

SUSHI BAR

*MAKI ASSORTED ROLL COMBOS		*SUSHI 7 PIECES & 1 ROLL	32.00
1 MACKEREL, CALIFORNIA INSIDE OUT & TUNA	21.00	*SUSHI DELUXE 10 PIECES & 1 ROLL	40.00
2 YELLOWTAIL, CALIFORNIA INSIDE OUT & SALMON	26.00	*SASHIMI 12 PIECES	40.00
3 SALMON SKIN, FRESH WATER EEL & SPICY SCALLOP	32.00	*SASHIMI DELUXE 18 PIECES	50.00
*HONOO ASSORTED SPICY GUNKAN & ROLLS	40.00	*SUSHI SASHIMI COMBINATION	55.00

*PLATTERS

BLUE RIBBON SPECIAL 200.00
VERY SPECIAL PLATTER

ISE EBI SASHIMI 85.00
2. LBS. MAINE LOBSTER SASHIMI

TOSHI'S CHOICE 100.00
OMAKASE (STARTING PER PERSON)

VEGETABLE SUSHI 35.00
VERY SPECIAL SEASONAL VEGETABLES 8 PIECE

TEMAKI HONNIN 50.00
TRADITIONAL HOME STYLE HAND ROLLS

COSMOPOLITAN PLATTER 85.00
CHEFS DAILY SUSHI & SASHIMI FOR 1

APPETIZERS

*BONSAI TREE	12.00	UNA KYU	12.50
CRABSTICK, AVOCADO, MASAGO & KAIWARE WRAPPED IN CUCUMBER		EEL WRAPPED IN CUCUMBER	
*USUZUKURI	19.75	NEGIMAKI	14.00
THINLY SLICED FLUKE WITH VINEGAR SAUCE		BROILED BEEF WITH SCALLION & ENOKI MUSHROOMS	
*KANPACHI USUZUKURI	22.00	DYNAMITE	18.50
THINLY SLICED AMBERJACK WITH YUZU PEPPER		SEA SCALLOP WITH WILD MUSHROOMS & SMELT ROE	
*NUTA AE	11.50	GINDARA SAIKYOYAKI	18.25
WHITE FISH, SCALLION & MUSTARD MISO		MISO MARINATED BLACK COD	
YAMAIMO SENGIRI	10.75	BEEF MARROW	18.50
THINLY SLICED MOUNTAIN YAM		SEA SALT, SHAVED BONITO & TERIYAKI SAUCE	
*YAMAKAKE	21.50	YAKI HAMA	15.00
GRATED MOUNTAIN YAM WITH TUNA		BAKED CLAMS WITH MISO BUTTER	
TAKO SUMISO	13.75	SMOKED PORK BELLY KUSHI YAKI	5.50
OCTOPUS SASHIMI & MISO VINEGAR SAUCE		PICKLED ONIONS & BABY WATERCRESS	
*HAMACHI TATAKI	18.00	EDAMAME	8.50
YELLOWTAIL TARTARE WITH QUAIL EGG		STEAMED SOY BEANS WITH SEA SALT	
*SAKE TATAKI	16.50	HIJIKI	7.50
SALMON TARTARE WITH QUAIL EGG		SEAWEED WITH SESAME	
PHOENIX	14.50	OSHINKO	10.50
MIXED VEGETABLES WRAPPED IN CUCUMBER & TOPPED WITH AVOCADO		ASSORTED PICKLES	
		OSHITASHI HORENISO	7.50
		SPINACH & NAPA CABBAGE WITH DASHI	

SALADS

WAKAME	7.50	TOFU & SEAWEED	9.50
SEAWEED WITH SESAME DRESSING		LEMON, GINGER & SOY	
KAISO MORIAWASE	11.50	*SUSHI BAR SALAD	25.00
MIXED SEAWEED WITH SUMISO SAUCE		LETTUCE WRAPS & ASSORTED RAW FISH	
HOUSE SALAD	11.50	SEASON SALAD	14.50
LETTUCE, AVOCADO, CARROT & WATERCRESS		CRANBERRY, PEAR, CUCUMBER, MIZUNA & POPPYSEED DRESSING	

*CONSUMING RAW OR UNDER COOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

GRILL



FISH & SHELLFISH

*ATLANTIC SALMON <i>BEAN SPROUTS, WATERCRESS & TERIYAKI SAUCE</i>	32.00
*GRILLED MAHI MAHI <i>TOMATILLO PONZU AND COCONUT RICE</i>	36.00
WHOLE GRILLED FISH <i>CUCUMBER & RADISH SALAD</i>	48.00
SAIKYOYAKI <i>BROILED MISO CURED BLACK COD</i>	36.00
UNADON <i>BROILED FRESH WATER EEL, WHITE RICE & HOUSEMADE PICKLES</i>	27.00

TEMPURA & FRYER

FRIED CHICKEN "BLUE RIBBON STYLE" <i>WASABI & HONEY</i>	26.00
SALT & PEPPER SHRIMP <i>LEMON PONZU & SPICY LETTUCE</i>	24.00
OYSTER & OKRA TEMPURA <i>WASABI MAYO & TEMPURA SAUCE</i>	21.00

POULTRY

GRILLED HALF CHICKEN <i>BOK CHOY, SWEET POTATO & TERIYAKI SAUCE</i>	28.50
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RICE & VEGETABLES

WILD MUSHROOM ROAST <i>SEA SALT & HERBS</i>	18.50
ASIAN BROCCOLI <i>SEA SALT & FRIED GARLIC</i>	12.50
UN-FRIED RICE <i>BROWN RICE, STEAMED VEGETABLES, POACHED EGG & SCALLIONS</i>	23.50
OXTAIL FRIED RICE <i>DAIKON, SHIITAKE & BONE MARROW</i>	26.50

STEAKS, CHOPS & LOBSTER



BRAISED SHORT RIB 26.00 <i>CELERY ROOT PUREE & TRUFFLE TERIYAKI</i>
*20 OZ./40 OZ. BONE-IN RIB STEAK 65/115 <i>ONION TEMPURA & BOK CHOY</i>
*12 OZ. N.Y. STRIP 52.00 <i>ASIAN BROCCOLI & MISO PEPPER SAUCE</i>
*COLORADO RACK OF LAMB 48.00 <i>SPICY EGGPLANT & AKA MISO SAUCE</i>

*9 OZ. FILET OF BEEF 49.00 <i>JAPANESE SWEET POTATO & BLACK TRUFFLE SAUCE</i>
DUROC PORK RIBS 28.00 <i>ASIAN PEAR, GRILLED CABBAGE & BLACK VINEGAR GLAZE</i>
LOBSTER 1¼ & 2 LBS. 50.00/90.00 <i>STEAMED WITH MISO BUTTER</i>

SURF & TURF

*9 OZ. FILET OF BEEF & 1¼ LB. LOBSTER 95.00
*40 OZ. BONE-IN RIB STEAK & 2 LB. LOBSTER 195.00
*16 OZ. WAGYU NY STRIP & 2 LB. LOBSTER 200.00

OUR STEAKS ARE RESPONSIBLY RAISED BY BRANDT FARMS IN BRAWLEY, CALIFORNIA

SUNOMONO

KANI SUNOMONO <i>BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	19.50
KING CRAB SUNOMONO <i>WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	26.00
KURAGE SUNOMONO <i>JELLYFISH IN VINEGAR SAUCE</i>	11.50
*MIXED SUNOMONO <i>ASSORTED SEAFOOD IN VINEGAR SAUCE</i>	16.50
TAKO SUNOMONO <i>OCTOPUS IN VINEGAR SAUCE</i>	14.50

OSUIMONO SOUPS

MISO	7.00
YASEI KINOKO MISO <i>WILD MUSHROOM MISO</i>	8.00
AKADASHI <i>SPECIAL MISO SOUP</i>	9.50
OXTAIL ODEN <i>DAIKON & HOT MUSTARD</i>	16.00

SUSHI



SASHIMI

TAISEIYO ATLANTIC OCEAN

SAKE SALMON	5.50
SMOKED SAKE SMOKED SALMON	6.50
YAKI SALMON SEARED	6.50
HIRAME FLUKE	6.00
ENGAWA FLUKE FIN	6.50
MAGURO TUNA	6.50
SAWARA SPANISH MACKEREL	5.50
MUSHI ISE EBI COOKED LOBSTER	9.00
AOYAGI ORANGE CLAM	5.50
UNAGI FRESH WATER EEL	5.75
IKURA SALMON ROE	6.50
HAMAGURI LITTLE NECK CLAM	4.50
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	8.50

MAKI SPECIAL ROLLS

CALIFORNIA	
WITH KANIKAMA CRABSTICK	10.00
WITH BLUE CRAB INSIDE OUT	14.00
WITH KING CRAB INSIDE OUT	22.25
SPICY TUNA & TEMPURA FLAKES CUCUMBER	14.00
ENOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOMS	13.50
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	16.75
SAKE KAWA SALMON SKIN	12.75
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	29.50
NEGI HAMA YELLOWTAIL & SCALLION	11.75
DRAGON EEL, AVOCADO & RADISH SPROUTS	21.75
NIJI SEVEN COLOR RAINBOW	27.75
SPICY CRAB ROLL BLUE CRAB & SHISO	15.50
YASAI MIXED VEGETABLES	12.25
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	16.75
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	16.75
TOSHI SPECIAL SALMON SKIN SPECIAL	17.50
SAKE IKURA SALMON & SALMON ROE	17.75
SPICY LOBSTER ROLL	17.25
EBI TEMPURA FRIED SHRIMP, RADISH SPROUTS & AVOCADO	14.75
KAKI FRI FRIED OYSTERS & LETTUCE	18.50
SAKE & SAKE KAWA SALMON, SALMON SKIN, CUCUMBER & BURDOCK	21.25

TAIHEIYO PACIFIC OCEAN

BINNAGA ALBACORE	5.50
UNI SEA URCHIN	8.50
EBI COOKED SHRIMP	5.00
TAKO OCTOPUS	5.75
KAIBASHIRA SEA SCALLOP	7.00
MIRUGAI GIANT CLAM	8.50
MADAI JAPANESE RED SNAPPER	6.00
ANAGO BABY SEA EEL	10.75
KURAGE JELLYFISH	5.00
MASAGO SMELT ROE	5.00
HAMACHI YELLOWTAIL	6.75
KANPACHI AMBERJACK	7.50
KANIKAMA CRABSTICK	4.75
KING CRAB	8.50
KANI BLUE CRAB	6.50
TAMAGO SWEET EGG	4.25

HAKOZUSHI BOX SUSHI

MAGURO AVOCADO TUNA & AVOCADO	19.50
UNAGI AVOCADO EEL & AVOCADO	21.50
SMOKED SAKE & SHISO SMOKED SALMON	19.75
HAMACHI SHIITAKE YELLOWTAIL & SHIITAKE	20.75
TAMAGO & UNI SWEET EGG	24.00

YASAI VEGETABLE ROLLS

YAMA GOBO SMALL BURDOCK	9.75
NORIMAKI SQUASH	9.75
STRING BEAN	9.75
ASPARAGUS	10.50
SHIITAKE BLACK MUSHROOM	10.50
HORENSO SPINACH	9.75
ENOKI STRAW MUSHROOM	10.50
KYURI CUCUMBER	9.75
AVOCADO	10.50
NATTO FERMENTED BEANS	9.75

EXTRAS

UDAMA EGG +\$1.20	MASAGO SMELT ROE +\$3.25
AVOCADO +\$1.00	KYURI CUCUMBER +\$.75
SHISO MINT LEAF +\$1.00	SPICY SMELT ROE +\$1.50
INSIDE OUT +\$1.00	MAKI ROLL +\$3.00
	TEMAKI HANDROLL +\$2.00

SUSHI BAR SPECIALS

KITCHEN SPECIALS

APPETIZERS

ANAGO TEMPURA <i>GREEN TEA SEA SALT</i>	25.00
ROCKSHRIMP TEMPURA <i>WASABI MAYO</i>	19.50
SANTA BARBARA UNI AND FRESH BLACK TRUFFLE <i>POTATO PUREE & TEN TSUYU</i>	26.00
KING CRAB & BLACK TRUFFLE FRIED RICE <i>WILD MUSHROOM & SOFT SCRAMBLED EGG</i>	55.00
ROAST SHISHITO PEPPERS	10.00

WAGYU BEEF

WAGYU TATAKI <i>TOMATO AND MIRIN REDUCTION, RADISH SPROUTS & SEA SALT</i>	28.00
WAGYU TARTARE <i>QUAIL EGG, SHISO & SESAME</i>	38.00
9 OZ. WAGYU FILET OF BEEF <i>WASHINGTON STATE BEEF & SANCHO BUTTER</i>	92.00
10 OZ. WAGYU NY STRIP <i>AUSTRALIAN RAISED SPECIAL BEEF & WASABI PONZU</i>	98.00
12 OZ. WASHUGYU NY STRIP <i>WASHINGTON STATE BEEF & WASABI PONZU</i>	104.00

APPETIZERS

STEAMED WHOLE DUNGENESS CRAB <i>SCALLION PONZU</i>	60.00
ANKIMO <i>MONKFISH LIVER PATE</i>	16.75
BURI SASHIMI <i>WILD KING YELLOWTAIL WITH GREEN TEA SEA SALT</i>	28.75
KAMASU SASHIMI <i>WHOLE JAPANESE BARRACUDA</i>	28.00
OSHINKO MORIAWASE <i>ASSORTED JAPANESE SEASONAL PICKLES</i>	19.50
AOYAGI SASHIMI <i>ORANGE CLAM</i>	18.00
SEKI AJI SASHIMI <i>WHOLE HORSE MACKEREL</i>	28.75
SHIGOKU OYSTER SUNOMONO <i>WITH PONZU, SCALLIONS & MOMIJI OROSHI</i>	24.00
SANTA BARBARA UNI SASHIMI <i>WHOLE LIVE SEA URCHIN</i>	32.00
AMA EBI SASHIMI	23.75

SUSHI AND SASHIMI

KINDAI OTORO <i>FATTY TUNA, JAPAN</i>	17.25	BURI <i>WILD KING YELLOWTAIL, JAPAN</i>	8.50
KINDAI HON-MAGURO <i>BLUE FIN TUNA, JAPAN</i>	10.25	AMA EBI <i>SWEET SHRIMP, USA</i>	7.75
SEKI AJI <i>WILD HORSE MACKEREL, JAPAN</i>	8.50	SHIRO EBI <i>TINY WHITE SHRIMP, JAPAN</i>	8.25
SHIME SABA <i>WILD MACKEREL, JAPAN</i>	8.25	KAMASU <i>BARRACUDA, JAPAN</i>	7.25
MESO ANAGO <i>YOUNG SEA EEL, JAPAN</i>	9.75	WAGYU	15.00

AFTER DINNER DRINKS

SINGLE MALT SCOTCH & BLENDED SCOTCH

ABERLOUR, 12YR., <i>HIGHLANDS</i>	12
BRUICHLADDICH, "CARNOUSTIE," 16YR., <i>ISLE OF ISLAY</i>	20
LAPHROAIG, 10YR, <i>ISLE OF ISLAY</i>	12
LAGAVULIN 16YR., <i>ISLE OF ISLAY</i>	18
MCCALLAN 12YR., <i>HIGHLANDS</i>	14
MCCALLAN 18YR., <i>HIGHLANDS</i>	36
OBAN 14YR., <i>WEST HIGHLANDS</i>	17
TALISKER 18YR., <i>ISLE OF SKYE</i>	18
YAMAZAKI 12YR, <i>JAPAN</i>	11
YAMAZAKI 18YR, <i>JAPAN</i>	26
JOHNNIE WALKER BLACK, <i>KILMARNOCH</i>	13
JOHNNIE WALKER BLUE, <i>KILMARNOCH</i>	54
CHIVAS, <i>SPEYSIDE</i>	10

BOURBON

BAKER'S, <i>CLERMONT, KY.</i>	13
BASIL HAYDEN, <i>BARDSTOWN, KY.</i>	12
BLANTON'S, S.B., <i>FRANKFURT, KY.</i>	14
BUFFALO TRACE, <i>FRANKFURT, KY.</i>	9
KNOB CREEK, 9YR., <i>CLERMONT, KY.</i>	12
MAKER'S MARK, <i>LORETTO, KY.</i>	11

WHISKEY & RYE

CROWN ROYAL, <i>CANADA</i>	10
DEATH'S DOOR WHITE WHISKEY, <i>WASHINGTON ISLAND, WI.</i>	9
JACK DANIEL'S, <i>LYNCHBURG, TN.</i>	9
JAMESON, <i>DUBLIN, IRELAND</i>	11
POWERS, "GOLD LABEL," <i>SMITHFIELD, IRELAND</i>	10
OLD OVERHOLT, RYE, <i>FRANKFORT, KY.</i>	9

ARMAGNAC, COGNAC & CALVADOS

FRANCIS DARROZE, "RESERVE SPECIALE," <i>BAS ARMAGNAC</i>	24
GERMAIN ROBIN, "CRAFT METHOD"	13
MAISON SURRENNE COGNAC, "ANCIENNE DISTILLERIE,"	12
LEOPOLD GOURMEL COGNAC, "AGE DES FLEURS"	20
HENNESSY COGNAC, X.O.	48
REMY MARTIN COGNAC, X.O.	45
BOULARD CALVADOS, "GRAND SOLAGE"	13
LAURISTON FINE CALVADOS	9

PORT & MADEIRA

WARRES, "OTIMA," 10YR TAWNY PORT	9
GRAHAMS, 40YR TAWNY PORT	35
RARE WINE CO., "BOSTON BUAL," MADEIRA	12

SHERRY

	BOTTLE	GLASS
LA CIGARRERA, MANZANILLA FINO, 375ML	27	9
EL MAESTRO SIERRA, FINO	30	10

RUM

CAPTAIN MORGAN, <i>PUERTO RICO</i>	10
GOSLING'S "BLACK SEAL," <i>BERMUDA</i>	11
PYRAT XO RESERVE, <i>ANGUILLA</i>	12
RHUM J.M. "AGRICOLE BLANC," <i>MARTINIQUE</i>	10
RHUM J.M. "VSO P," <i>MARTINIQUE</i>	15
RON ZACAPA CENTENARIO 23 ANOS, <i>GUATEMALA</i>	12

TEQUILA

ASOMBROSO, EL PLATINO	10
DON JULIO, REPOSADO	14
EL TESORO, ANEJO	15
OCHO, PLATA	14
PATRON, SILVER	13
TORO DI LIDIA, BLANCO	9
TORO DI LIDIA, REPOSADO	12
TORO DI LIDIA, ANEJO	16

MESCAL

LOS NAHUALES, BLANCO	12
DEL MAGUEY, CHICHICAPA	20

DESSERT

SORBET 4.00 (PER SCOOP)
MANGO

ICE CREAM 4.00 (PER SCOOP)
RED BEAN, GREEN TEA, GINGER & CHOCOLATE

GINGER BREAD PUDDING 14.50
CRYSTALIZED GINGER & CARAMEL SAUCE

GREEN TEA CREME BRULEE 12.50

CHOCOLATE BRUNO 13.50
FLOURLESS CHOCOLATE CAKE WITH GREEN TEA ICE CREAM

BANANA SPLIT 15.00
RED BEAN CARAMEL, HOT FUDGE, MACADAMIA NUTS & LYCHEE

DESSERT SAKE

HOSHIUSAGI, "STAR RABBIT," BLUEBERRY SPARKLING
330ML BOTTLE 16

TSUKASABONTA, YAMA YUZU SHIBORI, YUZU SAKE
750ML BOTTLE 120 GLASS 15

UMENYADA, ARUGOSHI UMESHU, PLUM SAKE
750ML BOTTLE 78 GLASS 11