

eat sushi

plate

		nigiri	sashimi
		2 pieces	5 or 12 piece
maguro	tuna	9	18/36
tombo	albacore	6	14/28
hiramasa	yellowtail	8	16/32
tako	octopus	7	15/30
sake	salmon	7	15/30
unagi	freshwater eel	6	na
ikura	salmon roe	6	na
tobiko	flying fish roe	5	na

tempura vegetables		12
australian hiramasa		17
honeydew serrano relish, sweet vinegar		
scottish salmon		15
salmon cracker topped with sashimi, negi, lemon, tosazu		
poke salad		16
raw and seared sashimi, togarashi, cucumber, mango, sushi rice		
dynamite oysters		16
broiled with snow crab and spicy bay scallops		

roll

kani kani		16
soft shell crab, snow crab, basil, yamagobo, cucumber, sweet chili sauce		
o-mega		15
crispy salmon skin, green onion, yamagobo, cucumber topped with salmon, avocado, lemon		
monache torched		18
snow crab, avocado, cucumber, topped with dynamite scallops and truffled micro wasabi		
sweet n' spicy		17
spicy albacore, mango, sprout, topped with unagi and nitsume		
white hot creek		15
spicy hiramasa, yamagobo, cucumber, cilantro, serrano, sriracha, white shoyu		
sierra wave		19
shrimp tempura, spicy scallop, tobiko, cucumber, topped with maguro and lime		
whitebark crunch		15
shrimp tempura, snow crab, cucumber, sprout, mint, lime, rice cracker		
spicy tuna		14
sprout, cucumber, habanero masago		
spicy albacore		11
sprout, mango, mango tobiko		
hand roll		7
choice of spicy tuna, albacore, unagi, snow crab, salmon, spicy hiramasa		

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sake

manotsuru maho ▪ daiginjo ▪ 720 ml ▪ 160
this ultra-premium sake has clean and fresh aromas with notes of anise. it is peppery on the palate with juicy ripe melon, good acidity and length.

murai shizuku ▪ daiginjo ▪ 720 ml ▪ 100
a very unique sake that has no pressure applied. it is 100% free-run juice that is proof in the taste: nuances of fresh-fallen rain with hints of melon and anise.

bulzai ▪ gingo sake ▪ 300 ml ▪ 28
this is a nama-chozo, premium-sake, which means it is left un-pasteurized until the bottling stage; this adds zestiness to the mouthfeel. refreshing aromas of bananas and tropical fruit.

demon slayer ▪ tokubetsu honjozo ▪ 720 ml ▪ 68
this is an onikoroshi sake, which means it is very dry. a medium-bodied sake with tantalizing fruit flavors and a pleasant earthiness on the mid-palate with hints of mineral on the very-dry finish.

crane karakuchi ▪ futsushu ▪ 720 ml ▪ 42
this is a dry and elegant sake, with flavors of almond and citrus. this sake can be enjoyed chilled or at room temperature.

momokawa nigori ▪ organic ▪ 750ml ▪ 30
perfectly balanced unfiltered nigori: not too sweet, a hint of mineral qualities with notes of pineapple and coconut.

countless visions ▪ junmai nigori ▪ 300 ml ▪ 24
this junmai nigori is an unfiltered sake and has more rice particles. this creates a cloudy sake with a distinctive sweet taste. flavors of tropical fruit are balanced and delicious.

hot sake ▪ 12 oz carafe ▪ 14
18 oz carafe ▪ 20

kirin ichiban ▪ 22 ounce bottle ▪ 9

asahi ▪ 22 ounce bottle ▪ 9

sapporo ▪ 22 ounce bottle ▪ 8

certified organic, fair-trade loose leaf premium green teas are served in a 21 ounce glass tea pot. please ask for a full selection of teas and descriptions

snow dragon ▪ green tea ▪ 8

jasmine pearl ▪ 9

green pomegranate ▪ 7

beer

green tea

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