



# SUSHI

## A la Carte

<b>Miso Soup</b>	4
<b>Kinoko Miso Soup</b> Shiitake, Maitake, Shimeji, Eringi, Enoki	8
<b>Spicy Seafood Clear Soup</b>	12
<b>Kaki</b> Fresh Oysters	5
•Kumamoto 2pc 8	
•Pacific 3pcs 12	
•Hot Shot	
<b>Gold Shot</b> Santa Barbara Uni	9
<b>Salmon Skin Salad</b> Mixed Greens, Spicy Soy Vinaigrette	16
<b>Sunomono</b>	
•Tako 11	
•Ebi 11	
•Kani 14	
<b>Fluke &amp; Crab</b> Hirame, Dungeness Crab, Avocado, Cilantro, Red Jalapeno	22
<b>Seafood Ceviche</b> Red Onion, Cucumber, Green Onion, Cilantro, Jalapeno Yuzu Dressing	22
<b>Ankimo Caviar</b> Monkfish Liver, Fish Caviars, Yuzu-Miso Sauce, Chive Oil	22
<b>Hot Olive Sashimi</b> Ginger, Garlic, Lemon Shoyu, Chive	20
•Hotate	
•Hirame	
•Hamachi	
<b>Sunnyside Up Hotate</b> Spicy Aioli, Shichimi, Garlic Vinaigrette	20
<b>Carpaccio</b> Masago, Scallions, Red Onion, Watermelon Radish, Tomatos, Garlic Vinaigrette	20
•Ahi	
•Hirame	
•Sake	
•Hamachi	

<b>Poke</b> Red Onion, Cucumber, Red Chile, Jalapeno, Sesame Oil, Shoyu	14
•Ahi	
•Tako	
<b>Tartare</b> Fish on top of Shari, Avocado, Caviar, Okinawan Purple Yum, Wasabi Vinaigrette	A.Q.
•Ahi	
•Hamachi	
•Sake	
•Toro	
<b>Firecracker Ahi</b> Kakinotane Arare Crust, Mango Habanero Sauce	12
<b>Yakitori</b> Skewered Chicken Thigh, Balsamic Teriyaki Sauce	8
<b>Kama</b> Hamachi, Kanpachi, Sake	
<b>Soft Shell Crab Tempura</b> Dijon Vinaigrette, Spring Mix, Ponzu	15
<b>Local's Only</b> Kani, Hotate, Shiitake, Onion, Masago, Scallions	20
<b>Chicken Gyoza</b> Spicy Shoyu	12
<b>Mrs. Ebilyn</b> Ebi & Hirame Gyoza, Spicy Aioli & Ponzu	15
<b>Popcorn Shrimp</b> Blackened Batter, Spicy Aioli, Chive Oil	16
<b>Teriyaki Roasted Salmon</b>	20
<b>Miso Glazed Black Cod</b>	20
<b>Broiled Green Mussels</b> Spicy Aioli	15
<b>Grilled Tako</b> Nagaimo, Sundried Tomato, Red Endive	20
<b>Grilled Garlic Beef</b> Wagyu Style Beef, Garlic-Ginger Shoyu Marinade	23
<b>Pan Seared U-10 Scallops</b> Black Sesame Shoyu Lemon Butter Sauce	24

## Garden

<b>Edamame</b>	•Steamed 5	•Wokked, Garlic Shoyu 8
<b>Wakame Salad</b>		5
<b>Spring Mixed Salad</b> Ginger Dressing		8
<b>Sunomono</b> Cucumber		6
<b>Soba Salad</b> Asparagus, Avo, Sundried Tomatoes, Pine Nuts, Enoki, Onion, Sesame Dressing		11
<b>Shiitake Salad</b> Sauteed Japanese Kinoko on Spring Mix, Truffle Ponzu		15
<b>Grilled Asparagus</b> Spinach Sauce		12
<b>Grilled Nagaimo</b> Mirin Shoyu, Chives, Chive Oil		10
<b>Nasu Dengaku</b> Japanese Eggplant, Spicy Miso Sauce		8
<b>Tofu Steak</b> Ginger Sauce		8
<b>Veggie Gyoza</b> Spinach Sauce(Contains Dairy)		11
<b>Wild Ones</b> Stir Fried Assorted Kinoko, Chives, White Truffle Oil		18

## Sushi from Garden

<b>Inari</b> Soybean Curd	4
<b>Grilled Portabella</b> Chervil, White Truffle Oil	6
<b>Grilled Shiitake</b> Yuzu Kosho, Chive, White Truffle Oil	6
<b>Veggie Roll</b> Avocado, Asparagus, Cucumber, Tomato	9
<b>Magic Mushroom</b> Assorted Kinokos, Asparagus, Avocado, Chive, Truffle Oil	12
<b>Mediterraneo</b> Artichoke, Asparagus, Avocado, Sun-dried Tomato, Soy Pesto	12
<b>Grilled Veggie Roll</b> Asparagus, Shiitake, Red Pepper, Baby Zucchini Nasu, Garlic Chive Oil	12
<b>Swinging Veggie</b> Asparagus, Avocado, Enoki, Cucumber, Yamagobo, Spicy Aioli	13

\*Due to limited seating, we are setting 2 hour maximum for dining

\*Consuming Raw or Undercooked foods may increase risk of Food Borne Illness, especially if you have certain medical conditions.

**Sushi & Sashimi**

<b>Aji</b> Horse Mackerel	12
<b>Anago</b> Sea Eel	10
<b>Ankimo</b> Monkfish Liver	10
<b>Bincho-Maguro</b> Albacore	8
<b>Botan Ebi</b> Sweet Prawn	A.Q.
<b>Ebi</b> Shrimp	7
<b>Hamachi</b> Yellowtail	8
<b>Hirame</b> Halibut	8
<b>Hotategai</b> Hokkaido Scallop	9
<b>Iidako</b> Baby Octopus	7
<b>Ika</b> Squid	8
<b>Ikura</b> Salmon Roe	10
<b>Kanpachi</b> Amberjack	12
<b>Kani</b> Snow Crab Leg	9
<b>Kinmedai</b> Golden Eye Snapper	A.Q.
<b>Kurage</b> Jellyfish	8
<b>Saba</b> Mackerel	8
<b>Sake</b> Salmon	9
<b>Shima-aji</b> White Trevally	12
<b>Tai</b> Japanese Snapper	9
<b>Tobiko</b> Flying Fish Roe	8
<b>Tako</b> Octopus	9
<b>Maguro</b> Yellowfin Tuna	8
<b>Hon Maguro</b> Bluefin Tuna	12
<b>Toro</b> Fatty Bluefin Tuna	A.Q.
<b>Otoro</b> Fatty Bluefin Tuna Belly	A.Q.
<b>Unagi</b> Fresh Water Eel	9
<b>Uni</b> Sea Urchin	A.Q.

**Special Nigiri Sushi & Sashimi**

<b>Grilled Portabella</b> White Truffle Oil & Chervil	Nigiri 2pc	6
<b>Grilled Shiitake</b> with Yuzu Pepper, White Truffle Oil & Chives	6	
<b>Ankimo Hotate</b> Wasabi Vinaigrette, Chive	9	
<b>Jalapeno Yellowtail</b> Red Jalapeno & Habanero Sauce	9	
<b>Su-Miso Albacore</b> Mustard Su-Miso, Jalapeno & Cilantro	9	
<b>Ume Fluke</b> Hirame with Ume Plum Vinaigrette & Shiso Julienne	9	
<b>Yuzu Pepper Tai</b> Yuzu juice, Yuzu pepper & Cilantro Leaf	10	
<b>Ginger Yellowfin Tuna</b> Ginger Yuzu Garlic Oil, Pink Salt & Chives	9	
<b>Ginger Bluefin Tuna</b> Ginger Yuzu Garlic Oil Pink Salt & Chives	13	
<b>Yuzu-Miso Shimaaji</b> Red String Pepper, Pink Peppercorn	13	
<b>Serrano Kanpachi</b> Serrano Chile, Dashi Yuzu Shoyu	13	
<b>Seared Engawa</b> Yuzu Pepper, Garlic Chip, Cilantro Leaf & Ponzu	9	
<b>Seared Arigato Beef</b> Truffle Soy Radish Sauce, Chives	10	
<b>Seared Sake</b> Ikura, Chives & Wasabi Vinaigrette	9	
<b>Seared Tai</b> Yuzu Pepper, Hawaiian Pink Salt, Cilantro Leaf & Ponzu	10	
<b>Seared Toro</b> Spicy Red Miso, Jalapeno & Pink Peppercorn	A.Q.	
<b>Seared Hamachi</b> Black Sesame Sauce & Chervil	9	
<b>Zuke Toro</b> Truffle Soy, Pink Peppercorn, Chives 3 piece portion of Toro	9	

**NIGIRI 2 pc****SASHIMI 4 pc****Rolls**

12	24
10	20
10	20
8	16
A.Q.	A.Q.
7	14
8	16
8	16
9	18
7	14
8	16
10	20
12	24
9	18
A.Q.	A.Q.
8	16
8	16
9	18
12	24
9	18
8	16
9	18
8	16
12	24
A.Q.	A.Q.
A.Q.	A.Q.
A.Q.	A.Q.
A.Q.	A.Q.
A.Q.	A.Q.

<b>California Roll</b> Snow Crab	10
<b>California Roll</b> Dungeness Crab	15
<b>Tekka Maki</b> Tuna Roll	9
<b>Kappa Maki</b> Cucumber Roll	5
<b>Negihama Maki</b> Hamachi & Scallion Roll	9
<b>Negitoro Maki</b> Toro & Scallion Roll	A.Q.
<b>Salmon Skin Roll</b> Cucumber, Yamagobo, Shiso, Red Onion, Bonito Flakes	9

**Special Roll**

<b>Arigato Roll</b> Smoked Sake, Kani, Avocado, Cucumber, Masago	14
<b>Ahi &amp; Asparagus</b> Spicy Ahi, Asparagus, Avo, Cilantro, Jalapeno-Masago, Chive Oil	13
<b>Banzai Roll</b> Hamachi, Avocado, Cucumber, Scallions	13
<b>Bay City Roll</b> Hotate, Avocado, Cucumber, Masago, Spicy Aioli	11
<b>Black &amp; White Roll</b> Hirame, Kani, Avocado, Cucumber, Black Sesame Sauce	14
<b>Blueman Roll</b> Maguro, Kani, Avo, Asparagus, Cilantro, Enoki, Jalapeno Masago, Mango Relish	18
<b>Bonfire Roll</b> Spicy Maguro, Asparagus, Avocado, Cilantro, Jalapeno, Spicy Aioli	18
<b>Cowboy Roll</b> Anago, Avocado, Shiso, Cucumber	12
<b>California Sunset</b> Maguro, Avocado, Cucumber, Masago	11
<b>Dracula Roll</b> Maguro, Albacore, Blackened Ahi, Endive, Chile Sauce & Oil, Garlic Chips	25
<b>Dijon Ahi Roll</b> Blackened Ahi, Albacore, Asparagus, Avocado, Onion, Enoki, Dijon Sauce	14
<b>Fiesta Roll</b> Hirame, Tomato, Avo, Cilantro, Cucumber, Jalapeno, Habanero Sauce	14
<b>Eskimo Roll</b> Sake, Asparagus, Avocado, Red Onion, Spicy Aioli	12
<b>Jalapeno Yellowtail Roll</b> Avo, Cilantro, Jalapeno, Masago, Habanero Sauce	14
<b>Lobster Tempura</b> Asparagus, Avocado, Ikura, Chive, Enoki, Spicy Aioli	25
<b>Manhattan Roll</b> Smoked Sake, Avo, Cream Cheese, Tomato, Red Onion, Greens	12
<b>Pacific Rim</b> Maguro, Hamachi, Sake, Asparagus, Avo, Chive, Tobiko, Wasabi Vinaigrette	25
<b>Pretty in Pink</b> Smoked Sake Kani, Avocado, Yamagobo, Enoki, Masago Chive Oil	15
<b>Pro Roll</b> Tempura Soft Shell Crab, Avocado, Cucumber, Ponzu, Spicy Aioli	14
<b>Rock'n Roll</b> Maguro, Hamachi, Sake, Hirame on California Roll, Chive Oil	25
<b>Sea Eel goes to Hollywood</b> Anago, Kani, Avocado, Cucumber	15
<b>Snake Roll</b> Unagi on top of California Roll, Chive, Enoki, Yamagobo, Eel Sauce	20
<b>Tiger Roll</b> Tempura Tiger Ebi, Avocado, Cucumber, Spicy Aioli, Ponzu	14
<b>Victoria Roll</b> Broiled Hamachi & Anago	15
<b>Wiki Wiki Roll</b> Kani, Ebi, Papaaya, Avocado Enoki, Papaaya Sauce	14
<b>Wipeout Roll</b> Smoked Sake, Cream Cheese, Avocado, Cucumber	12
<b>Yellow Submarine Roll</b> Hamachi, Hotate, Asparagus, Chive, Enoki, Spicy Red Miso Sauce	18
<b>Yuppy Roll</b> Lobster, Asparagus, Avocado, Ikura, Tobiko, Enoki, Wasabi Vinaigrette	25

**Combinations**

<b>Sushi Combo</b> Maguro, Hamachi, Sake, Hirame, Tai, Ebi, Albacore & California Roll	29
<b>Premium Sushi Combo</b> Toro, Bluefin, Kanpachi, Shimaaji, Aji, Uni, Ikura & Toro Roll	49
<b>Sashimi Combo</b> Maguro, Hamachi, Sake & Tai 3 pc each	39
<b>Premium Sashimi Combo 2</b> Premium Fish of the Day, 6 Kinds, 2 pc each	49
<b>Premium Sashimi Combo 3</b> Premium Fish of the Day, 6 Kinds, 3 pc each	73
<b>Chirashi Bowl</b> Assorted Sashimi on top of Sushi Rice	29
<b>Premium Chirashi Bowl</b> Premium Sashimi on top of Sushi Rice	49

# Arigato Sushi

## Sparkling Wine & Champagne

Domaine Chandon Brut (1/4 Bottle)	13
Domaine Chandon Rose (1/4 Bottle)	15
Moet & Chandon Imperial Brut (1/4 Bottle)	20
Piper-Heidsieck Brut (1/2 Bottle)	40
Arigato Sparkling Brut Produced by Kessler-Haak	69
Taittinger Brut	75
Bollinger Brut	110

## White Wine

Conundrum White Table Wine Rutherford	50
Carr Pinot Gris Santa Barbara	52
Ferrari Carno Fume Blanc Sonoma	12 48
Jaffurs Grenache Blanc Santa Barbara	46
Summerland Sauvignon Blanc Santa Barbara	13 48
Margerum Sybarite Sauvignon Blanc Happy Canyon	49
Sanford Chardonnay (1/2 Bottle) Sta Rita Hills	28
Arigato Chardonnay by Summerland Vintner's Select Santa Maria	15 60

## Rose Wine

Summer Somewhere Sta. Rita Hills	13 52
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## Red Wine

Cargasacchi Pinot Noir (1/2 Bottle) Jalama Vineyard	33
Ridge Lypton Springs(1/2 Bottle) Sonoma County	35
Arigato Pinor Noir by Costa De Oro Santa Barbara	15 60
Terrazas de Los Andes, Malbec Reserva Mendoza,Argentina	42
Ferrari Carno Merlot, Sonoma County	48
Arigato Syrah, by Jaffurs Santa Barbara	15 60
Kessler-Haak Nebbiolo Lucas & Lwells Vineyards	18 70
Jaffurs Syrah Thompson Vineyard	96

## Sake

<b>Hot Sake</b> Koshu Masamune	Small 10	Large 18
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## Premium Sake By the Bottle

Mio Sparkling Sake	300ml 18	
Kikusui Junmai Ginjo Floral, Fruity	300ml 18	720ml 45
Kaori Mild, Smooth	300ml 18	720ml 45
Taisetsu Semi-Dry, Floral, Clean	300ml 19	720ml 48
Otokoyama Dry, Sharp & Rich	300ml 20	720ml 50
Dassai Creamy, Semi-dry, Bright & Lively	300ml 24	720ml 60
Hakkaisan Dry, Smooth	300ml 24	720ml 60
Kubota Manju Fragrant, Smooth	300ml 40	720ml 95
Onigoroshi Crispy Mild Dry	300ml 28	720ml 65
Jun Crisp, Fruity, Clean, Balanced		720ml 65
Yukimuro Snow Aged 3 yrs by Hakkaisan!) Ellegant		720ml 68
Senshin Exceptionally Smooth		720ml 138

## Nigori Sake Unfiltered

Shochikubai Sweet & Milky	375ml 17	
Sayuri Light Sweetness & Mild Flavor	300ml 18	720ml 45
Hakkaisan Nigori Sparkling		360ml 30

## Premium Sake by the Sake Bottle

	Small	Large
Namahage Rich, fruity, Full Body	15	26
Kaori, Mild, Smooth	15	26

Corkage fee is \$30 per 750ml

## SHOCHU

	Glass	Bottle
Ichiko <small>Barley</small>	7	50
Hitotsubu no Mugi <small>Barley</small>	8	62
Iki <small>Barley</small>	9	80
Tomino Hozan <small>Yam (750ml)</small>	11	88
Shiro <small>Rice 200ml</small>	13	

### Plum Wine & Plum Sake

	3oz	6oz	Bottle
Choya Plum Wine	8	13	50
Ume Kanon Plum Sake	10	20	60
Kuramoto no Umeshu, Ume Soju	10	20	80

## BEER

	Small	Large
Asahi Super Dry	8	11
Sapporo	8	11
Kirin Ichiban	8	11
Kirin Light	8	11
Lucky Cat <small>White Ale</small>	11	
Lucky Dog <small>Pale Ale</small>	11	
Kyoto <small>Rice Ale</small>	9	
Rydeen IPA	14	
Echigo	10	
Orion	13	
Hitachino Nest <small>Japanese Ale</small>	25	
Kaliber <small>Non Alcoholic</small>	8	

## DESSERTS

GREEN TEA-RAMISU	10
FLOURLESS CHOCOLATE TORTE <small>McConnell's Vanilla Bean Ice Cream</small>	12
GODZILLA ICE CREAM <small>Green Tea Ice Cream Tempura</small>	10
GREEN TEA ICE CREAM	6
OGURA ICE CREAM <small>(Azuki Red Bean)</small>	6
KUROGOMA ICE CREAM <small>(Black Sesame Seed)</small>	6
MOCHI ICE CREAM <small>(Azuki Red Bean)</small>	6
McConnell's Vanilla Bean Ice Cream	7
FRESH STRAWBERRIES with San Marcos Wild Flower Honey	A.Q.

### DESSERT WINE & SAKE

	Glass 3 oz	Bottle
DOW'S TAWNY PORTO 10 YEARS	11	75 (750ml)
UME KANON Plum Sake	10	60(500ml)
KURAMOTO Plum Soju	10	80(750ml)
UME KANON Plum Sake	10	60(750ml)