

## SUSHI

<b>chirashi*</b> / 2 pieces sashimi over rice	42
sake, maguro, hamachi, madai, hotate, tako, ikura, masago	
<b>nigiri plate*</b> / 1 piece served over rice	30
sake, maguro, hamachi, tamago, madai, hotate	
<b>sashimi plate*</b> / 3 pieces of each	38
madai, sake, hotate, maguro, hamachi, ikura	
<b>tekka don*</b> / tuna rice bowl	28
maguro, daikon, shiso, nikiri	
<b>tnt maki</b> / 6 pc tempura maki	18
rotates daily	
<b>onigiri</b> / rice ball	
<b>spicy maguro*</b> / spicy tuna	10

## A LA CARTE

<b>nigiri</b> 1pc	<b>sashimi</b> 3pcs	<b>temaki</b> handroll	
<b>sake*</b> / salmon			5 / 9 / 10
<b>akami maguro*</b> / lean tuna			6 / 12 / 11
*temaki is spicy			
<b>madai*</b> / japanese sea bream			6 / 11 / 12
<b>hamachi*</b> / yellowtail			5 / 11 / 12
<b>tamagoyaki</b> / egg omelet			4 / 7 / 9
<b>unagi</b> / freshwater eel			5 / 10 / 11
<b>ikura*</b> / salmon roe & quail egg			9 / 12 / 14
<b>hotate*</b> / hokkaido scallop			6 / 12 / 14
*temaki is spicy			
<b>tako</b> / poached octopus			4.5 / 9 / 10

## ROBATAYAKI

### grilled skewers over binchotan charcoal

wagyu beef	8
chicken thigh	3
bacon quail egg	4.5
pork belly	4.5
chicken skin	3
shrimp	3
salmon	5
king trumpet mushrooms v+	4
miso eggplant v+	3
whole flying squid	22
whole branzino	24



## HAPPY ENDINGS

<b>taiyaki</b>	11
2 fish shaped waffles with red bean and coconut ube filling served with yuzu curd	
<b>matcha creme brulee</b>	11
served with candied lemon	

## YATAI

<b>miso soup</b> v+	5
tofu, wakame, negi	
<b>rayu cucumbers</b> v+	6
spicy pickled cucumbers, sesame	
<b>edamame</b> v+	5
sea salt	
<b>karaage</b> / japanese fried chicken	12
aonori, rayu kewpie, lemon	
<b>pork gyoza</b>	12
rayu shoyu, scallion	
<b>veggie gyoza</b>	10
cabbage, shiitake, vermicelli, rayu kewpie	
<b>takoyaki</b> / fried octopus balls	12
kewpie, tonkatsu, katsuobushi, aonori	
<b>shrimp tempura</b>	12
eel sauce, daikon	
<b>okonomiyaki</b> / savory pancake	18
cabbage, tonkatsu, katsuobushi, kewpie	
<b>agedashi tofu</b>	9
panko crusted fried tofu, ginger dashi broth, daikon, scallion	
<b>miso ramen</b> v+	15
mushrooms, corn, chili oil, scallion, onsen egg	
<b>shoyu ramen</b>	18
pork broth, pork belly, nitamago egg, chili oil	
<b>yaki udon</b> / stir fried thick noodles	16
mushrooms, beets, nori, beni shoga, onsen egg, chili oil	
<b>gyudon</b> / beef rice bowl	23
marinated wagyu beef, sauteed onions, onsen egg, beni shoga, scallion	

vegetarian / v+ = vegan

\*consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase the risk of foodborne illness.

## COCKTAILS

<b>suntory x red bull highball</b>	13
choice of toki whisky, haku vodka, or roku gin, served with shiso & lemon soda or original red bull, sugar free, or coconut	
<b>cream on chrome</b>	14
rhum jm, sweet potato shochu, house ube and coconut puree, banana	
<b>in another castle</b>	14
peach blossom toki whisky, lemon, peach calpico honeymilk, tonic, *dairy allergy	
<b>fever dream</b>	15
casco viejo blanco tequila, campari, gochujang syrup, grapefruit, lime	
<b>through the garden gate</b>	MP
osuzu shochu-based gin, plum sake liqueur, elderflower liqueur, lemon, sparkling rose, crushed pink peppercorn	
<b>moshi mochi</b>	14
haku vodka, cocchi americano rosa, tempus fugit creme de cacao a la vanille, strawberry and adzuki bean syrup, lemon	
<b>umeshu mezcal white negroni</b>	16
umeshu junmai sake, mezcal, gentian	
<b>old osaka</b>	14
toki whisky, amaro china china, shiso honey	
<b>spirit of the forest</b>	15
rhum jm martinique white rum, "wildcat" sweet potato shochu, midori melon liqueur, mint syrup, lime	
<b>triple spiral</b>	MP
nikka "from the barrel" whisky, pierre ferrand 1840 cognac, pineau des charentes, amaro lucano, peychaud's bitters, angostura bitters, absinthe	
<b>concierge tip</b>	MP
restrooms are 1 floor down, 1st door on the right	

## DRAFTS

<b>sapporo 16oz /rice lager</b>	7
<b>wolf &amp; cub</b>	6
sapporo & shot of house sake	
rotating draft is <b>12oz</b>	
inquire with your server for our latest selection	

## BOTTLES & CANS

<b>sapporo 22oz / rice lager</b>	11
<b>asahi super dry 12oz /rice lager</b>	6
<b>jpop chu hi 12oz</b>	6
rotating flavors	
<b>stillwater extra dry 16oz /saison</b>	8
<b>hitachino nest 12oz / white ale</b>	10
<b>orion 22oz / rice lager</b>	15

## non alcoholics

<b>lychee mocktail</b>	7
lychee nectar, lemon, shiso soda	
<b>savory, sweet, sour mocktail</b>	7
wakame, genmaicha, lemon, shiso soda	
<b>soursop mocktail</b>	7
soursop nectar, green tea, lime, cucumber	
<b>mexi coke</b>	
<b>diet coke</b>	
<b>ginger ale</b>	
<b>marble soda</b>	
<b>ginger beer</b>	
<b>assorted teas</b>	

## WINE

### WHITE

<b>chenin blanc, verdelho / walker bay, s.a.</b>	12 / 55
light floral notes, dried herbs, white stone fruit, macadamia nuts	
<b>riesling trocken / mosel, germany</b>	14 / 65
crisp, ripe, balanced sweetness, thirst quenching minerality	
<b>viognier, roussanne / northern rhone, france</b>	120
white peach, fresh pear, & orange zest, acidity keeps the wine fresh, mineral backbone	

### RED

<b>tempranillo / rioja, spain</b>	88
intense aromas of wild strawberries with notes of vanilla, toasted caramel and oak on the palate	
<b>touriga, tinta roriz / douro, portugal</b>	13 / 59
spicy fresh blend of port grapes, juicy and intense	
<b>mencia trousseau / bierzo, spain</b>	126
fresh & elegant, hints of raspberry and exotic spices, subtle smoke	

### SPARKLING

<b>cava / catalunya, spain</b>	12 / 55
citrusy, balanced acidity, stone fruit, nutty	
<b>pinot noir / burgundy, france</b>	15 / 69
crisp, vibrant with hints of red berries, floral notes juicy refreshing finish	

### ROSE

<b>cabernet sauvignon / oregon, u.s.</b>	15 / 69
bright, rich, & dry, aromas of cherry jam, light on the palate, with a salty finish	

## WHISKY

<b>suntory toki</b>	6 / 12
<i>blended</i> - basil, honey, herbaceous	
<b>suntory hakushu 12 yr</b>	22 / 44
<i>single malt</i> - grassy nose, subtle peat, dark chocolate, fruit driven, oak finish	
<b>suntory hakushu 18 yr</b>	50 / 100
<i>single malt</i> - rich fruits, citrus, honey, apricots & sweet dark chocolate, lightly peated	
<b>suntory yamazaki 12 yr</b>	27 / 54
<i>single malt</i> - full-bodied, vanilla, citrus notes with an undercurrent of spice just underneath all the candied notes balancing dusty cigarette ash & cedarwood dryness	
<b>suntory yamazaki 18 yr</b>	55 / 110
<i>single malt</i> - mature autumn fruit, vanilla, raisin, apricot, mizunara, blackberry, strawberry jam, dark chocolate, finish is long, spicy and smooth	
<b>nikka coffey malt</b>	13 / 26
<i>single malt</i> - clove, cinnamon, dried fruit, rich,	
<b>nikka coffey grain</b>	11 / 22
<i>blended</i> - vanilla, oak, sweet corn, hazelnut	
<b>nikka "pure malt"</b>	10 / 20
<i>blended</i> - clean, bright nose, soft, fruity palate	
<b>nikka "from the barrel"</b>	13 / 26
<i>blended</i> - full-bodied and punchy, winter spice & toffee, a little caramel & vanilla	
<b>nikka yoichi</b>	18 / 36
<i>single malt</i> - firm, powerful, well-balanced peat, smoke, spices, fresh fruit & nuts	
<b>nikka miyagikyo</b>	18 / 36
<i>single malt</i> - firm, lively, herbaceous, liquorice, elegant, fresh tobacco leaves & coconut	
<b>nikka pure malt 21 yr</b>	43 / 86
<i>blended</i> - refined, grassy, dried fruit, dry	
<b>fukano 10 yr</b>	16 / 32
<i>rice malt</i> - floral, elegant, sandalwood	
<b>fukano 2021 edition</b>	16 / 32
<i>rice malt</i> - umami, savory, fruit overtones	

## WHISKY CONT.

<b>kurayoshi tottori</b>	8 / 16
<i>blended</i> - fresh fruit, cream, pine, resin	
<b>kurayoshi tottori</b>	10 / 20
<i>blended ex bourbon barrel</i> sweet peach, lemon, soft earthy smoke	
<b>kurayoshi matsui mizunara cask</b>	17 / 34
<i>single malt</i> - rich oak, cinnamon, ginger, toffee	
<b>kurayoshi</b>	12 / 24
<i>blended</i> - honey, sweet oak, tangy finish	
<b>kurayoshi 12 yr</b>	13 / 26
<i>blended</i> - aromatic barley with a floral edge, fruity core of apple & white grape	
<b>kurayoshi 18 yr</b>	40 / 80
<i>blended</i> grassy nose, layers of buttered bread, fresh orange, brown sugar on the palate	
<b>akashi</b>	10 / 20
<i>blended</i> - spicy rye, baked cherry oak driven	
<b>akashi</b>	17 / 34
<i>single malt</i> - apricot, malt spice, clove & toffee	
<b>akashi</b>	6 / 12
<i>ume (plum) whisky</i> amazing after a lovely meal at your favorite izakaya, a 6 months blend of plum wine and whisky, great with seltzer, or on the rocks	
<b>iwai</b>	8 / 16
<i>blended</i> - pear, quince, red fruits, vanilla	
<b>iwai tradition</b>	10 / 20
<i>blended</i> - ripe cherry, honey toffee, ginger spice	
<b>iwai ume cask</b>	11 / 22
<i>blended</i> - honey, straw, apricot jam, floral	
<b>kaiyo cask strength</b>	17 / 34
<i>single malt</i> - fruity, silky, touch of chocolate	
<b>ichirio's malt and grain</b>	30 / 60
<i>blended</i> - toffee, gingerbread, tropical fruits	
<b>ohishi brandy cask</b>	13 / 26
<i>rice malt</i> - light, fragrant, clove & almond	

## OTHER RARITIES

<b>jougo kokuto</b>	5 / 10
<i>brown sugar shochu</i> light, with fruity aromas, smooth clean finish	
<b>cor cor red</b>	8 / 16
<i>okinawa molasses rum</i> grassy, hint of smoke, rich, spicy, hints of clove	
<b>cor cor green</b>	11 / 22
<i>okinawa sugar cane rum</i> tropical herbs, pungent herbs, umami	
<b>ki no bi</b>	12 / 24
<i>kyoto dry gin</i> citrus driven, wormwood, pine, herbal	
<b>osuzu</b>	12 / 24
<i>shochu based gin</i> yuzu & other citrus aromas prominent on the nose, flavors of the gin itself are surprisingly bold, spiciness of sansho coming through	
<b>yanagita "mizunara"</b>	8 / 16
<i>barley shochu</i> light, clean, buttery, reminiscence of a whiskey with umami notes	

## SAKE

	smv	acidity	\$
<b>kikusui funaguchi "gold can" 200ml</b>			
<i>nama honjozo</i>	-4	1.7	24
unpasteurized, undiluted, rich, viscous, hints honey & banana bread			
<b>kikusui funaguchi "black can" 200ml</b>			
<i>nama honjozo</i>	-2	1.8	30
blended with shochu, umami driven, mild sweetness			
<b>miyozakura "panda cup" 180ml</b>			
<i>junmai</i>	+6.5	1.4	24
roasted nuts, apricots, dry finish			
<b>chibi zumo "lil sumo cup" 200ml</b>			
<i>junmai genshu</i>	+6	1.4	22
dry, fruit driven, asian pear, plum, nutty, rich			
<b>moriki brewery, "hanabusa bouquet" 720ml</b>			
<i>yamahai junmai</i>	+7	2	143
acidic brightness, hints of berries, round, smooth			
<b>kiminoi "emperor's well" 720ml</b>			
<i>yamahai junmai ginjo</i>	0	1.4	135
well balanced, umami and mushroom driven			

## SAKE

	smv	acidity	\$
<b>brooklyn kura, glass</b>			
<i>junmai ginjo nama</i>	0	1.6	14
fresh, crisp, light & aromatic sake with a dry finish			
<b>bijofu "the gentleman" 720ml</b>			
<i>tokubetsu junmai</i>	+4	1.6	70
light, hints of passion fruit, mint leaves			
<b>matsumoto shuzo "shuhari" 720ml</b>			
<i>junmai</i>	+7	1.3	85
fruity, spritzy, light, creamy notes, soft dry finish			
<b>kaze no mori "wind of the woods" black 720ml</b>			
<i>junmai nama genshu</i>	0	2	125
melon, mandarin orange and floral notes give way to a creamy umami finish bottled directly after pressing, leaving the sake with a natural fizzy effervescence			
<b>senjo 720ml</b>			
<i>junmai daiginjo</i>	-15	1.8	149
floral nose, juicy & refreshing on the palate. made from spring water pulled from 60 meter deep wells, fed by snowmelt filtered through the japanese alps			

## NIGORI SAKE

	smv	acidity	\$
<b>yuki no tenshi "snow angel" 180ml</b>			
<i>junmai</i>	-11	1.4	22
off dry, hints of muscat grapes & strawberry, delicate, silky			
<b>kumo 500ml</b>			
<i>junmai</i>	-4	1.8	85
velvety, tropical fruit nose, pairs well with robatayaki			
<b>tamayura "rhythmic bubbles" 300ml</b>			
<i>junmai sparkling nigori</i>	-10	8	65
silky rich with hints of grapefruit			
<b>kiku masamune 500ml</b>			
<i>junmai</i>	-80	2	53
sweet, creamy, great with yakitori and grilled foods or alone as a dessert			
<b>asamai diamond dust 300ml</b>			
<i>usunigori junmai ginjo</i>	-2	1.5	55
dry, slightly cloudy, notes of stone fruit & sweet rice, brewed with water from snow covered akita mountains in northern japan			
<b>dassai 45 300ml</b>			
<i>junmai daiginjo</i>	+3	1.4	58
elegant fruity, and light, hints of apple and melon			

