SAKE SELECTION

Kubota 久保田	**Junmai Daiginjo**	*Delicate with refined notes of melon, pear, and a touch of vanilla*	*24/89*
Masumi Kanzukuri 眞澄	**Junmai**	*Thick and smooth, with soft mixed berries, melon, and earth tones*	*25/92*
Banshu Ikkon 播州一献	**Junmai**	*"Super Dry"; Rainier cherry & green apple pith, leading to a crisp finish*	*19/78*
Occidental ブルックリン蔵	**Junmai**	*Dry-hopped 'rose sake' with aromas of pink hibiscus & grapefuit; a zesty kick*	*19/78*
Noguchi Kanagaso 農口尚彦研究所	**Junmai**	*Lean with a strong, yet smooth presence; comes with a dry and umami finish*	*25/92*
Bijofu "Schwa" 美丈夫	**Ginjo Sparkling**	*Light body and delicate sweetness, balanced by fine bubbles; 500ml*	*17/60*
Suigei 酔鯨	**Tokubetsu Junmai**	*"Drunken Whale" sake, versatile with umami and rich acidity*	*16/67*
Kuzuryu 九頭龍	**Junmai**	*Harmonious blend of savory umami, mild sweetness and a delcate acidity*	*24/89*
Kubota Junmai 久保田 純米吟醸 濁り	**Ginjo Nigori**	*A unfiltered sake with a collection of lemon zest, vanilla and asian pear aromas*	*19/74*
Mukade 百足	**Ginjo Nigori**	*A lifted unfiltered sake with aromas of bright pear, and amanatsu blossoms*	*24/79*
Doburoku どぶろく庭の鶯	**Nigori**	*Completely unfiltered sake; creamy with a velvety finish*	*17/68*

FLAVORED SAKE

"Shimehari Tsuru" Plum Sake 梅酒	*Sweet, tangy with rich plum undertones; 500ml*	*18/61*
Peach Sake "Miwaku no Momo" 魅惑の桃	*Light, refreshing with juicy peach; 500ml*	*18/61*
Yuzu Sake "Nanbu Bijin" 南部美人 柚子酒	*Zesty, vibrant with citrus highlight; no sugar added*	*21/82*

Prices listed by the glass and by the bottle; Bottles are 720ml unless noted otherwise

PREMIUM SAKE SELECTION

Sakes below are sold by the bottle

TOCHIGI PREFECTURE

Sohomare Kimoto **惣譽一**	**Tokubetsu Junmai**	*Special brew with a gentle collection of toasted rice, wheat, and lemon peel aromas*	*95*

SHIZUOKA PREFECTURE

Pride of the Seashore **磯自慢**	**Junmai Ginjo**	*Nerved persimmon and just ripe hala fruit brimming with seaside, mineral tension*	*97*

AOMORI PREFECTURE

Denshu **田酒**	**Junmai**	*Smooth and easy to drink, sweetness and umami in balance; an easy finish*	*114*

AICHI PREFECTURE

Gikyo 50 **鍋島**	**Junmai Ginjo**	*Dabinett apple and allspice; sake built on rice from the legendary 'Tojo Rice Fields'*	*117*

NARA PREFECTURE

Mimurosugi **みむろ杉山田錦**	**Junmai Daiginjo**	*Smooth, light in the palate, with a hint of lychee, strawberry, and Asian pears*	*138*

NIIGATA PREFECTURE

Yukimuro Snow Age **八海山**	**Junmai Daiginjo**	*Aged three years in snow, with a nose of melon and green apple*	*162*

YAMAGUCHI PREFECTURE

Dassai 23 **獺祭**	**Junmai Daiginjo**	*Highly polished sake with a nose of grapes, flowers, strawberries and mineral water*	*186*

FUKUI PREFECTURE

Kokuryu "Ryu" **黒龍**	**Daiginjo**	*"Black Dragon"; Notes of pineapple, taffy, and white flower blossoms*	*212*

SHOCHU

Japanese distilled spirit made from ingredients such as barley, sweet potato, or rice

BARLEY "MUGI"

Ginza no Suzume 銀座のすずめ	Aged from a distillery in a remote village with roots back to 1864	*12/60*
Iichiko いいちこ	Created with soft, geothermal rich water; a staple barley shochu	*14/68*

SWEET POTATO "IMO"

Akamoah "Red Satan" 赤魔王	Distilled from sweet potato and aged in ceramic bins for a year	*22/77*
Tomi no Hozan 富乃宝山	Made with yellow koji, which results in a light aroma as it pours	*26/94*

SESAME

Beniotome 红乙女	Pioneer of sesame shochu with a neutral and clean finish	*14/68*

HIGHBALL

Ume Sour 梅干しサワー	Not too sweet and not too tart *Shochu, pickled plum, fizz*	*13*
Ginger Sour ガリサワー	Sharp and refined without an edge *Shochu, pickled ginger*	*13*

BEER

Sapporo Premium サッポロ プレミアム	Classic Japanese lager with a crisp, clean taste; notes of citrus and grain	*9*
Echigo 越後コシヒカリ	Premium rice lager made with Niigata's famous Koshihikari rice	*11*
Sapporo Premium Zero サッポロプレミアムビール	Classic Japanese lager; refined flavor with a clean finish, non-alcoholic	*8*

WINES

SPARKLING

Montefresco Prosecco	Glera, Montefresco, NV Conegliano	*16*

ROSÉ

Le Pas du Moine	Rosé, 2025 Côtes de Provence Sainte-Victoire	*19/79*

ORANGE

Domaine de Berguerolles "La Vie en Orange" (Cevannes)	Semillon/Viognier, IGP 2023	*15/70*

WHITE

Jean Marie Berthier	Sauvignon Blanc, Loire, 2023 Coteaux du Giennois	*14/64*
Domaine de Virvane	Chardonnay, 2022 Chablis Burgundy	*22/95*

RED

Domaine de la Madone	Gamay, 2022 Fleurie Old Vines (100 Years), Beaujolais	*18/78*
Réserve d'Excellence	Cabernet Sauvignon, 2022 Domaine de la Jasse	*17/75*

HOUSE COCKTAILS

Alcoholic house cocktails are sake or shochu based

Ichiro the Merchant	A lively mix of sweet lychee flavors with a playful twist *"Lychee Shochutini"*	*18*
Kaito the Trader	Grapefruit, plum, and sweet potato; treasures from abroad *"Shochu Sake Paloma"*	*17*
Kazuo the Collector	A mix of familiar and treasured citrus ingredients *"Yuzu Moscow Mule"*	*17*
Rei the Diplomat	Umami-rich sake, nutty shochu, balanced by olive grace *"Kombu Saketini"*	*18*
Hiroshi the Captain	Bold and commanding flavors of coffee, bitters and plum *"Plum Wine Old Fashion"*	*17*

N/A COCKTAILS *Mocktails*

Hideo the Artisan	Crafty and creative; unique flavors with an artistic flair *Yuzu, jalapeno, fizz*	*12*
Takeshi the Alchemist	Mysterious and complex; a blend of flavors and herbs that transforms *Shiso, matcha, fizz*	*13*
Hina the Apothecary	Tart and floral, full of blooming life *Cranberry, rose, fizz*	*11*

KOMBUCHA

Soba Cha	Gorgeous, toasted buckwheat with deep notes of heirloom grain and spun sugar kombucha	*12/50*
Hojicha	Broad and salinous, with notes of roasted chestnut and pine kombucha	*12/50*

HOT TEA

All hot teas below are served in a kettle, perfect for sharing

Sencha 煎茶	Traditional heart-warming green tea; aromatic, hearty, and perfect for the cultured	*7*
Ginger Yuzu ジンジャー柚子茶	Citrus, refreshing, and clean; comforting warmth to feel at home	*7*
Decaf Organic Sencha デカフェ 煎茶	Classic organic green tea, decaffeinated to be enjoyed any time of the day	*8*

REFRESHMENTS

Kimino Ringo Soda	Crisp and refreshing apple soda with a slight citrus note	*6*
Melon Soda	Classic Japanese honeydew flavor; forever vibrant and fresh	*6*
Calpico Soda	Nostalgic creamy, citrus, and tangy blend; with fizz	*6*
Iced Hojicha Tea	Unsweetened roasted green tea brewed from 100% Japanese tea-leaves; less caffeine	*5*

BOTTLED WATER

Saratoga Still	Large bottled spring water; low mineral content	*7*
Saratoga Sparkling	Large bottled carbonated water; smooth texture	*7*

SMALL BITES *Appetizers*

Pickled Edamame 枝豆のお漬物	Lightly pickled edamame with dashi vinegar and housemade spice	*9*
Uni Shooter ウニシューター	Sea urchin with soy, ikura, and quail egg; one shot	*18*
Shishito Peppers ししとう	Seared shishito peppers in soy dashi-marinade, topped with bonito flakes	*12*
Chawanmushi 茶碗蒸し	Steamed egg custard with chicken, shiitake mushroom and fishcake	*9*
Agedashi Tofu 揚げ出し豆腐	Dashi-marinated lightly-fried tofu topped with bonito	*8*
Soy Butter Scallops ホタテのソテー	Seared Hokkaido scallops with soy butter, lemon and parsley	*18*

LARGE BITES

Miso Cod 銀鱈の西京みそ焼き	5-day seared, miso-marinated black cod; hajikami ginger	*24*
Vegetable Tempura 野菜の天ぷら	Pumpkin, asparagus, shishito peppers, maitake mushrooms; lightly fried in tempura batter	*16*
Chicken Wings 手羽先	Sweet, soy-glazed wings with sesame seeds; three pieces; add extra wing +6	*18*
Spring Salad ハウスサラダ	Rainbow salad with tofu, bell peppers, and soy garlic dressing	*11*
Wagyu Yaki Shabu 和牛焼きしゃぶ	Seared A5 wagyu, grated daikon, green yuzu kosho, and onions in citrus-based soy	*26*

Consuming raw fish may be harmful to pregnant women

SASHIMI
刺身

Fresh fish flown in regularly from Japan, prepared as Sashimi.

Assorted Light Sashimi	8 pieces of chef's selection of assorted Sashimi	*22*
Assorted Regular Sashimi	12 pieces of chef's selection of assorted Sashimi	*31*

A LA CARTE
単品
(3 SLICES)

Salmon	サーモン	*9*
Madai Sea Bream	マダイ	*13*
Hamachi Yellowtail	ハマチ	*12*
Saba Mackerel	サバ	*14*
Ika Squid	イカ	*11*
Hotate Scallop	ホタテ	*13*
Bluefin Tuna	マグロ	*13*
Toro	大トロ	*15*

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KAISEN-DON

海鮮丼

Enjoy a hearty experience of Japanese seafood in one bowl. Begin with our sashimi blend. Before finishing, leave some sashimi and rice to enjoy with our house-made ochazuke broth. Ring the bell when ready to request the ochazuke.

Chirashi Bowl

Bluefin tuna, toro, scallops, salmon, and sea bream sashimi slices with ikura and tamago. Served with sides of hamachi, soy sauce, and oshinko.

Standard *42*

Premium *49*
+ Uni, heap of snow crab, crab claw, extra nori sheets

Signature Bowl

Tuna tartare with scallops, squid, cucumber, takuan, uni and ikura. Served with sides of hamachi, soy sauce, egg yolk and oshinko.

Standard *39*

Premium *46*
+ Heap of snow crab, crab claw, tamago, extra nori sheets

Aka Bowl

House spicy salmon with cucumber, uni and ikura. Served with sides of hamachi, soy sauce, egg yolk and oshinko.

Standard *34*

Premium *41*
+ Heap of snow crab, crab claw, tamago, extra nori sheets

ADDITIONS

Extra Ikura	Extra Uni	Extra Rice	Extra Nori	Miso Soup
イクラ	ウニ	ご飯追加	焼き海苔	味噌汁
6	*8*	*3*	*3*	*3*

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SUSHI
寿司

Fresh fish flown in regularly from Japan, prepared as Nigiri or Maki.

SUSHI SETS	*served with a cup of Miso Soup*	
Light Sushi Set	6 pieces of chef's selection of Nigri and 6 pieces of a roll of your choice	*29*
Regular Sushi Set	8 pieces of chef's selection of Nigiri and 6 pieces of a roll of your choice	*39*
Mr. Moto's Sushi Set	10 pieces of chef's selection of Nigiri and 6 pieces of a roll of your choice	*45*

NIGIRI
握り
(BY THE PIECE)

Uni Sea Urchin ウニ	*18*
Ikura イクラ	*9*
Salmon サーモン	*6*
Bluefin Tuna マグロ	*8*
Toro 大トロ	*9*
Hamachi ハマチ	*8*
Ika Squid イカ	*7*
Crab カニ	*7*
Hotate Scallop ホタテ	*9*

ROLLS
巻き
(6 PIECES)

Negitoro ネギトロ	*10*
Negihamachi ネギハマチ	*9*
Salmon サーモン	*8*
Spicy Scallop スパイシーホタテ	*9*
Cali カリフォルニア	*8*
Spicy Tuna スパイシーツナ	*9*
Bluefin Tuna テッカ	*9*
Avocado アボカド	*7*
Takuan たくあん	*6*

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DINNER SETS
定食

Each Teishoku set comes with premium Japanese white rice, miso soup, tsukemono, and seasonal kobachi side dishes, offering a perfect balance of flavors and textures.

Hitsumabushi Eel ひつまぶし	Grilled eel with sweet soy glaze over rice; comes with ochazuke	*33*
Gindara Saikyo Yaki 銀鱈西京焼き	5-day miso-marinated black cod with hajikami ginger	*31*
Oyako Don 親子丼	Marinated chicken, house-made tare and, egg served over rice	*24*
Vegetable Tempura 野菜の天ぷら	Chef's selection of seasonal vegetables, lightly fried in tempura batter	*22*
Grilled Chicken グリルチキンおろしポン酢	Seared chicken thigh, grated daikon radish, ponzu sauce	*26*
A5 Wagyu Sukiyaki すき焼き	Japanese wagyu hot pot with dashi and sweet soy	*39*

SET ACCOMPANIMENTS
小鉢

Miso Soup 味噌汁	House blend miso soup
Tsukemono 漬物	Pickled Japanese vegetables
Hamachi はまち	Yellowtail sashimi with miso-mustard sauce
Tamago 玉子	Dashi-marinated Japanese omelette

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SWEETS

In collaboration with our dearest friends
from Kitsby Dessert Bar

Matcha Tiramisu
抹茶ティラミス
Kyoto-style Tiramisu; decadent and indulgent
with melty custard and rich matcha layers
12

Hojicha Panna Cotta
ほうじ茶パンナコッタ
Hojicha-infused creamy milk, set into a smooth
and silky panna cotta
10