

HAPPY HOUR SPECIALS ARE NOT AVAILABLE FOR TAKE OUT!!

**HAPPY HOUR MENU 5-6
FROM THE KITCHEN**

EDAMAME SEA SALT	2
TRADITIONAL RAMEN SHOYU OR TONKOTSU BROTH WITH SCALLION, DAIKON, KAIWARE, WAKAME	4
HOUSE SALAD MIXED ASIAN GREENS, GINGER, HOUSE VINAIGRETTE	6

SASHIMI

CHEF SELECTION 5 PIECE TRADITIONAL PRESENTATION	7
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ROLLS

KAPPA CUCUMBER + SESAME SEEDS	3.5
UNAGI BROILED EEL	6
SPICY MAGURO SPICY TUNA	6
TEMPURA TUNA SPICY TUNA ROLL, WASABI AIOLI	6
TEMPURA SHRIMP AVOCADO, CUCUMBER, SWEET SOY	6

\$3 HANDROLLS

KAPPA	SESAME SEEDS, CUCUMBER
SALMON SKIN	KAIWARE, CUCUMBER
SPICY MAGURO	KAIWARE, SPICY TUNA
TEMPURA SHRIMP	KAIWARE, CUCUMBER
UNAGI	BROILED EEL, KAIWARE, CUCUMBER

WINE SPECIALS

WHITE

GROTH NAPA VALLEY, SAUVIGNON BLANC 2009	6.5
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RED

E. GUIGAL COTES DU RHONE, 2006	6
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ALL BEER & WELL DRINKS 1/2 OFF!!



FROM THE KITCHEN

EDAMAME

SEA SALT	4
TRUFFLED	7

MISO SOUP*

MISO, WAKAME, TOFU, SCALLION	4
*ADD SPICE 50Ç	
**ADD SHIITAKE \$1	

SHISHITO PEPPERS

FRIED, SWEET SOY, SESAME SEEDS	9
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BROCCOLINI

STEAMED, WHITE TRUFFLE OIL, CRISPY GARLIC, SEA SALT	10
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TEMPURA VEGETABLES*

ASPARAGUS, BROCCOLINI, CARROT, SEASONAL VEGETABLES, TSUYU DIPPING SAUCE	10
*ADD SHRIMP \$4	

SPICY CALAMARI

TEMPURA FRIED, WASABI AIOLI, LEMON, TOGARASHI	10
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PORK GYOZA

CRISP PORK DUMPLINGS, SCALLION, PONZU SAUCE	11
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EBI TEMPURA

5 LARGE PRAWNS, TSUYU DIPPING SAUCE	15
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RAMEN

YOUR CHOICE OF TONKOTSU OR SHOYU BROTH SCALLION, DAIKON, KAIWARE, WAKAME	7
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SNAKE RIVER FARMS BBQ KUROBUTA PORK, VEGETABLE SIDE	12
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SHABU-SHABU STYLE, SNAKE RIVER FARMS KOBE STYLE NEW YORK STRIP, VEGETABLE SIDE	15
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SALADS

- CUCUMBER SALAD** 4
CUCUMBER, DAIKON, WAKAME, AMAZU VINAIGRETTE
- WAKAME SALAD** 7
ASSORTED SEAWEED, SESAME SAUCE BASE,
SESAME SEEDS
- MIXED GREENS SALAD** 9
SEASONAL MIXED GREENS, CHERRY TOMATO,
AVOCADO, SESAME SEEDS, DAIKON,
GINGER VINAIGRETTE
- SUNOMONO SALAD** 9
CUCUMBER, TAKO, EBI, DAIKON
WAKAME, AMAZU VINAIGRETTE
- BLACKENED AHI SALAD** 19
BLACKENED TUNA SERVED OVER ASIAN GREENS,
AVOCADO, CHERRY TOMATO, DAIKON, WONTON CHIPS
SESAME SEEDS, YUZU-MANDARIN VINAIGRETTE

SPECIAL OFFERINGS

- CRISPY ROCK SHRIMP** 15
CITRUS-WASABI AIOLI
- CRISPY RICE + TUNA TARTARE** 15
JALAPENO, PAN SEARED SWEET RICE
- SUDACHI SLIDERS** 15
SNAKE RIVER FARMS BBQ KUROBUTA PORK,
CUCUMBER SALAD, SCALLION,
HOISIN SAUCE ON A HOUSEMADE STEAMED BUN,
KIMCHI SIDE
- COWBOY CRUDO** 18
SNAKE RIVER FARMS KOBE STYLE NEW YORK STRIP,
OLIVE OIL, GARIC, GINGER, FRESH WASABI,
BLACK PEPPER, SEA SALT
- KOBE BEEF TERIYAKI** 35
SNAKE RIVER FARMS KOBE STYLE NEW YORK STRIP,
TERIYAKI SAUCE, SAUTEED VEGETABLES, STEAMED RICE,
SESAME SEEDS, SCALLION, SEA SALT



SASHIMI

CRUDO "NIGHTLY SEASONAL FISH" 18
ORGANIC OLIVE OIL, SEA SALT, PONZU,
CHIVES, FRESH WASABI

SHIRO TIRADITO 18
SEASONAL WHITE FISH, SHOGA, JALAPENO,
FRESH CITRUS, PONZU, SEA SALT

SAKE CARPACCIO 18
SALMON, CAPERS, TEARDROP TOMATOES,
TRUFFLE OIL, PONZU, SEA SALT

TAKO CEVICHE 18
OCTOPUS, SEA SALT, PONZU, TOGARASHI, SHISO,
TOBIKO, FRESH LEMON SLICES

SPICY HAMACHI 18
YELLOWTAIL, JALAPENO, FRESH CILANTRO,
SEA SALT, CILANTRO VINAIGRETTE

SUDACHI POKE 18
YELLOWFIN TUNA, JALAPENO,
SWEET ONION, CILANTRO, POKE SAUCE

OMAKASE

CHEF'S CHOICE OF THE FRESHEST AND BEST
OFFERINGS OF THE DAY. LET THE CHEFS
CREATE A SPECIAL MENU JUST FOR YOU.

6 COURSE 90

*SPLIT ORDERS NOT AVAILABLE ON OMAKASE



HOUSE ROLLS

(EIGHT PIECE ROLL, RICE ON OUTSIDE)

- THE "BRU-HO"*** 12
SOFTSHELL CRAB, ASPARAGUS, AVOCADO,
CUCUMBER, EEL SAUCE
*NORI ON OUTSIDE
- KICHIGAI** 15
TEMPURA SHRIMP, ASPARAGUS, AVOCADO, TOPPED
WITH SALMON, JALAPENO, SPICY AIOLI
- SUDACHI** 15
TEMPURA SHRIMP, CUCUMBER, TOPPED WITH
BLACKENED AHI SASHIMI, TOBIKO, SPICY AIOLI,
SCALLION, SESAME SEED, EEL SAUCE
- YELLOW DRAGON** 15
YELLOWTAIL TARTARE, GINGER, CILANTRO,
TOPPED WITH YELLOWTAIL SASHIMI,
JALAPENO, CHIVE OIL
- BIG TUNA** 16
SPICY TUNA, AVOCADO, CUCUMBER, TOPPED WITH
ALBACORE, EEL SAUCE, WASABI AIOLI,
TEMPURA CRUNCHIES
- MARLEY ROLL** 17
SOFTSHELL CRAB, AVOCADO, TOPPED WITH
SPICY TUNA, SCALLION, TOBIKO,
SWEET, SPICY SAUCE TRIO
- BUBBA** 18
TEMPURA SHRIMP, SNOW CRAB, CUCUMBER,
TOPPED WITH SEARED ALBACORE SASHIMI, AVOCADO,
CRISPY ONION & GARLIC, SHOGA,
CILANTRO, ALBACORE SAUCE
- "C" MONSTER ROLL** 18
UNAGI, AVOCADO, CUCUMBER, TOPPED WITH
SPICY TUNA, TUNA SASHIMI, SESAME SEEDS, SCALLION,
TOBIKO, MOSUTA SAUCE

TRADITIONAL SASHIMI

6 PIECE (CHOOSE ONE) MAGURO (TUNA), HAMACHI (YELLOWTAIL), TAKO (OCTOPUS), SAKE (SALMON), SABA (HOUSE CURED MACKEREL)	15
CHEF'S CHOICE (15 PIECES) TRADITIONAL ACCOMPANIMENTS	32

NIGIRI SUSHI

SHIRO MAGURO	ALBACORE TUNA	6
SABA	HOUSE CURED MACKEREL	6
TOBIKO	FLYING FISH ROE	6
EBI	SHRIMP	7
SAKE	SALMON	7
TAKO	OCTOPUS	7
UNAGI	FRESHWATER EEL	7
MAGURO	TUNA	8
HAMACHI	YELLOWTAIL	8
IKURA	SALMON ROE	8
UZURA	ADD QUAIL EGG	4

HOSOMAKI

6 PIECE THIN ROLL NORI ON OUTSIDE

AVOCADO	6
ASPARAGUS	6
KAPPA	6
TEKKA	7
NEGI HAMA	7

FUTOMAKI

6 PIECE THICK ROLL NORI ON OUTSIDE

GARDEN ROLL	8
EEL AVOCADO ROLL	9
SAKE SKIN ROLL	9
EBI TEMPURA ROLL	9
TEMPURA MAGURO ROLL	9

TEMAKI

NORI HANDROLLS

KAPPA	CUCUMBER	5
SAKE SKIN	SALMON SKIN	6
CALIFORNIA	SNOW CRAB	6
SPICY MAGURO	SPICY TUNA	6
SPICY HAMACHI	SPICY YELLOWTAIL	6
EBI TEMPURA	FRIED SHRIMP	6

MAKI MONO

KAPPA	6
SAKE SKIN	6
NEGI HAMA	7
TEKKA	7
SPICY MAGURO	8
UNAGI	8
TEMPURA SHRIMP	9
SALMON AVOCADO ROLL	9
CALIFORNIA	12



DRAFT SAKE

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| SHOCH-NAMA | 6 |
| 180 ML JUNMAI DRAFT | |
| CREAMY PEAR, BANANA FLAVOR, BRIGHT, DRY FINISH | |
| FUNAGUCHI | 10 |
| 200 ML HUNJOZO DRAFT | |
| FRESH CLEAR TASTE, FUN SIDE AFFECTS | |

SHOCHU

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| SUDACHI SHOCHU | 9 -- 38 |
| 750 ML | |
| JAPANESE DISTILLED SPIRIT | |
| JAPANESE MINISTRY AWARD WINNER FOR EXCELLENCE | |



SAKE

TEARS OF GOLD	22
180 ML DAIGINJO MELLOW AROMA, AMBROSIA ESSENCES, RICH, CRISP FINISH	
WELL OF WISDOM	7 14 35
JUNMAI AROMAS OF GRAPEFRUIT AND RIPE STRAWBERRY	
DREAMY CLOUDS	8 20 43
JUNMAI GINJO UNFILTERED, SWEET RICE AND PLUM AROMAS	
WANDERING POET	10 24 49
JUNMAI GINJO CLEAN AND CRISP "I DRINK A BOTTLE AND WRITE 100 POEMS"	
PEARLS OF SIMPLICITY	13 -- 63
JUNMAI DAIGINJO CRISP, BRIGHT FLORAL AROMAS	
SNOW COVERED MOUNTAIN	-- 30 64
JUNMAI DAIGINJO DRY, CRISP AND DELICATE	
BRILLIANT JADE	14 35 73
ALMOND + BANANA + COCONUT FLAVORS ORANGE PEEL & WHITE PEACH AROMAS	
WINTER BAMBOO	-- 43 88
JUNMAI DAIGINJO UNIQUE MANGO NOTES BREWED IN SUB-ZERO MONTHS OF WINTER	
DIVINE DROPLETS	95
JUNMAI DAIGINJO MELONS, HERBS AND VANILLA ESSENCE	
ANCIENT PILLARS	105
JUNMAI DAIGINJO BOLD AND CRISP, THE ROLLS ROYCE OF SAKE	
SILENT STREAM	200
JUNMAI DAIGINJO ONE OF THE RAREST SAKES OF JAPAN, PURE AND PERFECT	



WHITE

MACON LES CHARMES BURGUNDY, CHARDONNAY, 2009	22
CRIOS ARGENTINE, TORRONTES 2008	28
KIM CRAWFORD NEW ZEALAND, SAUVIGNON BLANC 2010	32
GROTH NAPA VALLEY, SAUVIGNON BLANC 2010	37
AÑORO ARGENTINE, CHARDONNAY 2008	42
LUCA ARGENTINE, CHARDONNAY 2008	55
MER SOLEIL SANTA LUCIA, CHARDONNAY, 2008	65

RED

CRIOS ARGENTINE, MALBEC 2009	25
E GUIGAL COTES DU RHONE 2007	29
ERATH WILLAMETTE VALLEY, PINOT NOIR 2009	33
TIKAL ARGENTINE, JUBILO, CABERNET/MALBEC 2007	45
LUCA ARGENTINE, PINOT NOIR 2008	51
DOMAINE SERENE EVENSTAD RESERVE WILLAMETTE VALLEY, PINOT NOIR 2006	70

CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL BRUT, 375 ML PALE, BRIGHT COLOR. RED BERRIES, MINERALS AND EARTH	46
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DESSERT

MICHELE CHIAROLO, MOSCATO D'ASTI	25
VIRTUOSO ARGENTINE, LATE HARVEST MALBEC 2006	60