raw 10

SASHIMI
CHOOSE ONE | THREE PIECES
hamachi, hokkaido scallop, bluefin tuna

OYSTERS
3 pieces; chefs daily selection
ADD TO YOUR OYSTERS
UNI + 3 ea | NORTHERN DIVINE CAVIAR + 6 ea

WABI SABI
hamachi tartare, wasabi pickles, yuzu tobiko, nori

roll 11

AVOCADO CRUNCH
cucumber, mango, shiso aioli, puffed rice

SPICY SALMON
atlantic salmon, endive, scallion

DYNAMITE ROLL
tempura tiger shrimp, avocado, chive, mango sauce, nanami togarashi

torched 13

AVOCADO ABURI
japanese horseradish, wasabi pickle

GRINGO SALMON ABURI
togarashi mayo, serrano pepper

EBI ABURI
shrimp, pesto aioli, aonori

cocktails 11

HANA
bombay sapphire, st germain, yuzu, egg white

RONIN
cazadores reposado, agave syrup, pineapple bitters, lemon

SHI’SO COLD
stolichnaya infused with shiso, fukumitsuya, lime

WASABI CAESAR
stolichnaya, clamato, wasabi, worcestershire, tabasco, cucumber

ODE TO ROSEMARY
bulleit bourbon, lemon, rosemary & ginger syrup, bowmore mist

beer 7

SAPPORO
bottle

SAKE FLIGHT 18
fukumitsuya | junmai
naminooto | junmai ginjo
dassai 45 | junmai daiginjo

4:30PM - 7PM DAILY | ALL NIGHT MONDAYS
- BAR & LOUNGE ONLY -