



◆◆◆ **TEMAKI NIGHT** ◆◆◆  
EVERY WEDNESDAY | DIY HAND ROLLS

*sea*

FOR TWO \$58 | FOR FOUR \$109

BLUEFIN TUNA

ATLANTIC SALMON

CHOPPED SCALLOP

YUZU TOBIKO

SWEET DEEP FRIED TOFU

IKURA

TAMAGO

CUCUMBER

ENDIVE

SHISO

*accompaniments*

NORI

SUSHI RICE

MISO MAYO

BUBU ARARE

SPICY SESAME SAUCE

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*okawari*

(REFILL)

NORI \$3

SAUCE SET \$3

SUSHI RICE

\$4<sub>SM</sub> | \$7.5<sub>LRG</sub>

*garden*

FOR TWO \$32 | FOR FOUR \$59

MANGO

AVOCADO

GREEN ONION

SWEET DEEP FRIED TOFU

MICRO CILANTRO

WATERCRESS

CUCUMBER

TAMAGO

ENDIVE

CHIVE

SHISO

**ADD ONS**

UNI 1PC \$6

NORTHERN DIVINE CAVIAR 1G \$6

PICKLED WASABI 15G \$3

*aburi sampler \$15*

2PC EACH OF:

**AVOCADO**

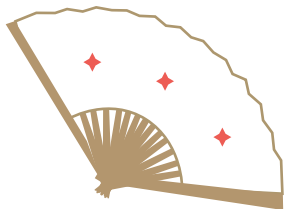
japanese horseradish,  
wasabi pickle

**EBI**

shrimp, pesto aioli,  
aonori

**GRINGO SALMON**

togarashi aioli,  
serrano pepper



## sake & sochu selection

<b>JUNMAI</b>	(30Z/BTL)	<b>JUNMAI DAIGINJO</b>	(30Z/BTL)
<b>FUKUMITSUYA FUKUMASAMUNE</b>	10/68	<b>DASSAI 45</b>	19/122
ishikawa (720ml)		yamaguchi (720ml)	
well structured with balanced acidity & elegant sweetness		graceful, mild sweetness, green apple	
<b>TENGUMAI, 'JIKOMI' YAMAHAI</b>	102	<b>DASSAI 23</b>	249
ishikawa (720ml)		yamaguchi (720ml)	
earthy and gamey with great acidity & umami		grapes, flowers, brown sugar, plums	
<b>JIKON</b>	136	<b>SPECIALTY SAKES</b>	
mie (720ml)		<b>DASSAI 50, NIGORI</b>	70
floral and aromatic with subtle melon-like sweetness, well balanced acidity & clean finish		yamaguchi (300ml)	
		creamy mouthfeel yet semi-dry, aromatic	
<b>JUNMAI GINJO</b>	(30Z/BTL)	<b>SOCHU</b>	(20Z)
<b>MOMOKAWA 'G JOY' GENSHU</b>	11/90	<b>HAKKAISAN</b>	18
(750 ml)		niigata-kome	
big & bold, melon cherry & peppery finish		elegant & aromatic, beautiful nose of stone fruits & soft flowers, slightly dry	
<b>NAMINOOTO</b>	14/108	<b>KUROKI HONTEN-MUGI</b>	21
shiga (720ml)		miyazaki	
clean & light with a balanced & sharp finish		spicy barley aromatics, cocoa & earthiness	
<b>YAMAGATA MASAMUNE, 'KIMOTO'</b>	118	<b>KUROKI HONTEN-IMO</b>	23
yamagata (720ml)		miyazaki	
apples & pears, sharp acidity with pine notes		brightly aromatic, grappa-like notes	
<b>HAKKAISAN 'SNOW AGED'</b>	180		
niigata (720ml)			
elegant, soft, melon, confectionary sugar			

## japanese whiskey

<b>SUNTORY 'HIBIKI' JAPANESE HARMONY</b>	17/29
<b>NIKKA COFFEE GRAIN</b>	17/29
<b>NIKKA FROM THE BARREL</b>	13/22

### japanese whiskey cocktail

#### THE A5 28

A5 wagyu suntory toki, odd society vermouth, japanese bitters, sour plum

### sake flight \$18

FUKUMITSUYA junmai  
MOMOKAWA 'G JOY' junmai ginjo  
DASSAI 45 junmai daiginjo

### sake cocktail

**CROUCHING TIGER 14**  
bombay sapphire, fukumitsuya sake, lillet blanc, yuzu, lime, thyme

