

HAPPY HOUR

Mon-Fri 5 PM - 6:30 PM Sat-Sun 3 PM - 6:30 PM

(All orders must be done before 6:30PM)

Cocktail

Tequila Sunrise	8
Tequila, Orange Juice, Genadine	
Cucumber Margarita	8
Tequila, Cucumber Juice, Lime Juice, Simple Syrup, Salt Rim	
Kamakaze Cocktail	8
Vodka, Triple Sec, Lime Juice	
Woo Woo Cocktail	8
Vodka, Peach Schnapps, Cranberry Juice	
Midori Illusion	8
Vodka, Midori, Triple Sec, Lime Juice, Pineapple Juice	
French 75	8
Gin, Lime Juice, Simple Syrup, Top Proccessco	
Whiskey Smash	8
Whiskey, Lime Juice, Simple Syrup, Mint	

Sake

Sake Bomb	6
Hot Sake	7

Draft Beer

• Sapporo	6
• Asahi	6
• Stella Artois	6
• IPA	6

Wine

Chateau Ste Michelle	7
Chardonnay	
Pacific Rim	7
Dry Riesling	
Josh	8
Cabernet Sauvignon	
Rodney Strong	8
Merlot	



Appetizers

Gyoza	6
Garlic Edamame	6
Chicken Karaage	6
Sunomon (cucumber, crab meat)	6
Mixed Tempura	10
Panko Ika Ring	11
Karaage Baby Octopus	11



MIXED TEMPURA

Classic Rolls

Avocado Roll	5
California Roll	6
Spicy Tuna Roll*	8
Spicy Salmon Roll*	8
Shrimp Tempura Roll	10



CALIFORNIA ROLL



SPICY TUNA

18% tips will be added for party of 6 or more.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH SPECIALS

Served Daily
11:30 am to 2:30 pm

Additional charge will apply for duplicate items

BENTO BOX

served with miso soup, salad & rice

2 items bento 17

3 items bento 23

Please choose your items below

- Beef Teriyaki
- Chicken Katsu
- Tekka Maki *
- Chicken Teriyaki
- Ton Katsu
- California Roll
- Salmon Teriyaki
- Tempura
- Tuna / Salmon Sushi (3 pcs) *
- Saba Shioyaki
- Fried Gyoza (4 pcs)
- Tuna / Salmon Sashimi (3 pcs) *

ROLL SPECIALS

served with miso soup & salad

2 rolls set 18

3 rolls set 24

Please choose your rolls below

- Avocado Hamachi Roll *
- Spicy Hamachi Roll *
- California Roll
- Avocado Salmon Roll *
- Spicy Salmon Roll *
- Veggie Tempura Roll
- Avocado Tuna Roll *
- Spicy Tuna Roll *
- Avocado Cucumber Roll
- Unagi Roll
- New York Roll

SUSHI & SASHIMI LUNCH *

chef's choice only, served with miso soup & salad,

5 pcs Sashimi and 5 pc Nigiri Sushi

- 5 pcs Sashimi and California Roll 22
- 5 pcs Sashimi and Spicy Tuna Roll 23
- 5 pcs Sashimi and 5 pc Nigiri Sushi 27
- 5 pcs Nigiri Sushi and California Roll 23
- 5 pcs Nigiri Sushi and Spicy Tuna Roll 24



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GRILLED
LAMB CHOP
(2 pcs)



APPETIZER

Agedashi Tofu (fried tofu)	9	Ika Shioyaki (grilled squid)	15
Beef Short Ribs	16	Panko Ika Ring (fried squid)	15
Chicken Karaage (chicken nuggets)	10	Karaage Baby Octopus (deep fried)	15
Grilled Lamb Chop (2 pcs)	16	Kaki Fry (6 pcs fried oyster)	15
Gyoza (pork & vegetable)	9.5	Soft Shell Crab	12
Hamachi Kama (grilled hamachi jaw)	15	Bacon Wrapped Scallop (4 pcs)	14
		Bacon Wrapped Shrimp (4 pcs)	14

TEMPURA

Mixed Tempura (shrimp & vegetable)	14
Shrimp Tempura (4 pcs)	13
Vegetable Tempura	12
Tempura Asparagus	12
Purple Potato Tempura	12



SIDES

Fresh Wasabi (chop wasabi)	3.5
Edamame (boiled soy bean)	6
Garlic Edamame (sauteed with garlic)	9
Miso Soup	3
House Salad	3.5
Seaweed Salad	8.5
Sunomono (cucumber salad with crabmeat)	9
Steamed Rice	3.5
Sushi Rice	5



CHICKEN KATSU DON

DONBURI

Chicken Katsu Don	19
fried chicken cutlet with egg & sauce	
Ton Katsu Don	19
pork cutler with egg & sauce	
Beef Teriyaki Don	22
Salmon Teriyaki Don	22
Chicken Teriyaki Don	20



チキンカツ丼



NOODLE SOUP

Shoyu Ramen	17
soy sauce soup base, roasted pork, egg, seaweed, corn, onion	
Tonkatsu Ramen	17
pork bone soup base, roasted pork, egg, seaweed, corn, onion	
Miso Ramen	17
miso soup base, roasted pork, egg, seaweed, corn, onion	
Chicken or Vegetarian Udon	16
Beef Udon	17
Tempura Udon	17

Stir Fried Noodle

Choice of Udon or Soda

Beef	17
Chicken	16
Vegetable	16



STIR FRIED CHICKEN UDON

Fried Rice

	Sm.	Lg.
Egg Fried Rice	8.5	14
Roasted Pork Fried Rice		18
Unagi Fried Rice		18
Fried Rice Baked with Scallop & House Special Sauce		20
Fried Rice Baked with Salmon & House Special Sauce		20
Fried Rice Baked with Crab Meat & House Special Sauce		20



FRIED RICE BAKED WITH SCALLOP & HOUSE SPECIAL SAUCE

ENTREE

Served With Miso Soup, Salad & Rice

- Beef Short Ribs 28
- Beef Teriyaki 27
- Chicken Teriyaki 22
- Chicken Katsu 23
- Ton Katsu (Pork) 23
- Grilled Lamb Chop 30
- Mixed Tempura 22
- Saba Shioyaki 23
- Salmon Teriyaki 27
- Hamachi Kama (2 Pcs) 28



COMBINATION DINNER

Served With Miso Soup, Salad & Rice - No Duplicate Item

Two Items Dinner - 26

Three Items Dinner - 34

Please choose your items below

- Beef Teriyaki
- Chicken Teriyaki
- Salmon Teriyaki
- Saba Shioyaki
- Chicken Katsu
- Ton Katsu (Pork)
- Agedashi Tofu
- Gyoza
- Mixed Tempura
- California Roll
- Tekka Maki *
- Tuna or Salmon Sushi (3 pcs) *
- Tuna or Salmon Sashimi (4 pcs) *

SPRING SALMON
BELLY



NIGIRI & SASHIMI *

	Nigiri		Sashimi	
	2 pcs	4 pcs	4 pcs	6 pcs
Maguro (Tuna)	10	17		24
Blue Fin Tuna	13	25		34
Sake (Salmon, Scotland)	10	17		24
Hamachi (Yellow Tail)	10	17		24
Hamachi Belly	11	19		27
Kanpachi (Amber Jack)	10	17		24
Albacore (White Tuna)	10	17		24
Tai (Fresh Sea Bream)	10	17		24
Unagi (Fresh Water Eel)	10	17		24
Hirame (Halibut)	10	17		24
Scallop (Hotategai, Japan)	10	17		24
Snow Crab Leg (Alaska)	10			
Ebi (Cooked Shrimp)	8			
Tobiko (Flying Fish Roe)	8			
Ikura (Salmon Roe)	10			
Saba (Mackerel)	8.5	15		21
Smoked Salmon	10	17		24
Tako (Octopus)	9.5	17		24
Ika (Squid)	8.5	15		21
Tamago	7	12		17
Inari (Tofu)	6.5			
Amaebi (Sweet Shrimp)	14			
Uni (Sea Urchin)	20			
O-Toro (Fatty Tuna)	MP	MP		MP



刺身盛り合わせ

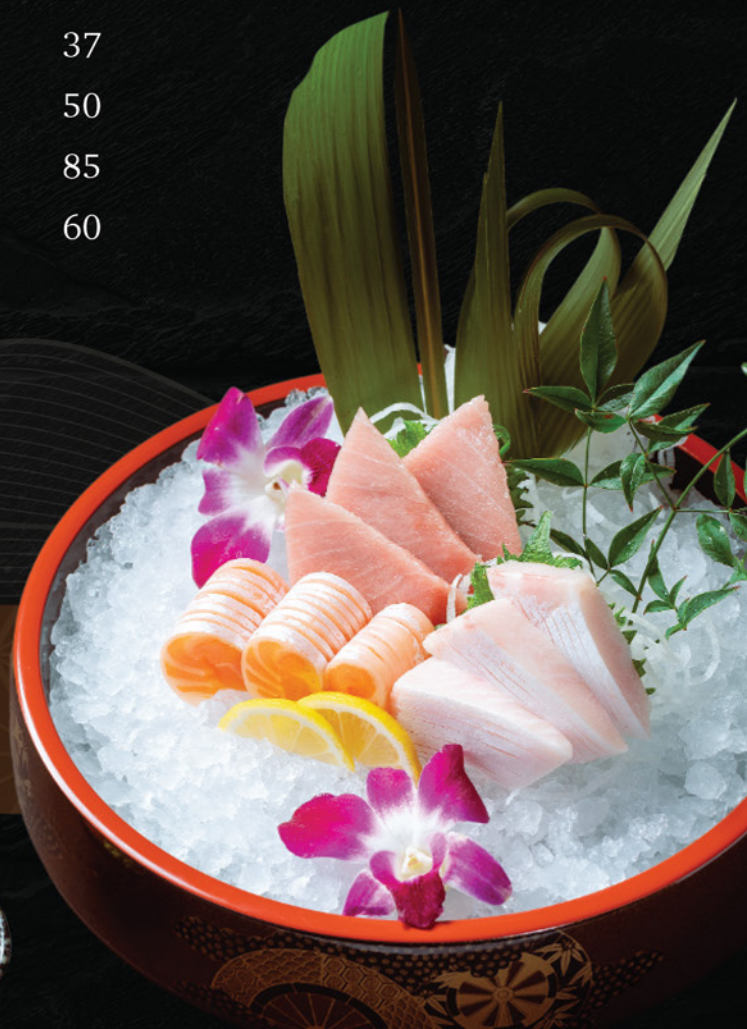
ASSORTED SASHIMI

Large (14 pcs)



ASSORTED SASHIMI*

Small (6 pcs)	24
Medium (10 pcs)	37
Large (14 pcs)	50
Gourmet (25 pcs)	85
Belly Belly (9 pcs)	60



Belly Belly (9 pcs)
(O-toro, Hamachi & salmon belly)



9 ITEMS
BOX
SPECIALS

premium quality, artist slice, unmatched flavors

高松お刺身ボックス



OMAKASE *

Chef's choice only. Served with miso soup & salad

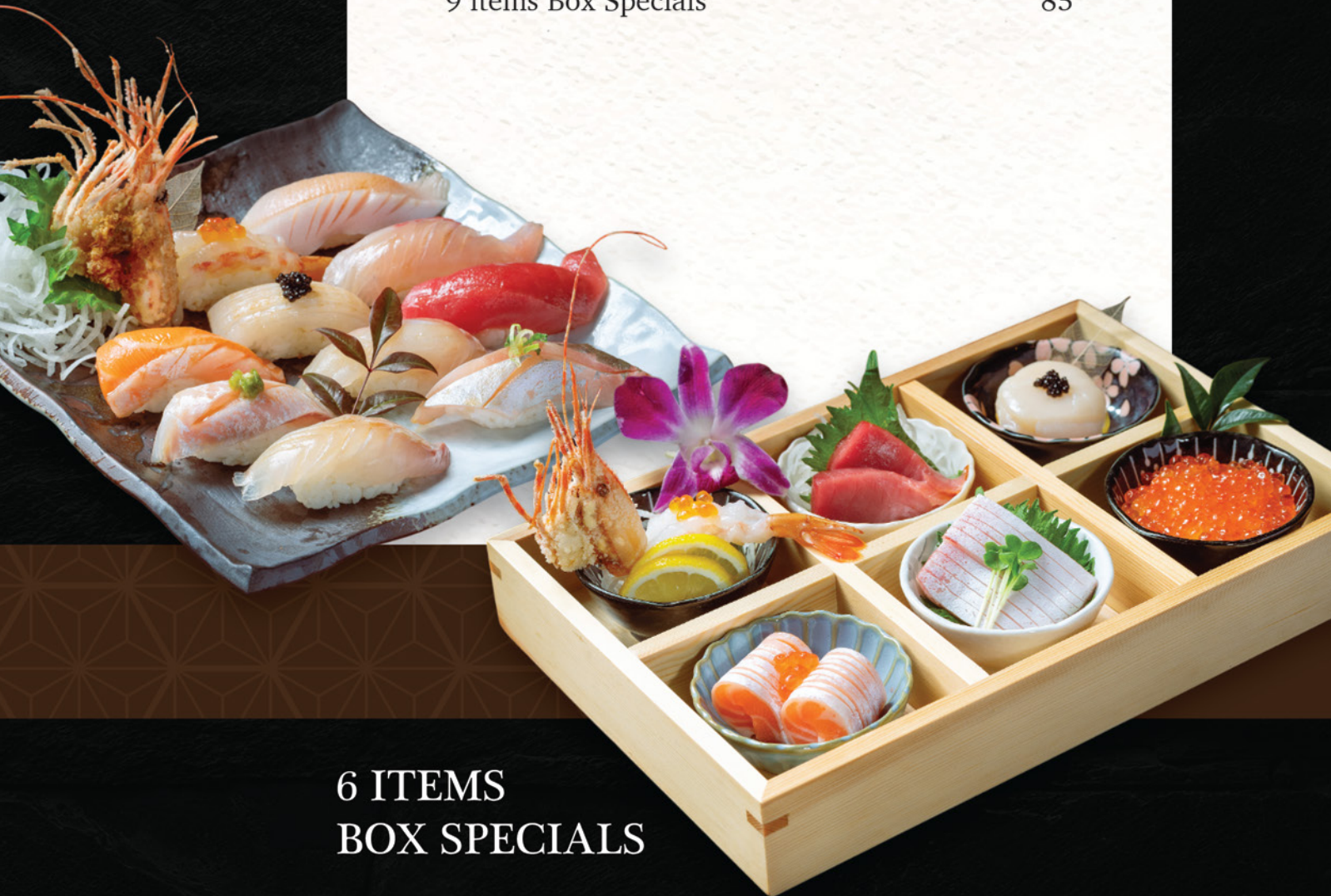
6 pcs Nigiri & 6pc Sashimi	48
8 pcs Nigiri & 10pc Sashimi	68
12 pcs Premium Nigiri	65
pair with home made soy sauce & fresh wasabi	
Boat Special	145
2 miso, 2 salad, 18 pcs Nigiri, 25 pcs Sashimi	

OMAKASE BOX SPECIAL *

purely, sliced, unmatched flavors
chef picks freshest ingredients of the day and
special fish box from Japan

6 items Box Specials	58
9 items Box Specials	85

PREMIUM
NIGIRI



6 ITEMS
BOX SPECIALS



HIROSHIMA BOWL



HOKKAIDO BOWL

SPECIAL BOWLS *

over sushi rice

- | | | |
|---|--|----|
| A | Hokkaido Bowl | 45 |
| | Hokkaido Scallop, sea urchin, salmon roe | |
| B | Nagoya Bowl | 45 |
| | Blue fin tuna, salmon, hamachi, salmon roe | |
| C | Hiroshima Bowl | 45 |
| | Blue fin tuna, sea urchin, salmon roe | |
| D | Francesico Bowl | 50 |
| | Negitoro, sea urchin, salmon roe | |
| E | Sakura Bowl | 42 |
| | Diced cut assorted sashimi, salmon roe | |



SAKURA BOWL



FRANCESICO BOWL



NAGOYA BOWL



SAKE DON

SASHIMI DON*

Served with miso soup & salad

Chirashi	32
assorted sashimi over sushi rice	
Tekka Don	32
tuna sashimi over sushi rice	
Sake Don	32
salmon sashimi over sushi rice	
Unagi Don	32
broiled eel over steamed rice	


HAND ROLL*

California Hand Roll	7
Real Crab Hand Roll	9
Unagi Hand Roll	9
Spicy Salmon Hand Roll	9
Spicy Tuna Hand Roll	9
Negihama Hand Roll	9
onion & yellow tail	



CHEF'S SPECIAL*

Fresh Oyster (6 pcs)	21
Ankimo (monk fish liver)	19
Baked Mussels (6 pcs)	14
Oyster Shooter (21+ only)	9
 oyster, quail egg, sake, ponzu	
Uni Shooter (21+ only)	12
 uni, quail egg, sake, ponzu	
Jalapeno Bomb	11
jalapeno, cream cheese, spicy tuna: deep fried	
Hawaiian Poke'	18
tuna, onion, seaweed, macadamia nuts, masago	
Tuna Tartar	18
chunks of avocado, tuna with sweet chili sauce, creamy and unagi sauce	
Cherry Bomb (2 pcs)	10
spicy crabmeat wrapped with tuna, special sauce	
Cajun Tataki	22
seared Tuna with Cajun Seasoning and Ponzu Sauce	
Sashimi Salad	22
assorted sashimi with yuzu dressing	
Hamachi Carpaccio (6 pcs)	18
sliced Hamachi, jalapeno, honey ume and wasabi yuzu sauce	
Scallop Carpaccio (6 pcs)	18
Hokkaido scallop, jalapeno, honey ume, and wasabi yuzu sauce	
Spring Salmon Belly (2 pcs)	12
hand torch salmon belly with sea salt, top with honey ume and fresh wasabi	
Sushi Q	15
tuna, salmon, hamachi, crabmeat wrapped with cucumber, Ponzu Sauce	
Honey Moon Special (2 pcs)	22
oyster, uni, ikura & quail egg, Ponzu Sauce	
Black and White (8 pcs)	18
sea salt seared halibut with ponzu & black sesame seed	
Negi Toro Tartar	30
bed of sushi rice, negi tori, sea urchin top with black caviar	

 contains alcohol, age 21+ only



BLACK AND WHITE



SCALLOP CARPACCIO



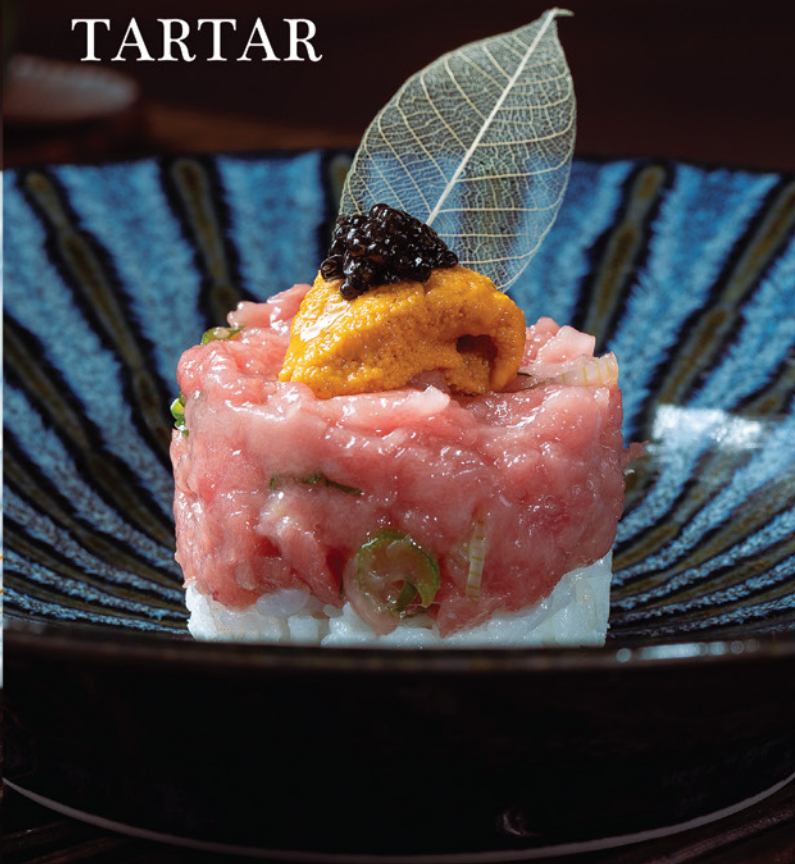
SUSHI Q



TUNA TARTAR



NEGI TORO TARTAR



KOBE BEEF *

A-5 GRADE WAGYU, JAPAN

Kobe Beef Tataki (6 pcs) 30

Lightly torched wagyu with tongarashi
And sea salt, olive oil & ponzu sauce

Kobe Beef Sashimi (6 pcs) 30

Lightly torched wagyu with sea salt top with fresh wasabi

KOBE BEEF SASHIMI



KOBE BEEF TATAKI



CLASSIC ROLLS *

Avocado	8
Avocado Tuna Roll	12
Avocado Salmon Roll	12
Avocado Hamachi Roll	12
California Roll creamy crabmeat & avocado	9
Real Crab California creamy real crabmeat & avocado	12
Negihama Roll chopped yellowtail, green onion	12
New York Roll cooked shrimp, avocado & cream cheese	9.5
Philadelphia Roll smoked & fresh salmon, cream cheese, cucumber & green onion	12
Spicy Tuna Roll	12
Spicy Salmon Roll	12
Spicy Hamachi Roll	12
Salmon Skin Roll avocado & cucumber, onion	10
Spider Roll (5 pcs) soft shell crab, avocado & cucumber	14
Unagi Roll eel, avocado & cucumber	12
Shrimp Tempura Roll (5 pcs) avocado & cucumber	14
Asparagus Tempura Roll	9.5
Veggie Tempura Roll sweet potato & green beans	9.5
Vegetarian Roll oshinko, kanpyo, avocado & cucumber	9.5
Crazy Horse (5 pcs) tuna, salmon, hamachi, avocado & cucumber	16



ORIGINAL MAKI*

Ebi Maki (cooked shrimp)	8.5
Futo Maki (veggie, kani & tamago)	16
Kanpyo Maki (prepared gourd strip)	7
Kappa Maki (cucumber)	7
Oshinko Maki (pickled radish)	7
Hamachi Maki	10
Salmon Maki	10
Tekka Maki (tuna)	10

SALMON MAKI



KAPPA MAKI



TEKKA MAKI



CARNIVAL ROLL



SPECIAL ROLLS*

(All Rolls May Include Fish Egg, Sesame Seed and Green Onion)

Alaskan Fantasy	18.5
spicy salmon, cream cheese, deep fried with creamy sauce	
Baked Scallop Roll	18.5
crabmeat & avocado topped with scallop, creamy sauce	
Carnival	19
creamy spicy real crab, avocado, cucumber topped with eel & cooked shrimp	
Caterpillar	17.5
eel & avocado topped with avocado	
Cherry Blossom	19
tuna, avocado top with tuna & tobiko	
Crunchy Roll	16
shrimp tempura & crabmeat topped with crunchy flakes	
Daredevil	19
soft shell crab, avocado, cucumber top with eel	
Dragon Roll	19
shrimp tempura, avocado, cucumber, top with eel	
Ecstasy	19
spicy real crabmeat, avocado top with assorted fish	

ECSTASY ROLL



HOT NIGHT



MANGO TANGO ROLL



ORANGE BLOSSOM



Fancy Blue Fin Roll	24
spicy tuna, avocado, asparagus, top with blue fin tuna, unagi sauce & fresh wasabi	
Happy Roll	22
shrimp tempura, spicy tuna, crabmeat, avocado, cucumber, soy paper, creamy spicy sauce	
Hamachi Lover	19
hamachi & avocado top with hamachi	
Hot Night	19
shrimp tempura, avocado, cucumber top with spicy tuna & crunchy flakes	
Lion King	18.5
crabmeat & avocado topped with salmon, baked with creamy sauce	
L & A Sashimi Roll	22
spicy sashimi & cucumber top with creamy spicy sashimi	
Mango Crunch	19
salmon, avocado, macadamia nuts top with spicy tuna, mango, crunchy & unagi sauce	
Mango Tango	18.5
Salmon, crabmeat & avocado top with mango slices - soy paper	
Orange Blossom	19
Salmon, avocado topped with salmon & tobiko	
Rainbow Roll	18.5
Crabmeat, avocado, topped with assorted fish	



49'ER ROLL



SHELBY ROLL



49'er Roll 18.5
Crabmeat, eel, avocado topped with salmon & lemon slices

Raider Roll 18.5
Creamy crabmeat & avocado top with salmon, deep fried, served on special sauce and tobiko

Red Dragon Roll 19
Spicy tuna top with tuna

Shelby 19
Spicy tuna, real crabmeat top with avocado, tuna, hamachi & special creamy sauce

Super Dynamite 18.5
Spicy white tuna & onion, tempura deep fried, spicy creamy sauce

Show Time 19
Spicy tuna, macadamia nut, avocado top with albacore, jalapeno, torched with creamy garlic & unagi sauce

Shrimp Festival 18.5
Shrimp tempura, avocado, top with cooked shrimp & special creamy sauce

Spiderman 19
Spicy salmon, cucumber inside, top with soft shell crab and unagi sauce

Sushi Pizza 21
crispy rice top with a mixture of spicy fish, spicy crabmeat with mango sauce and special creamy sauce

Volcano Roll (no rice) 17
Spicy salmon and avocado, panko deep fried with unagi sauce & spicy creamy sauce

VOLCANO ROLL



TITANIC



WALNUT PRAWN ROLL



BL ROLL



T.G. Spicy tuna, jalapeno topped with salmon, crunchy flakes & creamy spicy sauce	19
Titanic Shrimp tempura, avocado & cucumber top with tuna, salmon & spicy crabmeat	20
Tsunami Roll Spicy tuna, cucumber top with jalapeno, hamachi, radish, garlic spicy ponzu sauce	19
Walnut Prawn Shrimp tempura, honey glazed walnuts top with avocado & walnuts & special sauce	19
BL Roll Spicy real crab & unagi, top with salmon belly torched with sea salt and fresh wasabi	20
Mr. Handsome Shrimp tempura, avocado, cucumber, top with salmon belly, hamachi belly, amaebi, sea salt torched with special creamy sauce and ikura	26



MR. HANDSOME ROLL

DRINKS

Ramune (marble soda) - Original	4.5
• Original • Strawberry	
Melon Cream Soda - 490 ml	6
• Melon • Mango	
Yuzu Sparkling Soda - (12 oz)	7
Yuzu and Peach Soda - (12 oz)	7
Soft Drinks (free refill)	3.5
• Pepsi • Starry • Dr. Pepper	
• Diet Pepsi • Lemonade	
• Mountain Dew • Ice Tea	
Juice	3.5
• Apple • Orange	
• Pineapple • Cranberry	
Hot Tea	2



MOCHI ICE CREAM



MONT BLANC CAKE - GREEN TEA



MONT BLANC CAKE - SESAME

DESSERTS

Mochi Ice Cream (2 pcs)	5.5
• Strawberry • Green Tea	
• Mango • Vanilla	
Green Tea Ice Cream	5
Mango Ice Cream	5
Tempura Ice Cream	9
• Green Tea • Mango	
Sushi Ice Cream (4 pcs)	9
Mont Blanc Cake - Sesame	8
Mont Blanc Cake - Green Tea	8
Yuzu Cheesecake	5

SUSHI ICE CREAM



Specialty Cocktail

Sake Bomb Hot Sake and Cold Beer	9
Cadillac Margarita Avion Silver, Lemon Juice, Lime Juice, Triple Sec, Grand Marnier, Salt Rimmed, Garnish: Lime	14
Apple-Tini Apple Ciroc, Lemon Juice, Simple Syrup	14
Moscow Mule Tito's, Sake, Fresh Lime Squeeze, Ginger Beer, Garnish: Lime	14
Tokyo Sidecar Japanese Harmony, Triple Sec, Yuzu juice, Simply Syrup, Garnish: Lemon Twist	14
Cucumber-Tini Absolut, Cucumber Juice, Lemon Juice, Simple Syrup, Garnish: Cucumber	14
Lychee Martini Ketel One, Soho, Lychee Syrup, Garnish: Lychee	14
Lemon Drop Ketel One Citroen, Lemon Juice, Simply Syrup, Sugar Rimmed, Garnish: Lemon Twist	14
Cosmopolitan Tito, Cranberry Juice, Simple Syrup, Triple Sec, Lemon Juice, Garnish: Lime	14
Sake Mojito Premium Sake, Simple Syrup, Lemon Juice, Top Champagne, Garnish: Mint Leaves & Lime	12

Cosmopolitan

Cucumber-Tini



Specialty Cocktail

Old Fashion 14

Bulleit, Simple Syrup, Aromatic Bitter, Garnish: Orange Slice

Manhattan 14

Bulleit, Cinzano Vermouth, Aromatic Bitter, Simple Syrup, Garnish: Cherry

Long Island 14

Absolut, Avion, Hendrick's, Captain Morgan, Triple Sec, Simple Syrup, Lemon Juice, Coke, Garnish: Lemon Slices

Skinny Margarita 14

Patron, Simple Syrup, Lime Juice, Agave, Salt Rimmed, Garnish: Lime

Aperol Spiritz 14

Prosecco Aperol, Top Club Soda, Garnish: Orange Slice, Cherry

Paloma 14

Avion, Triple Sec, Lime Juice, Grape Fruit Juice, Simple Syrup, Salt Rimmed, Garnish: Lime

Espresso Martini 14

Vanilla Vodka, Bailey, Kalua, Espresso Shot

Pomegranate Martini 14

Vodka, Simple Syrup, Lemon Juice, Pom Juice

Mango Mojito 14

Mango Ciroc, Mint, Lime Juice, Simple Syrup Top With Club Soda, Garnish: Mint Leaves & Lime

Mango Mojito



Paloma



Aperol Spiritz



Wine

Chardonnay

Mondavi - Napa Valley



14



50

Chateau Ste Michelle - Columbia Valley, WA

11

38

Sauvigan Blanc

Kim Crawford - Marlborough, New Zealand

12

43

Ferreiri Carano - Healdsburg, CA

12

43

Dry Riesling

Pacific Rim - Columbia Valley, WA

11

38

Cabernet Sanvigon

Josh Cab - North Coast

12

43

Unshacked Cabernet, Central Coast

13

46

Merlot

Rodney Strong - Sonoma County

12

43

Pinot Noir

Meiomi - California

13

46

(Monterey, Sonoma County and Santa Barbara County)

Dry Rosé

Murrieta's Well - Livermore Valley

13

46

Pinot Grigio

Toscana - Italy

12

43

Sparkling Wine

Mionetto Prosecco - Italy (187 ml)

12

Plum Wine

12

You're welcomed to bring your favorite!

Corkage Fee - \$20



Hot Sake



House Sake

Small 7.50
Large 10.50

Cold Sake

Sparkling Sake



**Hana Awaka
Sparkling Flower**
Refreshing sparkling sake
with soft sweetness

16 250 ml

Unfiltered Sake



Saguri Nigori
It has refreshing aroma,
natural sweetness, and
smooth aftertaste

18 300 ml **38** 720 ml

Flavored Sake



Keigetsu Yuzu Sake
made from local rice and
yuzu citrus fruit of the
sunny Kochi prefecture

18 300 ml



Hana Fuji Apple Sake
appeals with its fresh aroma
that fulfill the palate with the
crisp tartness of the fruit, the
lovely, lingering finish
continues the taste of rich
apple flavor

18 375 ml



Hana Lychee Sake
appeals with aroma that
fulfills the palate with the
intense flavor of this
exotic fruit

18 375 ml

Special Selections



Karatamba

the commitment of the creators is clear upon first sip, the dry sake awakens your palate and leaves it with a refreshing finish

20 300 ml 42 720 ml



Hakutsuru Superior

its nose is an aromatic concoction of melon, grape and sweet rice, each sip is balanced with a rounded-out dry finish

20 300 ml 42 720 ml



Hakutsuru Premium

this daiginjo reaches your nose with a blend of pear, apples, and peach. A delicious pear flavor graces your tongue and deepens the more you drink

30 300 ml 64 720 ml



Hakkaisan Tokubetsu Junmai

smooth, mellow with balanced between dryness

25 300 ml 52 720 ml



Kanchika Junmai Daiginjo

has a very smooth and clean taste. It's on the dry side for a daiginjo but has a very complex side to its taste, has subtle hints of flowers and tea

30 300 ml 64 720 ml



Kikusui Junmei Ginjo

light and comfortably dry premium sake with the aroma of fresh cantaloupe and banana followed by a medium body with refreshing mandarin orange like overtones

25 300 ml 52 720 ml



Kubota "Senju"

Full banana cream piece
aroma with spicy flavor of
clove & nutmeg

28 300 ml **58** 720 ml



Kubota "Manju"

Honeysuckle & tuberose
aroma with flavors of Fuji
apple & spiced tart pear

63 300 ml **130** 720 ml

Beer

Japanese Traditional Beers

	Sm	Lg
Sapporo	7.50	10.5
Kirin	7.50	10.5
Asahi	7.50	10.5
Sapporo Light	7.50	

Japanese Artisan Beers



Kizakura Beer
White Yuzu Ale

13 330 ml



Kizakura Beer
Matcha IPA

13 330 ml

Draft Beers

Sapporo	9
Asahi	9
Stella Artios	9
IPA	9

Other Beers

Corona	7
Modelo	7
Blue Moon	7

Non-Alcoholic Beer

Heineken 0.0	7
--------------	---

Japanese Whisky

Toki Suntory	12
Hibiki Harmony	16
Hakushu 12-year	28
Yamazaki 12-year	28
Hibiki 17-year	62
Hakushu 18-year	75
Yamazaki 18-year	75

Vodka

Absolut	10
Ketel One	12
Grey Goose	12
Tito's	12
Ciroc	12
Ciroc Peach	12
Ciroc Apple	12
Ciroc Coconut	12
Ciroc Mango	12

Other Whisky

Black Label	14
Glenlivet 12-year	16
Macallan 12-year	16
Jameson Irish	12
Jameson Black Barrel	14
Maker's Mark Bourbon	11
Bulleit Bourbon	11
Jack Daniel's	11
Crown Royal	11
Knob Creek Bourbon	11
Knob Creek Rye	11
Woodford Reserve	11



Gin

Tanqueray	11
Bombay Sapphire	12
Hendrick's	13
Beefeater	11

Rum

Bacardi	10
Captain Morgan	10

Cognac

Hennessy	14
Courvoiser	14

Tequila

Tres Generaciones	11
Patron	12
Avion	11
Don Julio 1942	28
Don Julio	16
Clase Azul	24
Avion 44	24
Clase Azul Gold	42
Casamigos	16

