13.	25.	500ML 60.
	KIKUSUI, "ORGANIC", NIIGATA * AKITAKOMACHI . . . . .	STEELY, SAVORY . . . . .			300ML 42.
	KITAYA, "SHIZUKUSHIBORI", KYUSHU * GOHYAKUMANGOKU . . . . .	BONE DRY . . . . .	8.	22.	720ML 75.
	FUKUCHO, "BIHO", HIROSHIMA * YAMADANISHIKI . . . . .	LIVELY FRUIT, LONG DRY FINISH . . . . .	8.	22.	720ML 75.
	KOKU-RYU, (BLACK DRAGON), "TOKUSEN", (NON-JUNMAI), FUKUI * GOHYAKUMANGOKU . . . . .	VIBRANT, FIRMLY STRUCTURED . . . . .	9.	25.	720ML 85.
	SETOKU, "TRADEZA", QUNMA * GOHYAKUMANGOKU . . . . .	PLEASANT, GRACEFUL . . . . .	7.	20.	720ML 70.
<b>DAI-GINJO</b>	BLUE RIBBON SAKE, "PREMIUM BREW", NARA * YAMADANISHIKI . . . . .	PLUQUANT, LENGTHY FRUIT . . . . .	19.	34.	500ML 80.
	TAKASAGO, "GINGA", (DIVINE DROPLETS), SHIZUKU, HOKKAIDO * YAMADANISHIKI . . . . .	DRIP FILTERED . . . . .			300ML 75.
	TENQU-MAI, ISHIKAWA * GOHYAKUMANGOKU & YAMADANISHIKI . . . . .	LIME, HINT OF MUSHROOMS . . . . .	8.	22.	720ML 75.
	YAE-GAKI, "MU", HYOGO * GOHYAKUMANGOKU & YAMADANISHIKI . . . . .	FLESHY, RIPE GREEN APPLES . . . . .	8.	22.	720ML 75.
	KAMOIZUMI, (AUTUMN ELIXIR), HIROSHIMA * YAMADANISHIKI . . . . .	DRIED PERSIMMONS, EARTHY . . . . .	9.	25.	500ML 65.
	TEDORIGAWA, "IKI NA ONNA", ISHIKAWA * YAMADANISHIKI . . . . .	CLEAN, TRACE OF HONEY . . . . .	10.	27.	720ML 96.
	SHO CHIKU BAI, * YAMADANISHIKI . . . . .	RICH & EARTHY. . . . .	8.	22.	720ML 75.
<b>NIJORI</b>	BLUE RIBBON SAKE, "CLOUDY BREW", SHIZUOKA * HOMAREFUJI . . . . .	YEASTY, LIGHT CITRUS RIND . . . . .	13.	25.	500ML 60.
	DASSAI, DAI-GINJO, (ROUGHLY FILTERED, CLOUDY), YAMAQUCHI * YAMADANISHIKI . . . . .	MELON, HINT OF ALMONDS . . . . .	8.	22.	720ML 75.

**W H I T E W I N E**

RURMINT SEC	
KIRALYUDVAR,	
TOKAJ, HUNGARY, 2013 . . . . .	45. 15. - GLASS
CHARDONNAY	
JACQUES CHARLET,	
"LA CROCHETTE", MACON VILLAGES FRANCE 2015 . . . . .	45. 15. - GLASS
DANIEL DAMPT & FILS,	
"LES VAILLONS", CHABLIS 1ER CRU, FRANCE, 2015 . . . . .	68.
SYLVAIN LOICHET, CORTON CHARLEMAGNE, GRAND CRU	
"LIEU DIT EN CHARLEMAGNE", BURGUNDY, FRANCE, 2008 . . . . .	400.
SAUMIGNON BLANC	
DOMAINE DE REUILLY,	
"LES PIERRES PLATES", FRANCE, 2015 . . . . .	48. 16. - GLASS
SERGE LALOUÉ,	
SANCERRE, "CUL DE BEAUVEU", FRANCE, 2015 . . . . .	78.
PINOT BLANC	
ROBERT SINSEY,	
LOS CARNEROS, CALIFORNIA, 2013 (HALF BOTTLE). . . . .	54.
RIESLING	
SYBILLE KUNTZ, QUALITATSWEIN,	
"TROCKEN", MOSEL, GERMANY, 2014 . . . . .	48.
JOH JOS PRUM, GRAACHER HIMMELREICH	
"SPATLESE", MOSEL, GERMANY, 2014 . . . . .	86.
GRUNER VELTLINER	
MANTLERHOF,	
SPIGEL, WACHAU, AUSTRIA, 2012 . . . . .	66.
SPAIN	
TXAKOLINA,	
AMEZTOI, GETARIA, 2015 . . . . .	51.
ALBARINO, DO FERREIRO,	
RIAS BAIXAS, 2015 . . . . .	58.
EL CHUQUEIRO,	
JOSE ANTONIO GARCIA, BIERZO, 2014 . . . . .	73.
ITALY	
MANZONI BIANCO, FORADORI,	
"FONTANASANTA", VIGNETI DELLE DOLOMITI IGT, 2015 . . . . .	63.
R O S E	
LA CROIX DU PRIEUR,	
COTES DE PROVENCE, FRANCE, 2016 . . . . .	45. 15. - GLASS
BANDOL,	
DOMAINE GROS NORE , FRANCE, 2014 . . . . .	68.

**R E D W I N E**

MALBEC	
CLOS LA COUTALE,	
CAHORS, FRANCE, 2014 . . . . .	45. 15. - GLASS
PINOT NOIR	
POCO A POCO, RUSSIAN RIVER VALLEY, CALIFORNIA 2015 . . . . .	51. 17. - GLASS
CHASSAGNE MONTRACHET,	
MORGEOT CLOS PITTOIS 1ER CRU, FRANCE, 2013 . . . . .	99.
DREW CELLARS, "FOG EATER",	
ANDERSON VALLEY , CALIFORNIA, 2014 . . . . .	105.
DOMAINE TORTOCHOT, GEVREY-CHAMBERTAIN,	
"LAVALUX ST-JACQUES", 1ER CRU, BURGUNDY, FRANCE, 2013 . . . . .	150.
SYRAH	
SANT BABETTE,	
SANTA BARBARA COUNTY, CALIFORNIA 2015 . . . . .	48. 16. - GLASS
SANT JOSEPH, NICHOLAS BADEL, FRANCE, 2013 . . . . .	73.
GAMAY	
MARCEL LAPIERRE, MORGON, BURGUNDY, FRANCE, 2013 . . . . .	68.
CABERNET SAUMIGNON	
STAG'S LEAP,	
LINDSTROM WINES, NAPA VALLEY, CALIFORNIA, 2012 . . . . .	275.
CABERNET FRANC	
OLGA RAFFAULT, CHINON,	
"LES PICASSES", LOIRE VALLEY, FRANCE, 2012 (HALF BOTTLE) . . . . .	32.
SPAIN	
GORRONDONA,	
BIZKAKAIO TXAKOLINA, BASQUE COUNTY, 2014. . . . .	65.
ITALY	
ARIANNA OCCHIPINTI,	
"SP 68", SICILY, 2015 . . . . .	60.
NEBBIOLO, CA ROSSA,	
"MOMPISSANO", ROERO, 2012 . . . . .	63.
BRUNELLO DI MONTALCINO,	
IL COLLE, TUSCANY, 2011 . . . . .	95.
S P A R K L I N G	
CAVA ROSE	
AVINYO, "RESERVA" BRUT, N.V. . . . . .	57. 19. - GLASS
PROSECCO DI VALDOBBIADENE	
LE CULTURE, "FACHER" BRUT SPUMANTE, N.V. . . . . .	45. 15. - GLASS
CHAMPAGNE	
VEUVE FOURNAY, "PREMIER CRU GRAND RESERVE" BRUT, N.V . . . . .	87.
PHILIPPONNAT, "GRAND BLANC" BRUT, 2006 . . . . .	180.

**Z E N S A I A P P E T I Z E R**

<b>EDAMAME</b>	REGULAR	8.50	KURO	9.75	PHOENIX	15.00
STEAMED SOY BEANS WITH SEA SALT					VEGETABLES WRAPPED IN CUCUMBER, TOPPED WITH AVOCADO & TERIYAKI	
<b>OSHINKO</b>				9.25	NASU DENGAKU	13.00
ASSORTED PICKLES					EGGPLANT BROILED WITH RED MISO	
<b>UNA KYU</b>				15.00	Gyu TATAKI	19.50
EEL WRAPPED IN CUCUMBER					SEARED FILET MIGNON WITH GARLIC SAUCE	
<b>BONSAI TREE</b>				11.00	NEGIMAKI	14.00
CRABSTICK, AVOCADO, MASAGO & KAWARE WRAPPED IN CUCUMBER					BROILED BEEF WITH SCALLION & ENOKI MUSHROOMS	
<b>USUZUKURI</b>				23.00	VEGETABLE TEMPURA	17.00
THINLY SLICED FLUKE WITH VINEGAR SAUCE					SANSHO SALT & GREEN TEA SALT	
<b>KANPACHI USUZUKURI</b>				24.00	ROCK SHRIMP TEMPURA	19.50
THINLY SLICED AMBERJACK WITH YUZU PEPPER					WITH WASABI SAUCE & DAIKON OROSHI	
<b>MAQURO ZUKE</b>				25.00	KAKI MOTOYAKI	24.00
SOY MARINATED TUNA WITH GARLIC CHIP & ONION SAUCE					BROILED OYSTERS WITH EGG SAUCE	
<b>YAMAKAKE</b>				19.25	EBI ONIGARA	19.50
GRATED MOUNTAIN YAM WITH TUNA					BROILED WHOLE GULF DRAVINS WITH MOTOYAKI SAUCE	
<b>NUTA AE</b>				22.00	HOTATE ITAME	16.00
TUNA SASHIMI WITH SCALLION & MUSTARD MISO					SALTU'ED SCALLOP WITH ASPARAGUS & BLACK PEPPER	
<b>TAKO SUMISO</b>				15.00	DYNAMITE	21.00
HOUSE CURED OCTOPUS SASHIMI IN MUSTARD MISO					BROILED SEA SCALLOP WITH MUSHROOMS & SMELT ROE	
<b>TATAKI</b>	TARTARE WITH QUAIL EGG, SHISO & TAMARI				SAKE KASU-ZUKE	16.50
<b>MAQURO TUNA</b>				16.50	BROILED SALMON CURED WITH MISO & SAKE LEES	
<b>TORO TUNA BELLY</b>				25.25	GINDARA SAIKYO-YAKI	23.00
<b>HAMACHI YELLOWTAIL</b>				17.00	BROILED MISO CURED BLACK COD	
<b>SAKE SALMON</b>				15.00	SAKE KAMA	14.50
					BROILED SALMON COLLAR WITH SEA SALT (OR TERIYAKI)	
					HAMACHI KAMA	17.00
					BROILED YELLOWTAIL COLLAR WITH SEA SALT (OR TERIYAKI)	
<b>SUNOMONO</b>	VINEGAR SAUCE				CHAWAN MUSHI	12.00
<b>MIXED</b>	ASSORTED SEAFOOD			16.50	STEAMED EGG CUSTARD WITH SHRIMP, EEL, SHITAKE & SPINACH	
<b>TAKO</b>	OCTOPUS			15.00	SHUMAI	11.00
<b>KANI</b>	BLUE CRAB WRAPPED IN CUCUMBER			20.00	HOME MADE STEAMED PORK DUMPLINGS	
<b>TARABA-GANI</b>	KING CRAB WRAPPED IN CUCUMBER			27.00	EBI SHUMAI	12.00
<b>KURAGE</b>	JELLYFISH			12.00	HOME MADE SHRIMP DUMPLINGS	
SALAD						
<b>HORENSO GOMA AE</b>	SPINACH WITH SESAME SAUCE			8.00	YAMAIMO SENGIRI	10.75
					THINLY SLICED MOUNTAIN YAM	
<b>WAKAME</b>	GREEN SEAWEED WITH SESAME DRESSING			8.00	MAQURO SALAD	25.00
					SEARED TUNA WITH MIZUNA & SESAME DRESSING	
<b>HIJIKI</b>	DARK SEAWEED WITH SESAME			7.00	YASAI TANZAKU	12.00
					VEGETABLE STICKS WITH MISO DRESSING	
<b>KAISO MORIAWASE</b>	MIXED SEAWEED WITH SUMISO SAUCE			13.00	HOUSE SALAD	12.00
					LETTUCE, AVOCADO, CARROT & WATERCRESS	
<b>SAN DAIKON</b>	THREE RADISH SALAD			9.00	YASEI KINOKO	14.25
					SALTU'ED WILD MUSHROOMS, WATERCRESS & TAMARI BUTTER	
<b>SAWARA KYURI</b>	SPANISH MACKEREL & CUCUMBER WITH PONZU SAUCE			12.00	IKA SHOGA	14.00
					SALTU'ED SQUID WITH GINGER & LETTUCE	

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

**OSUIMONO** SOUPS

MISO	6.50
YASEI KINOKO MISO WILD MUSHROOM MISO	7.00
YASAI SHOGA VEGETABLES WITH FRESH GINGER	7.50
KINOKO WILD MUSHROOMS	8.25
HAMASUI CLAM SOUP	9.50
KARAI SAKANA SPICY SEAFOOD	10.00

**MUSHIMONO** STEAMED DISHES

SAKE SHISO SALMON WITH SHISO	29.00
ISE EBI LOBSTER WITH MISO BUTTER	39.75
YASAI VEGETABLES WITH GINGER	21.00

**YAKIMONO** BROILED DISHES

TERIYAKI RIB EYE STEAK WITH WILD MUSHROOMS	39.00
UNADON BROILED EEL, RICE & PICKLES	29.00

**YASAI** VEGETABLE ROLLS

YAMA GOBO SMALL BURDOCK	8.50
NORIMAKI SQUASH	8.50
STRING BEAN	8.50
ASPARAGUS	9.25
SHIITAKE BLACK MUSHROOM	9.25
HORENISO SPINACH	8.50
NINJIN CARROT	8.50
ENOKI STRAW MUSHROOM	9.25
KYURI CUCUMBER	8.50
AVOCADO	9.25
NATTO FERMENTED BEANS	8.50

**HAKOZUSHI** BOX SUSHI

MAQURO AVOCADO TUNA & AVOCADO	22.00
HON-MAQURO AVOCADO BLUE FIN TUNA & AVOCADO	22.00
UNAGI AVOCADO EEL & AVOCADO	24.00
SHIME SABA SHIRAETA KONBU MACKEREL & CLEAR SEAWEED	31.50
HIKARIMONO SPECIAL SILVER SKIN FISH & BLACK CAVIAR	39.75
SMOKED SAKE & SHISO SMOKED SALMON	20.00
SMOKED HAMACHI SHIITAKE SMOKED YELLOWTAIL & SHIITAKE	23.00

**MAKI** SPECIAL ROLLS

CALIFORNIA		8.00
WITH KANIKAMA CRABSTICK		
WITH BLUE CRAB INSIDE OUT		12.25
WITH KING CRAB INSIDE OUT		22.00
SPICY TUNA & TEMPURA FLAKES WITH CUCUMBER INSIDE OUT		12.00
ENOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOMS		11.75
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO		15.00
SAKE KAWA SALMON SKIN		10.50
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR		27.50
NEGI HAMA YELLOWTAIL & SCALLION		10.25
DRAGON EEL, AVOCADO & RADISH SPROUTS		20.00
NIJI SEVEN COLOR RAINBOW		25.25
SPICY CRAB ROLL BLUE CRAB & SHISO		13.75
YASAI MIXED VEGETABLES		11.00
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE		15.25
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON		14.50
TOSHI SPECIAL SALMON SKIN SPECIAL		15.00
SAKE IKURA SALMON & SALMON ROE		16.00
SPICY LOBSTER ROLL		17.00
EBI TEMPURA ROLL FRIED SHRIMP W/ RADISH SPROUT & AVOCADO		13.50
KAKI FRI ROLL FRIED OYSTERS & LETTUCE		17.00
SAKE & SAKE KAWA SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK		19.00

**PLATTERS**

HONDO ASSORTED SPICY GUNKAN & ROLLS		32.00
1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON		
1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL		
TEMAKI HONNIN TRADITIONAL HOME STYLE HAND ROLLS		36.00
2 EACH OF TUNA, SALMON, YELLOWTAIL, WHITE FISH & SILVER SKIN FISH		
MAKI ASSORTED ROLLS		
COMBO 1 MACKEREL, CALIFORNIA INSIDE OUT & TUNA		20.00
COMBO 2 YELLOWTAIL, CALIFORNIA INSIDE OUT & SALMON		23.00
COMBO 3 SALMON SKIN, FRESH WATER EEL & SPICY SCALLOP		26.00
SUSHI 7 PIECES & 1 ROLL		28.00
SUSHI DELUXE 10 PIECES & 1 ROLL		37.00
SASHIMI 12 PIECES		32.00
SASHIMI DELUXE 18 PIECES		42.00
SUSHI SASHIMI COMBINATION 6 PIECES SUSHI, 9 PIECES SASHIMI & 1 ROLL		44.00
ISE EBI SASHIMI WHOLE NORTH ATLANTIC LOBSTER SASHIMI		48.00
BLUE RIBBON SPECIAL VERY SPECIAL PLATTER, 2 TO 4 PEOPLE		170.00
TOSHI'S CHOICE PER PERSON OMAKASE (MINIMUM)		95.00

**SUSHI TO SASHIMI****TAIHEIYO**

PACIFIC OCEAN

MASU-NO-SUKE KING SALMON	8.50
BINNAGA ALBACORE	5.25
UNI SEA URCHIN	8.00
EBI COOKED SHRIMP	3.75
TAKO OCTOPUS	5.00
SHIME SABA HOUSE CURED MACKEREL	7.00
KAIBASHIRA SEA SCALLOP	5.75
MADAI JAPANESE RED SNAPPER	5.50
ANAQO SEA EEL	7.25
KURAGE JELLYFISH	4.25
MASAGO SMELT ROE	5.75
KANPACHI AMBERJACK	7.00
HAMACHI YELLOWTAIL	5.75
SMOKED HAMACHI SMOKED YELLOWTAIL	6.75
KOHADA SPOTTED SARDINE	8.00
KANIKAMA CRABSTICK	3.75
TARABA-GANI KING CRAB	9.25

**NIKU MEAT**

GYU FILET MIGNON	5.25
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**TAISEIYO**

ATLANTIC OCEAN

SAKE SALMON	5.25
SMOKED SAKE SMOKED SALMON	5.50
IWANA ARCTIC CHAR	5.50
HIRAME FLUKE	5.00
ENGAWA FLUKE FIN	5.75
HON-MAQURO BLUE FIN TUNA	5.50
MAQURO ZUKE SOY MARINATED TUNA	7.25
MAQURO TUNA	5.50
SAWARA SPANISH MACKEREL	4.75
MUSHI ISE EBI COOKED LOBSTER	7.75
AOYAGI ORANGE CLAM	5.75
YARI-IKA SQUID	5.50
UNAGI FRESH WATER EEL	5.50
IKURA SALMON ROE	5.50
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	8.75
KANI BLUE CRAB	6.00
TAMAQO SWEET EGG	3.75

**EXTRAS**

UDAMA QUAIL EGG \$1.25	MASAGO SMELT ROE \$3.25	AVOCADO \$1.25	KYURI CUCUMBER \$0.75	SHISO MINT LEAF \$1.00
SPICY SMELT ROE \$1.50	INSIDE OUT \$1.00	MAKI ROLL \$3.00	TEMAKI HANDROLL \$2.00	