



APPETIZERS

- Crispy Chicken
rice cracker coating, apple-cabbage slaw, crispy potato ribbons 13.
- Spicy Tuna Crispy Rice
micro arugula, black tobiko 14.
- Snow Crab & Spicy Tuna Napoleon
snow crab, spicy tuna, avocado, wonton crisps, wild arugula, wasabi aioli 16.
- Truffle Hamachi
truffle-ponzu, teardrop tomato-garlic confit, micro-arugula 16.
- Charred Albacore
serrano chiles, blackened shallots, cilantro, tomatillo-ponzu salsa 16.
- Seared Ahi
potato crisps, julienned radish and a violet-mustard ponzu 16.
- Tropical Albacore Ceviche
grilled pineapple, mango, red jalapeño, red onion, cilantro, tortilla chips 16.
- Seared Rare Filet Mignon Carpaccio
micro-arugula salad, sesame seeds, fried shallots, soy vinaigrette 16.
- Calamari Tempura
chipotle-cilantro tartar 13.
- Shrimp & Vegetable Tempura 12.
- Edamame 5.
- Crab Cakes
pear tomatoes, micro-arugula, asian tomato aioli 17.
- Kurobuta Pork Carnitas
scallion-risotto cake, hoisin reduction, honey-mustard sauce 12.

SOUPS & SALADS

- Spicy Seafood Miso Soup
white shrimp, new zealand green-lipped mussel, scallops, market fish, glass noodles, shiitake mushrooms, snow peas 12.
- Butter Lettuce Wraps
ground chicken, tofu, shiitake mushrooms, peanuts, sweet & sour sauce 10.
- Miso Soup
enoki mushrooms, tofu, scallions 6.
- Field Greens Salad
cherry tomatoes, brioche croutons, roasted shallot vinaigrette 6.
- Seaweed Salad
soy dashi, tofu, sesame 8.
- Yuzu Caesar Salad
hearts of romaine, yuzu caesar dressing, tempura parmesan 12.
- Grilled Chicken Salad
nappa cabbage, snow peas, wonton crisps, peanuts, sesame-miso dressing 14.

FROM THE SUSHI KITCHEN

ON RICE	IN RICE	NO RICE
Unagi 7.	Unagi 8.	Unagi 14.
Salmon 7.	Salmon 8.	Salmon 14.
Salmon Egg 6.	Salmon Egg 7.	Scallop 12.
Scallop 6.	Scallop 7.	Uni 14.
Uni 7.	Uni 8.	Shrimp 12.
Shrimp 6.	Shrimp 7.	Sweet Shrimp 14.
Smelt Egg 6.	Sweet Shrimp 8.	Tuna 14.
Sweet Shrimp 7.	Tuna 8.	Albacore 12.
Tuna 7.	Albacore 7.	Whitefish 12.
Albacore 6.	Whitefish 7.	Yellowtail 14.
Whitefish 6.	Yellowtail 8.	Tamago 10.
Yellowtail 7.	Tamago 6.	
Tamago 5.	California 7.	
	Spicy Tuna 7.	
	Vegetable Roll 6.	
	Softshell Crab 10.	

MAKIZUSHI ROLLS

- Californication
spicy tuna, california roll, soy-roasted shishito pepper, eel sauce 14.
- Darth Vader
spicy tuna, tobiko, cucumber, avocado, black rice, spicy mayo 15.
- Hawaii Five-O
spicy yellowtail, mango, macadamia nuts, toasted coconut, kaiware, soy paper 13.
- Seattle Roll
seared salmon, cucumber, asparagus, cream cheese, yuzu chile-sour cream sauce, citrus tobiko, preserved lemon salt 15.
- Comfort Me, Amore
goat cheese, melon, prosciutto, arugula, basil, soy paper 14.
- Reclining Buddha
shrimp, chilies, cilantro, peanuts, cabbage, soy paper, spicy ponzu 13.
- Rainbow
salmon, shrimp, yellowtail, tuna, whitefish, avocado, california roll 15.
- Dragon
unagi, crab, avocado, cucumber 18.
- Crunchy
crab, shrimp tempura, avocado, cucumber, kaiware, yamagobo, tempura flakes 15.

ENTRÉES

- Shoyu Glazed Black Cod
sautéed mustard greens, maitake mushrooms, wasabi mashed potatoes, soy-daikon sauce 31.
- Asian BBQ Baby Back Ribs
mashed sweet potatoes, asian five-spice corn bread, spicy barbecue sauce 29.
- Grilled Seafood
maine lobster, mahi mahi, shrimp, scallop, quinoa, portobello mushroom, lemongrass-tarragon cream sauce 39.
- Korean-Style Braised Beef Short Ribs
roasted root vegetables, shiitake mushrooms, white truffle polenta 28.
- Loch Duart Miso Salmon
asparagus, preserved-lemon smashed potatoes, fried capers, miso cream sauce 32.
- Asian Vegetables
shiitake mushrooms, bok choy, eggplant, snow peas, bell peppers, bean sprouts, tofu, glass noodles, sweet chili sauce 23.
- Seared Ahi Tuna
sautéed spinach, caramelized onion smashed potatoes, white-soy tomato confit 33.
- Sweet & Spicy Shrimp
bok choy, snow peas, baby corn, bell peppers, scallions, steamed rice 24.
- Pan-Roasted Chicken Breast
chinese long beans, fried brown rice, teriyaki sauce 19.
- Sushi Entrée
tuna, yellowtail, albacore, whitefish, salmon, shrimp, scallop, unagi, spicy tuna, avocado 32.
- American Wagyu Steak
roasted shishito pepper & broccolini hash, crispy onions, tomato-ginger salsa 39.
• with Himalayan Salt Plate 69.
(supply limited, inquire about availability)
- Cracked Pepper Filet Mignon
broccolini, twice-baked wasabi potato, cabernet reduction 38.
• with Australian Lobster Tail 69.

SIGNATURE COCKTAILS & MARTINIS 12.

Norman's Mai-Tai <i>light rum, myers's dark rum, passion fruit, secret ingredient</i>
Bushido Martini <i>skyy citrus, chambord, champagne, peach schnapps, pineapple, cranberry</i>
Yama-Jito <i>junmai sake, triple sec, cane sugar, cranberry, fresh mint and lime</i>
Bernheimer Basil-Jito <i>skyy vodka, muddled strawberry, basil, sweet & sour, soda</i>
Cupid <i>malibu rum, strawberries, coconut, pineapple, galliano float</i>
Ginger N' Rita <i>tequila, sweet & sour, 'gingerita'</i>
Yuzu Pom-Pom Martini <i>vodka, pomegranate purée, sweet & sour, lime zest-sugar rim</i>
Mango Mountain Martini <i>skyy vodka, mango purée, orange juice, sweet & sour</i>
Lychee Margarita <i>hana lychee sake, partida tequila, triple sec, lychee juice, sweet & sour, agave nectar</i>
Lychee Martini <i>kai lychee vodka, sake, lychee juice</i>
Ichigo Veev <i>veev açai berry spirit, fresh strawberry juice, lemon squeeze</i>
Kimono Candy Cane Martini <i>absolut vanilla, peppermint schnapps, white godiva liqueur, candy cane rim</i>

BEER

DRAFT			
Harp	USA		7.
Blue Moon	USA		7.
Firestone	USA		7.
Sam Adams Octoberfest	USA		6.
Coors Light	USA		6.
Sapporo	Japan		7.
Negra Modelo	Mexico		7.
Peroni	Italy		7.
BOTTLE			
Asahi ~ 12oz.	Japan		7.
Asahi ~ 20oz.	Japan		9.
Sapporo ~ 20oz.	Japan		9.
Sapporo Light	Japan		7.
Miller Light	USA		6.
Miller Genuine Draft	USA		6.
Corona	Mexico		6.
Singha	Thailand		6.
St. Pauli (non-alcoholic)	Germany		6.

SAKE BY THE CARAFE

HOT			
Junmai, Hakutsuru		7.	13.
CHILLED			
Nigori, Sho Chiku Bai	Berkeley	8.	~
Junmai, Suigei	Kochi	14.	~
GINJO, Wakatake "Onikoroshi"	Shizuoka	18.	~
Flavored Sake, Lychee	California	14.	~
Flavored Sake, Fuji Apple	California	14.	~

WINES BY THE GLASS

SPARKLING		GLASS	
Mumm Napa 187ml	Napa Valley	14.	~
Nicholas Feuillante 187ml	Champagne, NV	19.	~
Moscato, D'Asti "Saracco" 375ml	Italy, 2008	20.	~
ILLUMINATING WHITES			
Albariño, Burgans	Rias Baixas 2008	9.	36.
Chardonnay, Wente	Monterey 2008	9.	36.
Chardonnay, Summerland	Sonoma 2006	14.	56.
Chardonnay, Albert Bichot	Chablis 2008	13.	52.
Riesling, Dr. F. Weims-Prum	Mosel-Saar-Ruer 2008	10.	40.
Pinot Grigio, Tolloy	Italy 2001	9.	36.
Sauvignon Blanc, Veramonte	Chile 2008	8.	32.
EXPRESSIVE REDS			
Cabernet Franc, Lang & Reed	Napa Valley 2007	13.	52.
Cab. Sauvignon, Maddalena	Paso Robles 2006	8.	32.
Cab. Sauvignon, Rodney Strong	Sonoma 2006	9.	36.
Meritage, Beringer "Alluvium"	Knights Valley 2005	13.	52.
Merlot, Lockwood	Monterey 2007	9.	36.
Pinot Noir, San Simeon	Monterey 2007	11.	44.
Pinot Noir, Sebastiani	Sonoma 2007	11.	44.
Pinot Noir, Albert Bichot	Burgundy 2007	12.	48.
Syrah, McManis	Ripon 2007	8.	32.
Zinfandel, XYZin	Sonoma 2007	10.	40.
Chianti Riserva, Bonacci	Tuscanny 2004	11.	44.

THE ART OF TEA 6.

organic, hand-crafted loose leaf artisan teas

Velvet	Japanese Sencha	English Breakfast
Jasmine Pearls	Earl Grey	Tropical Pineapple
Plum Oolong	Amore	Lemongrass Ginger

TONIGHT'S SPECIALS

APPETIZERS

Pacific Oyster Shooter
sake, ponzu, scallion, smelt egg, chili paste 4.

Oysters on the Half Shell
yuzu mignonette, wasabi horseradish, ginger cocktail sauce
HALF DOZEN 18. FULL DOZEN 36.

Bloody Mary Prawn Cocktail
house-made asian pickles, bloody mary salsa, horseradish cream 16.

ENTRÉE

Alaskan King Crab Legs with Maitake-Saffron Risotto
charred shallots, cherry tomato, smoked paprika 37.

DESSERT

Eggnog Bread Pudding
golden rum raisin ice cream, roasted gala apples, toasted cashews, mocha anglaise 10.

COCKTAILS & WINE

Moscow Mule*
russian standard platinum vodka, homemade ginger beer, squeeze of lime, served in copper mug 12.

**Invented in Los Angeles in the 1950s, this classic cocktail started vodka in the USA; originally served in a copper mug.*

Steve's Rising Sun Sangria
red wine, brandy, orange liqueur, lychee and fresh fruit 6.

Beaujolais-Villages Nouveau, George DuBoeuf 2009
GLASS 8. BOTTLE 32.