

SALAD, NOODLES, & SOUP

Tsukemono Assorted Pickled Vegetables	5
House (GFO) Greens, Yuzu Ginger Dressing	7
Kaiso (GFO) Mixed Seaweed Salad	9
Sunomono Cucumber and Seafood Salad	12
Miso (GFO) Shiro Miso, Tofu, Wakame, Scallions	7

SMALL BITES

Edamame Boiled Soybeans Add - Spicy	7
Nasu Shishito (4 pc) Japanese Eggplant, Fried Shishito Peppers, Su-Miso	12
Agedashi Tofu Potato Starch Tofu, Katsuo-boshi	13
Goma Shoyu (4pc) Lightly Marinated Hamachi, Surigoma	18
Jalapeno Sashimi (5pc) Chefs choice Sashimi	24

TEMPURA

Cauliflower Age Tempura Fried Cauliflower, Lemon-Thai Chili Syrup, Shiso	12
Shrimp & Seasonal Vegetable Tempura (8pc)	16
Seasonal Vegetable Tempura (6pc)	12

DESSERT

Salted Caramel Cheesecake Citrus Caramel, Pocky	9
Japanese Ice Cream (Red Bean or Green Tea)	6

ATATAKAI “WARM”

Gyoza (5pc) Pan Fried Pork & Chicken Dumplings	10
Karaage Fried Chicken, House Caramel, Shio Koji	12
Ika Gesso Age Fried Squid Legs	12
Chicken Yakitori Teriyaki Sauce, Green Onion	11
Kama (GFO) Broiled Hamachi Collar, Ponzu	18
Saba Shioyaki Grilled Marinated Mackerel, Ponzu	20
Gindara Misozuke (GFO) Miso Marinated Black Cod	32
Tonkotsu Ramen Pork Belly, Wood Ear Mushrooms, Roasted Corn, Scallions, Radish, Sesame Seeds, Chili Crunch	22
San Konoki Ramen Mushroom-tare Broth, Pickled Criminis, Roasted Maitakes, Grilled Portobellos, Shishitos, Corn, Scallions, Radish	24

TEI SHOKU “COMBINATIONS” & DON BURI “RICE BOWL

Served with Miso Soup & House Salad

Vegetable Sushi Set (GFO) 3 piece Chef's Selection Vegetable Nigiri 2 Vegetable Hosomaki Rolls	24
*Sashimi Set (GFO) 15 piece Chef's Selection Sashimi	40
*Aburi Nigiri Set (GFO) 7 piece Chef's Selection Seared Nigiri	36
*Chirashi (GFO) 12 piece Sashimi Scattered Over Sushi Rice	38
*Tekka-don (GFO) 6 piece Tuna over Sushi Rice	36
*Shake-don (GFO) 6 piece of Salmon over Sushi Rice	32
*Una-don 6 piece Freshwater Eel over Sushi Rice	34
*Ikura-don (GFO) Salmon Roe, Nori, Kizami Wasabi over Sushi Rice	MP
*Uni-don (GFO) Seasonal Uni over Sushi Rice	MP

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BEER

Asahi Super Dry (12oz Btl) Hokkaido, Japan	\$7
Echigo Rice Lager (12oz Can) Niigata, Japan	\$9
Echigo Flying IPA (12oz Can) Niigata, Japan	\$10
Sapporo (22oz Btl) Tokyo, Japan	\$11
Orion Lager Lager (12oz Can) Okinawa, Japan	\$7
Hitachino Nest White Ale (12oz Btl) Nagano, Japan	\$12
Hitachino Red Rice Ale (12oz Btl) Nagano, Japan	\$12

SPARKLING

Valdo Prosecco Italy Extra Dry, Vivid, Fresh	GLS \$12 BTL \$46
Bouvet Rose Burgundy, France Dry, Crisp, Yet Light And Fruity	\$14 \$54

WHITE WINE

Yealands Sauvignon Blanc New Zealand Herbal Notes, Guava, Mineral Finis	GLS \$14 BTL \$54
The Seeker Pinot Grigio Italy Golden Apple, Ripe Pear, Peach	\$13 \$50
Nielson Chardonnay California Stone Fruit, Fig, Honey, Mineral Finish	\$14 \$54
Fuki Plum Wine Hokkaido, Japan Dewy freshnes, mellow, balanced acidity	\$13 \$50

ROSÉ WINE

Day Owl Barbera California Bright Acid, Ripe Fruit	GLS \$14 BTL \$54
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RED WINE

Kikka Malbec Argentina Red Fruit, Dried Figs	GLS \$14 BTL \$54
Firesteed Pinot Noir Oregon Dark Fruit, Leather, Exotic Spices, Cherries	\$16 \$62
Spinelli Cabernet Sauvignon Italy Mature Fruit, Spicy Notes	\$14 \$54

COCKTAILS

Zensai \$14 Aperol • Barrow's Ginger Liqueur • Yuzu Prosecco • Lemon Peel	Yuzilla \$14 Roku • St. Germaine • Yuzu • Agave Ginger Beer • Candied Ginger
Wheatley's Vodka Mule \$13 Ginger Beer • Fresh Lime Juice	Liquid Swords \$16 Los Vecinos Mezcal • Green Chartreuse • Luxardo Cherry Yuzu Infused Lime Juice • Japanese Chili Lime Bitters
Killa Beez \$15 Barr Hill Gin • Lemon • Killer Bee Honey Chamomile Bitters • Organic Bee Pollen	Paper Crane \$16 Iwai Japanese Whiskey • Nonino Amaro Aperol • Lemon • Yuzu
Old Fashioned \$16 House Barrel-Aged Buffalo Trace • Lemon Peel Sugar • Angostura & Peychaud Bitters	Manhattan \$16 House Barrel-Aged Weller • Carpano Antica Vermouth Angostura Bitters • Luxardo Cherry Liqueur

JAPANESE WHISKY

Akashi	\$18.00
Akashi Sherry Cask	\$54.00
Akashi Single Malt	\$32.00
Hakushu 12yr.	\$54.00
Hakushu 18yr.	\$72.00
Hibiki 17yr.	\$72.00
Hibiki 21yr	\$145.00
Hibiki Harmony	\$22.00
Ichiro's Malt & Grain	\$28.00
Ichoro's Malt The Single Cask	\$95.00
Iwai	\$16.00
Iwai Tradition	\$20.00
Iwai Tradition Wine Cask	\$36.00
Mars Komagatake	\$40.00
Nikka Coffey Grain	\$40.00
Nikka Pure Malt	\$45.00
Toki	\$16.00
Yamazaki 12yr.	\$58.00
Yamazaki 18yr.	\$95.00

SAKE**JUNMAI**

Demon Slayer "Onikuroshi" 180mL (+2) Crisp hints of tangerine and peach, juice box	\$12.00
Ozeki (-2) Dry and balanced. per glass	\$14.00
Soto 187ml (+3) Soft texture, elegant aroma, mild. per can	\$14.00
Fuki (+0) Rich minerals, full body, palate cleansing, per glass	\$13.00
Organic Hakutsuru 300ml (+5) Sophisticated, certified organic, sharp, dry, light bodied	\$20.00
Suijin God Of Water 300 ml (+10) Smooth, strong, dry	\$24.00
Kiku-Masamune Junmai Kimoto 500 ml (+5) Creamy nougat, caramel, maple, cocoa	\$36.00
Soto 720ml (+3) Soft texture, elegant aroma, mild	\$48.00

JUNMAI GINJO

Kikusui Aged Funaguchi 200 ml (-5) Nectar, honey, fruit, very soft finish	\$22.00
Oyaji Gokuraku 180 ml (+5) Hints of powdered sugar, cotton candy, soft and smooth	\$24.00
Wandering Poet 720 ml (+3) Notes of banana, honeydew, fruit, green herbal notes	\$78.00

JUNMAI DAIGINJO

Kubota 300ml (+1) Asian pear, fresh herbs, floral bouquet	\$34.00
Wakatake 300 ml (0) Round and alluring, raw silk texture	\$40.00
Dassai 45 720 ml (+3) Subtle sweetness, grape, berries, full bodied, fruit tones, cotton candy, lemonade aromas	\$80.00
Pearls of Simplicity 720 ml (+3) Crisp, honeydew, lemon, subtle hint of licorice, elegant finish	\$88.00
Tears of Dawn 720 ml (+3) Cherry, mango, tropical fruit, and powdered sugar	\$88.00
Soto 720ml (+1) Soft, clean, well rounded	\$90.00

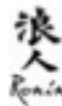
TOKUBETSU

Hakkaisan 300 ml (+5) Honeysuckle, melon, pineapple	\$28.00
Suigei "Drunken Whale" 720 ml (+7) Dry, strong flavors with a crisp, clean, quick finish	\$78.00

NIGORI

Hakutsuru Sayuri 300 ml (-11) Natural sweetness, smooth finish	\$18.00
Tozai Snow Maiden 720 ml (+1) Coconut, pineapple, almond aroma, pear, juicy melon, dry finish	\$50.00

(Sweet) -40 (SMV = Sake Meter Value) +40 (Dry)


NIGIRI OR SASHIMI (2 PIECES)
HOSOMAKI ROLLS (6 PIECES)

N	S		
		*Aji - Spanish Mackerel	\$12
		*Akami - Tuna	\$9
		*Amaebi - Sweet Shrimp	\$12
		*Anago - Sea Eel	\$10
		*Bincho - Albacore	\$9
		*Ebi - Shrimp	\$9
		*Hamachi - Yellowtail	\$9
		*Hotate - Scallop	\$12
		*Ika - Squid	\$8
		*Ikura - Salmon Roe	\$12
		*Kaiba - Scallop Mayo	\$12
		*Kani - Snow Crab	\$12
		*Madai - Sea Bream	\$12
		*Masago - Smelt Roe	\$7
		*Saba - Horse Mackerel	\$10
		*Shake - Salmon	\$9
		*Smoked - Salmon	\$9
		*Suzuki - Striped Bass	\$8
		*Tako - Octopus	\$9
		*Tobiko - Flying Fish Roe	\$7
		*Unagi - Freshwater Eel	\$10
		Tamago - Egg Custard	\$7

Special Requests

Asparagus	\$7
Avocado	\$7
Kanpyo - Gourd	\$7
Kappa - Cucumber	\$7
Oshinko - Pickled Radish	\$7
*Negihama	\$9
*Salmon	\$8
*Shitake	\$7
*Tuna	\$9

TATEMAKI ROLLS (6 PIECES)

*Anakyu	\$14
*Futomaki	\$12
*How About 'Dat	\$16
*Mini Shrimp	\$16
*Salmon Skin	\$11

TEMPURA ROLLS (6 PIECES)

Chicken	\$12
Shrimp	\$13
Soft Shell Crab	\$13
Vegetables	\$11

TEMAKI ROLLS (HANDROLL)

*Orange Crush	\$9
*Salmon Tartare	\$10
*Spicy Tuna	\$9
*Tuna, Yellowtail or Salmon	\$9

URAMAKI ROLLS (8 PIECES)

*Colorado (Green Chiles, Tempura Avocado, Topped with Striped Bass, Jalapenos)	\$18
*Dark Side (Tempura Eel, Avocado, Jalapenos, Crème Fraiche)	\$18
*Dragon (Unagi, Cucumber, Topped with Avocado, Eel Sauce)	\$16
*Godzilla (Tempura Shrimp, Avocado, Topped with Seared Beef, Black Garlic Butter)	\$24
*Goku (Spicy Tuna, Cucumber, Topped with Salmon, Lemon Mango Puree, Gochujang)	\$18
*Nice n Easy (Hamachi Tartare, Pickled Wasabi, Daikon Sprouts, Avocado, Jalapenos)	\$18
*Orange Crush (Crab, Avocado, Cucumber, Masago)	\$10
*Ronin (Tempura Albacore, Avocado, Topped with Spicy Tuna, Crème Fraiche)	\$18
*Ryu Poki (Spicy Tuna, Cucumber, Avocado)	\$11
*Salmon Avocado (Scottish Salmon, Avocado)	\$11

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