

COCKTAILS

PINEAPPLE EXPRESS - \$21
grilled pineapple infused mezcal,
cointreau, cane syrup, cardamom
bitters,+ lemon juice

TOKYO FASHION - \$19
japanese whisky, plum honey sugar,
+ in-house made bitters

ROSE CITY - \$18
peach blossom vodka, peach rooibos
tea, orange syrup, lemon juice, peach
bitters,+ prosecco

NIGHT OWL - \$21
espresso tequila, espresso, baileys,
kahlua,+ frangelico

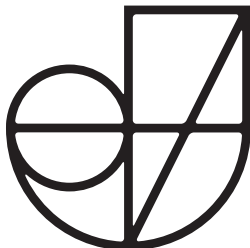
WHAT'S THE MATCHA- \$18
gin, dry sake, st. germain liqueur,
simple syrup, lime juice, cucumber,
aloe,+ soda

CHERRY BLOSSOM - \$21
chocolate infused woodford reserve,
ancho reyes, cherry chocolate chili
tea,+ lemon juice

NIGHTSHADE - \$18
ube infused white rum, lychee,
lime oleo saccharum, mint,+ soda

SEOUL - \$18
barley infused sweet vermouth -
montenegro blend, calvados,+ barley
bitters

TSUKEMONO - \$19
vodka or gin, dolins dry vermouth, in
house pickling olive blend,+ 24k gold



0 PROOF

AQUA PANNA 1L - \$9

SAN PELLEGRINO SPARKLING
750ML - \$7

REDBULL - \$5

SUGAR FREE REDBULL - \$5

WINE BY THE GLASS

BUBBLES

BISOL 'CREDE' - \$16
prosecco; valdobbianedene, veneto - italy

LANSON - \$25
pinot noir / chardonnay; champagne -
france

WHITE

ZARATE - \$16
albarino; rias baixas - spain

ARCHERY SUMMIT VIRETON - \$17
pinot gris; willamette valley - oregon

WILLAMETTE VALLEY VINEYARDS - \$18
white pinot noir; willamette valley -
oregon

PATIENT COTTAT - \$20
sauvignon blanc; sancerre - france

AUBAINE 'ANAHATA VINEYARD' - \$22
chardonnay; eola-amity hills - oregon

RED

ALTOS LOS HORMIGAS - \$15
malbec; mendoza - argentina

CASTRO VENTOSA 'VALTUILLE' - \$16
blend; bierzo, castilla y leon - spain

IL POGGIONE ROSSO DI MONTALCINO - \$20
sangiovese; montalcino - italy

MUGA RESERVA RIOJA - \$20
tempranillo; rioja alta - spain

TREFETHEN ESTATE - \$25
cabernet sauvignon; oak knoll, napa
valley - california

ROSÉ

CAPE BLEUE ROSE, JEAN LUC COLOMBO - \$16
rose; marseille - france

BEER

PFRIEM PILSNER - \$9

SAPPORO - \$9

10 BARREL BREWING ALL WAYS
DOWN - \$9

10 BARREL PROFUSE JUICE - \$9

SWIFT CIDER YUZU - \$9

WYLD CBD BLACKBERRY SELTZER
- \$9

SAKE BY THE GLASS

OMOI YUZU SAKE - \$14
yuzu; kyoto - japan

YOSHINO GAWA 'GOKUJO' - \$15
ginjo; niigata - japan

RIHAKU 'WANDERING POET' - \$17
junmai ginjo; shimane - japan

YUKI NO BOSHA 'CABIN IN THE SNOW' -
\$18
junmai gingo; akita - japan

DASSAI 45 NIGORI - \$19
nigori daiginjo; yamaguchi - japan

DASSAI 39 - \$20
junmai daiginjo; yamaguchi - japan

TEDORIGAWA 'LADY LUCK' - \$22
daiginjo; ishikawa - japan

MAKIMONO

- SPICY TUNA*** - \$18
tuna zuke, fresno,+ tenkatsu
- SHRIMP TEMPURA** - \$16
cucumber, gobo, kaiware,
+ tobiko mayo
- EEL AND AVOCADO** - \$16
cucumber,+ spiced nori
- DYNAMITE*** - \$38
king salmon + dungeness crab,
+ shiso
- SPICY YELLOWTAIL*** - \$16
kizami wasabi, avocado,
+ serrano
- KIMBAP** - \$16
burdock, radish, cucumber, tofu,
mushroom,+ avocado
- NEGI TORO*** - \$18
bluefin tuna,+ scallion
- SOFT-SHELL CRAB*** - \$18
tobiko, kimchi remoulade,
+ pickled shallot
- DRAGON MAKI** - \$24
shrimp tempura, eel, avocado,
+ bonito flakes

NIGIRI + SASHIMI

- CHEF'S CHOICE NIGIRI*** - \$75
- CHEF'S CHOICE SASHIMI*** - \$75
- TORO*** - \$30 fatty tuna
- SHIMA AJI*** - \$18 striped jack
- MADAI*** - \$17 red sea bream
- MAGURO*** - \$16 tuna
- SAKE*** - \$14 king salmon
- HAMACHI*** - \$16 yellowtail
- KANPACHI*** - \$16 amberjack
- HIRAME*** - \$17 fluke
- HOTATE*** - \$17 scallop
- UNAGI** - \$13 fresh water eel
- IKURA*** - \$16 salmon roe
- TAMAGO** - \$12 sweet omelet
- UNI*** - \$28 sea urchin
- WAGYU** - \$29 japanese beef

HOT

- EDAMAME** - \$9
sea salt
- SPICY WOK EDAMAME** - \$11
chili garlic,+ crispy shallots
- MISO SOUP** - \$6
wakame, tofu,+ scallion
- CRISPY BRUSSELS SPROUTS** - \$13
kimchi vinaigrette
- CHARRED BROCCOLINI** - \$13
in house made barley miso,
+ sesame seed
- MUSHROOM BAO BUN** - \$15
maitake, truffle,+ pickled onion
- CHARRED CORN** - \$15
creamed corn, dry miso, negi,
+ cotija cheese
- WAGYU GYOZA** - \$24
chili ponzu
- MUSHROOM TEMPURA** - \$16
sour dashi
- VEGETABLE TEMPURA** - \$17
chef's selection vegetables,
shiso leaf,+ tentsuyu
- KFC** - \$21
soy garlic, pickled daikon,+
sesame
- PORK STICKY RIBS** - \$26
chili hoisin
- LAN ROC PORK BELLY** - \$29
rum compressed pineapple,
black garlic tare,+ radish

SEA

- MISO BLACK COD** - \$42
citrus miso,+ crispy leeks
- SEARED SCALLOPS** - \$45
maine scallops, black garlic,
+ sorrel
- GRILLED KING CRAB** - \$45
shiso butter, chili lime,
+ roasted garlic
- HOT SHELLFISH PLATTER** - \$95
oyster, colossal shrimp, maine
scallops+lobster,+ shiso butter
ADD ON
norwegian king crab + \$45

COLD

- SALMON TACOS*** - \$15
ume emulsion, ikura,+ avocado
- CRISPY TOFU SALAD** - \$12
avocado, wafu,+ japanese herbs
- WAKAME SALAD** - \$9
cucumber, apple, wafu,+ kombu
- HAMACHI CRUDO*** - \$19
ponzu, crispy shallot,+ shiso
- KANPACHI CRUDO*** - \$16
compressed watermelon, nuoc cham
vinaigrette, chervil
- TUNA TARTARE*** - \$19
avocado purée, chili soy,
+ nori rice cracker
- STEAK TARTARE*** - \$27
braised mushroom, truffle
aioli,+ milk bread toast
- HAMACHI CRISPY RICE*** - \$19
yuzu kosho, soy,+ avocado
- LOBSTER ROLLS** - \$28
maine lobster, milk bread bun,
+ kimchi remoulade

SPECIALTY NIGIRI

- MAGURO FOIE GRAS*** - \$24
foie gras, truffle,+ tare
- SMOKED WAGYU*** - \$39
a5 japanese beef, uni,+ caviar
- HOKKAIDO*** - \$35
hotate, uni,+ crispy nori
- ABURI SAKE*** - \$24
torched salmon belly,+ fresh
truffle

ITAMEMONO

- KIMCHEE FRIED RICE** - \$20
in house made kimchee, negi,
cilantro,+ sesame
- VEGETABLE FRIED RICE** - \$16
egg, shiitake, onion, carrot,
+ broccolini
- JAPCHAE** - \$23
sweet potato noodles, wok beef,
carrot, red pepper,+ egg
- VEGAN JAPCHAE** - \$19
sweet potato noodles, crispy tofu,
carrot,+ red pepper
- ADD-ONS**
- PROTEIN** - \$6
beef, chicken, pork, duck, or shrimp
- JIDORI EGG** - \$2

CAVIAR

- latkes, blinis, crème
fraîche, quail eggs, asian
pear, caper,+ onion
- SIBERIAN OSETRA** - \$99
- RUSSIAN ROYAL** - \$139
- IMPERIAL GOLD** - \$229

LAND

- 10 OZ GRILLED RIBEYE** - \$53
shiso chimichurri, pickled onion,
+ japanese herbs
- 10 OZ DRY AGE NY** - \$59
shiso chimichurri, pickled onion,
ginger aioli,+ japanese herbs
- A5 WAGYU HOT STONE*** - \$89
fresh wasabi, pickled onion,
cucumber,+ ponzu
- A5 WAGYU KATSU SANDO*** - \$89
miyazaki prefecture, ssamjang, milk
bread toast,+ 24k gold
- SECRETO IBERICO DE BELLOTA** - \$45
barley miso, cashew dukkah,+
scallion
- PEKING DUCK** - \$69
scallion, cucumber, hoisin,
+ pancake

A 20% service charge will be added to every bill.

*Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

DESSERT

DARK CHOCOLATE MELTDOWN CAKE - \$19
caramelized banana,+ vanilla ice cream

STRAWBERRY CHEESECAKE - \$18
graham crumble,+ 24k gold

BINGSU - \$16
korean snow, condensed milk, strawberry,+ cookie crumb

CRÈME BRULÉE - \$16
ume boshi, grapefruit,+ shiso

PANNA COTTA - \$17
vanilla bean, roasted pineapple,+ coconut meringue

SUSHI ICE CREAM - \$16
vanilla ice cream, rice crispies,+ chocolate sauce

CHOCOLATE BAR CAKE - \$18
caramelia cremoux, 24k gold,+ vanilla ice cream

CHEF'S ASSORTED MOCHI - \$14

SORBET - \$13
chef's choice selection

BUBBLES

BISOL 'CREDE' - \$64
prosecco; valdobbiana - italy

RAVENTOS 'DE NIT' ROSÉ - \$75
xarello blend; conca del riu anoia - spain

LANSON BRUT - \$100
pinot noir / chardonnay; champagne - france

DELAMOTTE BRUT BLANC DE BLANCS - \$150
chardonnay; champagne - france

ANDRE CLOUET 'DREAM VINTAGES' - \$160
pinot noir / chardonnay; champagne - france
*multiple years

BILLECART SALMON BRUT ROSÉ - \$170
pinot noir; champagne - france

WHITE

CHARDONNAY:

DOMAINE LAROCHE - \$80
chardonnay; chablis - france

FLOWERS - \$88
chardonnay; sonoma coast - california

DOMAINE VOCORET 1ER CRU 'LES FORÊTS' - \$95
chardonnay; sonoma coast - california

AUBAINE 'ANAHATA VINEYARD' - \$100
chardonnay; eola-amity hills - oregon

FAR NIENDE 'CAVE COLLECTION' - \$110
chardonnay; napa valley - california

DOMAINE F&L PULIGNY MONTRACHET - \$150
chardonnay; puligny montrachet - france

SAUVIGNON BLANC:

PATIENT COTTAT 'ANCIENT VINES' - \$80
sauvignon blanc; sancerre, loire - france

SPOTTSWOODE ESTATE - \$85
sauvignon blanc; calistoga, napa valley - california

CHÂTEAU CARBONNIEUX BLANC - \$130
sauvignon blanc blend; pessac-léognon, bordeaux - france

OFF DRY (SEMI-SWEET):

DÖNNHOFF ESTATE - \$65
riesling; mosel - germany

DOMAINE HUET DEMI-SEC 'CLOS DU BOURG' - \$88
chenin blanc; vouray - france

VON SCHUBERT MAXIMIN GRÜNHAUS 'ABTSBERG' - \$90
riesling; mosel - germany

CRISP AND MINERAL:

DOMAINE L'ECU MUSCADET-SÈVRE-ET-MAINE - \$65
melon de bourgogne; loire - france

ARCHERY SUMMIT VIRETON - \$70
pinot gris; willamette valley - oregon

LA CAÑA 'NAVIA' - \$80
albarino; rias baixas - spain

SIGALAS 'SANTORINI' - \$120
assyrtiko; santorini - greece

ROSÉ/ORANGE/"NATTY"

ROSÉ:

CAPE BLEUE ROSE, JEAN LUC COLOMBO - \$64
rose; marseille - france

ORANGE:

MARAJAN SIMCIC - \$55
ribolla; brda - slovenia

"NATTY":

YETI & THE KOKONUT 'HIPSTER JUICE' - \$70
uncommon red blend; adelaide - australia

RED

PINOT NOIR:

BERGSTROM 'CUMBERLAND RESERVE' - \$90
pinot noir; oregon - usa

BACHELET-MONNOT BOURGOGNE - \$95
pinot noir; burgundy - france

FAIVELEY 1ER CRU 'CLOS MYGLANDS' - \$140
pinot noir; burgundy - france

BEAUX FRÈRES 'BELLES SOEURS' - \$190
pinot noir; ribbon ridge - oregon

CABERNET SAUVIGNON:

ANDREW WILL 'CHAMPOUX VINEYARD' - \$95
cabernet sauvignon; horse heaven hills - washington

TREFETHEN ESTSATE - \$100
cabernet sauvignon; oak knoll, napa valley - california

INGLENOOK 'ESTATE VINEYARD' - \$140
cabernet sauvignon; rutherford, napa valley - california

SPOTTSWOODE 'LYNDENHURST' - \$160
cabernet sauvignon; calistoga, napa valley - california

HEITZ 'TRAILSIDE VINEYARD' - \$260
cabernet sauvignon; calistoga, napa valley - california

ITALIAN VARIETIES:

GIUSEPPI CORTESE BARBARESCO - \$95
nebbiolo; barbaresco, piedmont - italy

VAL DI SUGA BRUNELLO DI MONTALCINO - \$110
sangiovese; montalcino - italy

PODERI E CANTINE ODDERO BAROLO - \$125
benniolo; barolo - italy

ISOLE E OLENA 'CEPPARELLO' TOSCANA - \$185
sangiovese; tuscan - italy

NEW WORLD OTHER:

CATENA 'LA CONSULTA' - \$80
malbec; mendoza - argentina

K VINTNERS 'THE BEAUTIFUL' - \$90
syrah; walla walla - washington

OLD WORLD OTHER:

CASTRO VENTOSA 'VALTUILLE' - \$64
blend; bierzo, castilla y leon - spain

LA RIOJA ALTA 'VINA ARDANZA RESERVA' - \$98
tempranillo; rioja alta - spain

DOMAINE DE LA SOLITUDE - \$105
châteauneuf-du-pape - france

VIEUX TÉLÉGRAPHE 'LA CRAU' - \$195
grenache blend; châteauneuf-du-pape - france

SAKE

STANDARD BOTTLE (720 ml):

YOSHINOAWA 'WINTER WARRIOR' - \$55
ginjo; niigata - japan

TAKATENJIN 'SWORD OF THE SUN' - \$60
honjozo; shizuoka - japan

RIHAKU 'DREAMY CLOUDS' - \$65
junmai nigori; shimane - japan

RIHAKU 'WANDERING POET' - \$80
junmai nigori; shimane - japan

YUKI NO BOSHA 'CABIN IN THE SNOW' - \$88
daiginjo; akita - japan

TEDORIGAWA 'LADY LUCK' - \$100
junmai ginjo; ishikawa - japan

DASSAI 45 - \$100
nigori junmai daiginjo; yamaguchi - japan

DASSAI 39 - \$120
junmai daiginjo; yamaguchi - japan

BORN 'TOKUSEN' SNOW AGED - \$140
junmai daiginjo; fukui - japan

HAKUTSURU 'FLIGHT OF THE CRANE' - \$180
junmai daiginjo; hyogo - japan

DASSAI 23 - \$195
junmai daiginjo; yamaguchi - japan

SAKE SMALL BOTTLE (300 ml):

AWA YUKI SPARKLING SAKE - \$25
sparkling; kobe, hyogo - japan

TOZAI 'SNOW MAIDEN' - \$30
nigori; kyoto - japan

KANBARA 'BRIDE OF THE FOX' - \$38
junmai ginjo; niigata - japan

SHIMIZU-NO-MAI 'PURE DUSK' - \$35
nigori; akita - japan

TEDORIGAWA 'CHRYSANTHEMUM MEADOW' - \$45
yamahai, daiginjo; ishikawa - japan

KAMOIZUMI 'SUMMER SNOW' - \$55
nigori; hiroshima - japan (500 ml)

YUZU OMOI - \$65
yuzu; kyoto - japan (500 ml)