

JUNMAI (PURE RICE SAKE )	PRONOUNCED CHARACTER	SMALL GLASS	WOODEN BOX	BOTTLE
SUJIN	DRY, CRISP & RICE AROMA	-	-	300ML \$21
BLUE RIBBIN JUNMAI	REFRESHING DRYNESS, HINT OF BANANA	\$7	\$20	500ML \$48
KAGUYAHIME	SWEET & FRAGRANT	\$5	\$16	500ML \$30
MANAMUSUME	SMOOTH, ROUNDED	\$5	\$15	720 ML \$50
KUROSAWA , KIMOTO	RICH TEXTURE, WELL BALANCED	\$3	\$10	1800ML \$96
HARUSHIKA	BONE DRY	\$3	\$10	1800ML \$96

GINJYO (PREMIUM RICE SAKE)	SMOOTH, FLORAL AROMA			
DASSAI	CLEAN, HINT OF MELON	-	-	300ML \$24
BLUE RIBBON GINJYO	FRUITY, HINT OF PEAR	\$8	\$22	500ML \$55
SHOIN	REFINED W/ HINT OF WOOD	\$7	\$20	500ML \$45
KAJKA "KAZE NO ICHIRIN"	LIGHT, FRUITY, AROMATIC & DELICATE	\$9	\$25	500ML \$60
DEWAZAKURA "IZUMI JUDAN"	DRY,CRISP	\$9	\$22	720ML \$75
SHIMEHARITSU RU	SILKY,REFRESHING FINISH	\$9	\$22	720 ML \$75
NARUTOTAI , GENSHU	POWERFUL, FULL FLAVORED	\$10	\$25	720 ML \$95

DAIGINJYO (SUPER PREMIUM SAKE )	PURE REFINED , FRAGRANCE AROMA			
BLUE RIBBON DAIGINJYO	WELL BALANCED, COMPLEXITY	\$9	\$25	500ML \$60
WAKATAKE ONIKOROSHI	REFINED, LENGTHY FRUIT	\$9	\$25	720 ML \$92
MATSU NO MIDORI	DRY, HINT OF YOUNG BAMBOO	\$8	\$22	720ML \$78

UNFILTERED				
HITORI MUSUME , "NIGORI"	MEDIUM BODY,LIGHT FINISH	\$6	\$18	720ML \$60
KAMOIJUMI, "SUMMER SNOW"	RICH,CREAMY & SWEET	\$8	\$22	500ML \$50

HOT SAKE		REGULAR	LARGE
OZEKI	EXTRA DRY	\$4	\$10.00
OKAGURA , HONJOZO	FRUITY, ROUND	\$6	\$18.00
KIMOTO "KARAKUCHI ", HONJOZO	EARTHY, DRY	\$8	\$22.00

WHITE WINE			
CHARDONNAY			
DANIEL DAMPT, CHABLIS, BURGUNDY, FRANCE, 2007		\$44.00	\$14.00 GLASS
DOMAINE HUBERT CHAVY, MEURSAULT, "LES NARVAUX," BURGUNDY, FRANCE, 2004		\$83.00	
SAUVIGNON BLANC			
HUIA, MARLBOROUGH , NEWZEALAND , 2007		\$38.00	\$12.00 GLASS
PHILIPPE RAIMBAULT , SANCERRE, APUD SARIACUM, FRANCE, 2007		\$49.00	
CHENIN BLANC			
CHATEAU DE CHAMBOUREAU , SAVENNIERES, FRANCE, 2004		\$48.00	
VIDQNIER			
WHESTONE, "CATIE'S CORNER," RUSSIAN RIVER, SONOMA VALLEY, 2006		\$70.00	
ALBARINO			
DO FERREIRO, RIAS BAIXAS , GALICIA , SPAIN, 2006		\$51.00	
MANZONI BIANCO			
GIUSEPPE FANTI, MANZONI BIANCO, ITALY., 2006		\$72.00	
GRUNER Veltuner			
GUSTAV , WACHAU, AUSTRIA , 2007		\$36.00	\$11.00 GLASS
RIESLING			
SYBILLE KUNTZ, ESTATE., MOSEL, GERMANY, 2007		\$45.00	
RED WINE			
PINOT NOIR			
DOMAINE EMILE JUILLOT, MERCUREY, 1er CRU, "CHAMPS MARTIN," BURGUNDY, FRANCE, 2005		\$60.00	
BRESSAN , VENEZIA GIULIA , ITALY, 2007		\$78.00	
SYRAH			
DOMAINE LOUIS DREVON, COTE ROTIE, "DOMAINE DE ROSIERS ," RHONE VALLEY, FRANCE, 2007		\$76.00	
ST. LAURENT			
PITTNAUER , BURGENLAND , AUSTRIA, 2007		\$44.00	\$14.00 GLASS
MENCIA			
D. VENTURA, RIBEIRA SACRA, GALICIA, SPAIN 2006		\$56.00	
ITALY			
GIANFRANCO ALESSANDRIA , BARBERA D'ALBA, PIEDMONT, 2007		\$47.00	\$13.00 GLASS
FATTORIA LA RIVOLTA , AGLIANICO , CAMPANIA, 2005		\$60.00	

SPARKLING			
AVINYO, BRUT RESERVE, CAVA, PENEDES, SPAIN, N.V.		\$47.00	\$13.00 GLASS
AVINYO, BRUT ROSE, CAVA, PENEDES, SPAIN, N.V.		\$51.00	

ZENSAI			
ASSORTED PICKLES			
HAIKI			
SEAWEED WITH SESAME			
TORO TATAKI			
TUNA BELLY TARTARE			
HAMACHI TATAKI			
YELLOWTAIL TARTARE			
SAKE TATAKI			
SALMON TARTARE			
USUZUKURI			
THINLY SLICED FILET WITH VINEGAR SAUCE			
KANDACHI USUZUKURI			
THINLY SLICED AMBER JACK WITH YUZU DRESSING			
DYNAMITE			
BROILED SEA SCALLOP , MUSHROOM & SMELT ROE			
NUTA AE			
WHITE FISH , SCALLION & MUSTARD MISO			
SAKE KAMA			
SALMON COLLAR FRESH FOR TERIYAKI			
HAMACHI KAMA			
YELLOWTAIL COLLAR			
YAMAIMO SENGIRI			
THINLY SLICED MOUNTAIN YAM			
YAMAKAKE			
GRATED MOUNTAIN YAM WITH TUNA			
MIXED SUNOMONO			
ASSORTED SEAFOOD IN VINEGAR SAUCE			
ROCK SHRIMP TEMPURA			
WITH WASABI SAUCE			
TAKO SUNOMONO			
OCTOPUS IN VINEGAR SAUCE			
SAKE KAWA PONZU			
SALMON SKIN & KAIWARE			
AGE TOFU			
FRIED TOFU WITH TEMPURA SAUCE AND BONITO FLAKES			

6.50	TIGER 'S EYE	10.75
	BROILED GIANT SQUID , SMOKED SALMON & SCALLION	
4.00	NEGIMAKI	9.75
	BROILED BEEF WITH SCALLION & ENOKI MUSHROOM	
13.50	BONSAI TREE	8.50
	CRABSTICK , AVOCADO , MASAGO & KAIWARE WRAPPED IN CUCUMBER	
12.25	CHAWAN MUSHI	8.50
	STEAMED EGG CUSTARD WITH SHRIMP , UNAGI , SHITAKE & SPINACH	
9.25	EDAMAME	5.25
	STEAMED SOY BEANS WITH SEA SALT	
16.50	UNA KYU	9.25
	EEL WRAPPED IN CUCUMBER	
18.00	SHUMAI	7.50
	HOME MADE PORK DUMPLINGS	
14.25	EBI SHUMAI	8.75
	HOME MADE SHRIMP DUMPLINGS	
8.75	OSHITASHI HORENSO	4.75
	SPINACH & NAPA CABBAGE WITH DRESSING	
9.50	TAKO SUMISO	9.25
	HOUSE CURED OCTOPUS SASHIMI	
11.25	KANI SUNOMONO	12.50
	BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE	
8.50	KING CRAB SUNOMONO	21.00
	WRAPPED IN CUCUMBER WITH VINEGAR SAUCE	
17.50	GYU TATAKI	14.75
	FILET OF BEEF WITH GARLIC SAUCE	
12.50	KAI MORIAWASE SUNOMONO	17.50
	CLAM IN VINEGAR SAUCE	
15.50	KURAGE SUNOMONO	7.25
	JELLYFISH IN VINEGAR SAUCE	
9.25	YAKI HAMA	12.75
	BROILED LITTLE NECK CLAMS	
9.75	GINDARA SAIKYO	14.50
	BROILED SILVER COD MARINATED IN WHITE MISO	
7.50	NASU SHIGIYAKI	8.25
	BROILED EGGPLANT WITH WHITE MISO	

SALAD		
5.25	WAKAME	23.00
	SEAWEED WITH SESAME DRESSING	
9.25	KAIISO MORIAWASE	7.00
	MIXED SEAWEED WITH SUMISO SAUCE	
6.50	SAN DAIKON	7.25
	3 RADISH SALAD	
7.25	SAWARA KYURI	9.25
	SPANISH MACKEREL & CUCUMBER WITH PONZU SAUCE	

## OSUIMONO SOUPS

MISO	4.25
YASEI KINOKO MISO <small>WILD MUSHROOM MISO</small>	5.50
YASAI SHOGA <small>VEGETABLES WITH FRES H GINGER</small>	6.75
AKADASHI <small>SPECIAL MISO SOUP</small>	6.75
KINOKO <small>WILD MUSH ROOMS</small>	7.25
HAMASUI <small>CLAM SOUP</small>	12.50
KARAI SAKANA <small>SPICY SEAFOOD</small>	14.00

## KIDS YAKIMONO

SAKE SALMON WITH TERIYAKI SAUCE	10.50
CHICKEN TERIYAKI BROILED CHICKEN FINGERS	8.50
YASAI TEMPURA SWEET POTATO, EGGPLANT, CARROT, KABOCHA	8.50
TEMPURA UDON WITH 2 PIECES EBI TEMPURA, DASHI	8.50
CHICKEN KATSU FRIED CUTLET	8.50

## KIDS MAKI PLATTERS

COMBO 1 CALIFORNIA, CUCUMBER	6.00
COMBO 2 CALIFORNIA, AVOCADO	6.50
COMBO 3 CALIFORNIA, TUNA OR SALMON	8.50

## YASAI VEGETABLE ROLLS

YAMA GOBO <small>SMALL BURDOCK</small>	4.50
NORIMAKI <small>SQUASH</small>	4.50
STRING BEAN	4.50
ASPARAGUS	5.00
SHIITAKE <small>BLACK MUSHROOM</small>	5.50
HORENSO <small>SPINACH</small>	4.50
NINJIN <small>CARROT</small>	4.50
ENOKI <small>STRAW MUSHROOM</small>	5.00
KYURI <small>CUCUMBER</small>	4.25
AVOCADO	5.50
NATTO <small>FERMENTED BEAN</small>	4.50

## HAKOZUSHI BOX SUSHI

SABA SHIRAETA KONBU <small>MACKEREL &amp; CLEAR SEAWEED</small>	11.00
IWASHI SPECIAL <small>SARDINE &amp; BLACK CAVIAR</small>	16.50
MAGURO AVOCADO <small>TUNA &amp; AVOCADO</small>	16.00
UNAGI AVOCADO <small>EEL &amp; AVOCADO</small>	15.00
SMOKED SAKE & SHISO <small>SMOKED SALMON</small>	15.00
SMOKED HAMACHI SHIITAKE <small>SMOKED YELLOWTAIL &amp; SHIITAKE</small>	15.00

## MAKI SPECIAL ROLLS

CALIFORNIA	4.50
WITH BLUE CRAB <small>INSIDE OUT</small>	8.25
WITH KING CRAB <small>INSIDE OUT</small>	15.50
SPICY TUNA & TEMPURA FLAKES <small>WITH CUCUMBER INSIDE OUT</small>	8.00
ENOKI & HAMACHI <small>YELLOWTAIL &amp; STRAW MUSHROOMS</small>	8.25
KYURI SPECIAL <small>EEL, CRABSTICK, CUCUMBER &amp; AVOCADO</small>	10.50
SAKE KAWA <small>SALMON SKIN</small>	6.00
BLUE RIBBON <small>1/2 LOBSTER, SHISO &amp; BLACK CAVIAR</small>	21.00
NEGI HAMA <small>YELLOWTAIL &amp; SCALLION</small>	7.00
DRAGON <small>EEL, AVOCADO &amp; RADISH SPROUTS</small>	15.50
NIJI <small>SEVEN COLOR RAINBOW</small>	20.00
SPICY CRAB ROLL <small>BLUE CRAB &amp; SHISO</small>	9.00
YASAI <small>MIXED VEGETABLES</small>	6.00
KARAI KAIBASHIRA <small>SPICY SCALLOP &amp; SMELT ROE</small>	9.50
SAKANA SAN SHU <small>YELLOWTAIL, TUNA &amp; SALMON</small>	10.25
TOSHI SPECIAL <small>SALMON SKIN SPECIAL</small>	10.25
SAKE IKURA <small>SALMON &amp; SALMON ROE</small>	10.25
SPICY LOBSTER ROLL	10.50
EBI TEMPURA <small>FRIED SHRIMP WITH RADISH SPROUTS &amp; AVOCADO</small>	8.75
KAKI FRI <small>FRIED OYSTERS &amp; LETTUCE</small>	12.00
SAKE & SAKE KAWA <small>SALMON, SALMON SKIN, CUCUMBER &amp; BURDOCK</small>	13.50

## PLATTERS

HONDO <small>ASSORTED SPICY QUNKA NI &amp; ROLLS</small>	27.75
MAKI <small>ASSORTED ROLLS</small>	
COMBO 1 <small>MACKEREL, CALIFORNIA INSIDE OUT &amp; TUNA</small>	14.75
COMBO 2 <small>YELLOWTAIL, CALIFORNIA INSIDE OUT &amp; SALMON</small>	16.50
COMBO 3 <small>SALMON SKIN, FRESH WATER EEL &amp; SPICY SCALLOP</small>	19.50
SUSHI <small>7 PIECES &amp; 1 ROLL</small>	21.50
SUSHI DELUXE <small>10 PIECES &amp; 1 ROLL</small>	29.00
SASHIMI <small>12 PIECES</small>	23.50
SASHIMI DELUXE <small>18 PIECES</small>	29.50
SUSHI SASHIMI COMBINATION	33.50
TEMAKI HONNIN <small>TRADITIONAL HOME STYLE HAND ROLLS</small>	28.50
ISE EBI SASHIMI <small>WHOLE MAINE LOBSTER SASHIMI</small>	38.00
BLUE RIBBON SPECIAL <small>VERY SPECIAL PLATTER</small>	135.00
TOSHI'S CHOICE <small>OMAKASE</small>	P/A

## SUSHI TO SASHIMI

## TAIHEIYO

### PACIFIC OCEAN

ANJI <small>HORSE MACKEREL</small>	3.25
UNI <small>SEA URCHIN</small>	5.25
EBI <small>COOKED SHRIMP</small>	3.00
TAKO <small>OCTOPUS</small>	3.75
KAIBASHIRA <small>SEA SCALLOP</small>	4.25
MIRUGAI <small>GIANT CLAM</small>	5.25
SUZUKI <small>STRIPED BASS</small>	3.50
IKEJIME ANAGO <small>BABY SEA EEL</small>	4.75
KURAGE <small>JELLYFISH</small>	3.00
MASAGO <small>SMELT ROE</small>	3.25
HAMACHI <small>YELLOWTAIL</small>	4.50
SMOKED HAMACHI <small>SMOKED YELLOWTAIL</small>	4.75
KANDACHI <small>AMBER JACK</small>	5.00
KANIKAMA <small>CRABSTICK</small>	2.75
KING CRAB	7.00
TAMAGO <small>SWEET EGG</small>	2.50
ARCTIC CHAR	3.75

## NIKU MEAT

GYU <small>FILET MIGNON</small>	4.00
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## TAISEIYO

### ATLANTIC OCEAN

SAKE <small>SALMON</small>	3.75
SMOKED SAKE <small>SMOKED SALMON</small>	3.50
HIRAME <small>FLUKE</small>	3.75
ENGAWA <small>FLUKE FIN</small>	4.25
MAGURO <small>TUNA</small>	3.75
TORO <small>FATTY TUNA</small>	5.50
BINNAGA <small>ALBACORE</small>	3.50
SAWARA <small>SPANISH MACKEREL</small>	3.75
MUSHI ISE EBI <small>COOKED LOBSTER</small>	6.00
AOYAGI <small>ORANGE CLAM</small>	3.50
YARIKA <small>SQUID</small>	3.25
SABA <small>MACKEREL</small>	3.00
IWASHI <small>SARDINES</small>	3.25
UNAGI <small>FRESH WATER EEL</small>	4.00
IKURA <small>SALMON ROE</small>	4.25
MADAI <small>JAPANESE SNAPPER</small>	3.75
HAMAGURI <small>LITTLE NECK CLAM</small>	3.00
KANI <small>BLUE CRAB</small>	3.75
KARAI ISE EBI <small>SPICY LOBSTER W / EGG WRAPPER</small>	5.75

## EXTRAS

UDAMA <small>QUAIL EGG</small> +1.00	TEMAKI <small>HANDROLL</small> +\$1.75	MASAGO <small>SMELT ROE</small> +\$2.75	KYURI <small>CUCUMBER</small> +\$.50
INSIDE OUT +\$.50	MAKI <small>ROLL</small> +\$2.50	AVOCADO +\$.75	SPICY +\$1.00
		SHISO +.50	