



# We are open for Outdoor Dining & Takeout

5:00pm to 10:00pm Sun-Thu

5:00m to 10:30pm Fri & Sat

805-965-6074

## Tonight Specials

<b>Kurage Salad</b> Jelly Fish, Kiyuri, Shiso, Togarashi Pepper, Sesame Oil		11
<b>Grilled Tako</b> Spanichi Octopus, Baby Red Pototos, Sun-dried Tomato, Tsume, Chive Oil		22
<b>Namadako Crudo</b> Fresh Octopus from Hokkaido, Garlic Vinaigrette, Chile Sauce, Cilantro		22
<b>Honmaguro Carpaccio</b> Fresh Bluefin Tuna, Masago, Micro Green, Water Melon Radish, Garlic Vineigrette		24
<b>Kaki</b> Fresh Oysters		
•Hot Shot		5
•Kumamoto 2pc		9
•Pacific 3pc		12
<b>Hotaru Ika</b> Firefly Squid, Garlic Chile Oil	<b>Nigiri 8</b>	<b>Sashimi 16</b>
<b>Masu,</b> Ocean Trout, Norway	<b>Nigiri 9</b>	<b>Sashimi 18</b>
<b>Ankimo</b> Monkfish Liver	<b>Nigiri 10</b>	<b>Sashimi 20</b>
<b>Ankimo Caviar</b> Ikura, Black Tobiko, Yuzu Tobiko, Chives, Su-Miso Sauce		20
<b>Anago</b> Fresh Sea Eel from Nagasaki		10
<b>Kinmedai</b> Golden Eye Snapper		12
<b>Mirugai</b> Guiduck Clam		18
<b>Goma Shimaaji</b> White Sesame Sauce, Ginger, Scallions	<b>Nigiri 13</b>	<b>Sashimi 29</b>
<b>Uni</b> Santa Barbara		
•Gold Shot		9
•Nigiri		15
•Sashimi		30
<b>Kama</b>		
•Tai		11
•Kanpachi		13
•Sake		14
•Hamachi		16

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

Substitutions are allowed at extra cost.

Prices are subject to change. No Checks Accepted

## Soup

<b>Miso Soup</b>	4
<b>Kinoko Miso Soup</b> Assorted Mushroom	8
<b>Spicy Seafood Clear Soup</b> Sake, Hotate, Shiromi, Asari	18

## Salad

<b>Wakame Salad</b>	6
<b>Sunomono</b> •Tako •Ebi •Kani •Hotate	12+
<b>Salmon Skin Salad</b> Spring Mix, Shiso, Yamagobo, Bonito Flakes, Spicy Vinaigrette	16
<b>Blackened Ahi Salad</b> Blackened Maguro, Garlic Vinaigrette	24
<b>Eel Salad</b> Anago or Unagi, Spring Mix, Shiso, Kyuri, Tsume & Ponzu	22
<b>Seafood Paradise</b> Maguro, Hamachi, Sake, Hirame, Tai, Ebi, Bincho-Maguro & Kurage, Garlic Vinaigrette	32

## A la Carte Cold

<b>Carpaccio</b> Masago, Scallions, Red Onion, Watermelon Raddish, Tomatos, Garlic Vinaigrette	
• Maguro • Sake • Hirame • Hamachi	20
• Honmaguro	24
<b>Hot Olive Sashimi</b> Red Onion, Kyuri, Cilantro, Jalapeno, Red Chile, Sesame Shoyu	
•Hamachi •Hirame •Hotate •Sake •Tai	22
<b>Tartare</b> Avocado, Tobiko, Wasabi Vinaigrette & Chive Oil	
•Maguro •Honmaguro •Hamachi •Sake •Toro	18+
<b>Fluke'n Crab</b> Hirame, Dugeness Kani, Avocado, Cilantro, Jalaneno, Yuzu Kosho, Vinaigrette	22
<b>Seafood Ceviche</b> Tako, Ebi, Hotategai, Tai, Red Oion, Cilantro, Jalapneno, Spicy Yuzu Dressing	22
<b>Sunnyside Up Hotate</b> Spicy Aioli, Masago, Shichimi & Garlic Vinaigrette	15
<b>Zuke Honmaguro</b> Pink Peppercorn, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	20
<b>Zuke Toro</b> Pink Peppercorn, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	30

## A la Carte Hot

<b>Yakitori</b> Skewered Chicken Thigh, Balsamic Teriyaki Sauce	8
<b>Grilled Asparagus</b> Spinach Sauce	12
<b>Kama</b> Hamachi, Kanpachi, Sake or Tai	12+
<b>Mrs. Ebilyn</b> Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu	16
<b>Chicken Gyoza</b> Spicy Pot Stickers, Chile Shoyu	12
<b>Standing Room Only</b> Half Avocado, Unagi, Kani, Masago, Scallions	16
<b>New Zealand Green Mussels</b>	
• Spicy Broiled • Sake Steamed	16
<b>Popcorn Rock Shrimp</b> Blackened Tempura Batter, Spicy Aioli, Chive Oil	18
<b>Soft Shell Crab Tempura</b> Dijon Vinaigrette, Spring Mix, Ponzu	15
<b>Local's Only</b> Broiled Hotategai, Kani, Shiitake, Mushrooms, Onion, Shari	20
<b>Miso Glazed Black Cod</b>	20
<b>Pan Seared U10 Hotategai</b> Black Sesame Lemon Butter Sauce	22
<b>Grilled Garlic Arigato Beef</b> Thinly Sliced Wagyu Stlye Beef, Garlic-Ginger Soy Marinade	23

## Nigiri & Sashimi

	Nigiri 2p	Sashim 4p
<b>Aji</b> Horse Mackerel	12	24
<b>Anago</b> Sea Eel	10	20
<b>Bincho-Maguro</b> Albacore Wild	8	16
<b>Botan Ebi</b> Canadian Prawn	15	30
<b>Ebi</b> Tiger Shrimp	7	14
<b>Hamachi</b> Yellowtail	9	18
<b>Hirame</b> Halibut	9	18
<b>Hotategai</b> Hokkaido Scallop	10	20
<b>Iidako</b> Baby Octopus	8	16
<b>Ika, Kensaki</b> Squid	10	20
<b>Ikura</b> Salmon Roe	10	20
<b>Kanpachi</b> Amberjack	12	24
<b>Kani</b> Snow Crab Leg	12	24
<b>Kurage</b> Jelly Fish	8	
<b>Tako</b> Octopus	9	18
<b>Sake</b> Bakka Frost Salmon	9	18
<b>Sake</b> Smoked	9	18
<b>Shimaaji</b> White Trevally	12	24
<b>Tai</b> Madai Snapper	9	18
<b>Tobiko</b> Flying Fish Roe	9	18
<b>Tobiko Wasabi</b>	9	18
<b>Tobiko Yuzu</b>	9	18
<b>Tako</b> Octopus	10	20
<b>Maguro</b> Yellowfin Tuna	9	18
<b>Hon Maguro</b> Bluefin Tuna	12	24
<b>Toro</b> Bluefin Tuna Belly	20	40
<b>Otoro</b> Fatty Bluefin Belly	A.Q.	A.Q.
<b>Unagi</b> Fresh Water Eel	9	18
<b>Uni</b> Local Sea Urchin	15	30

## Special Nigiri & Sashimi

<b>Grilled Portabella</b> with White Truffle Oil & Chervil	6	N/A
<b>Grilled Shiitake</b> with Yuzu Pepper, White Truffle Oil & Chives	6	N/A
<b>Jalapeno Hamachi</b> Red Jalapeno & Habanero Sauce	10	24
<b>Su-Miso Bincho</b> Mustard Su-Miso, Jalapeno & Cilantro	9	22
<b>Ume Fluke</b> Hirame with Ume Plum Vinaigrette & Shiso Julienne	9	22
<b>Yuzu Pepper Tai</b> Yuzu juice, Yuzu pepper & Cilantro Leaf	10	24
<b>Ginger Maguro</b> Ginger Yuzu Garlic Oil, Pink Salt & Chives	10	24
<b>Ginger Honmaguro</b> Ginger Yuzu Garlic Oil Pink Salt & Chives	13	29
<b>Serrano Kanpachi</b> Serrano Chille, Dashi Infused Yuzu Soy Sauce	13	29
<b>Seared Engawa</b> Yuzu Pepper, Garlic Chip, Cilantro Leaf & Ponzu	11	N/A
<b>Seared Hotate</b> Hokkaido Scallops, Spicy Aioli, Chives	11	22
<b>Seared Arigato Beef</b> Truffle Soy Radish Sauce Chives	10	N/A
<b>Seared Sake</b> Ikura, Chives & Wasabi Vinaigrette	10	22
<b>Seared Tai</b> Yuzu Pepper, Hawaiian Pink Salt, Cilantro Leaf & Ponzu	10	24
<b>Seared Toro</b> Spicy Red Miso, Jalapeno & Pink Peppercorn	A.Q.	
<b>Seared Hamachi</b> Black Sesame Sauce & Chervil	9	22

## Rolls

<b>California Roll</b> Snow Crab	10
<b>California Roll</b> Dungeness Crab	16
<b>Tekka-maki</b>	10
<b>Salmon Skin Roll</b>	9
<b>Negihama-maki</b> Yellowtail & Scallion	10
<b>Toro Roll</b>	20

## Special Rolls

<b>Arigato Roll</b> Smoked Sake, Kani, Avocado, Cucumber, Masago	14
<b>Ahi &amp; Asparagus Roll</b> Spicy Maguro, Asparagus, Avocado, Cilantro, Jalapeno Masago, Chive Oil	14
<b>Banzai Roll</b> Hamachi, Avocado, Kiyuri, Scallions	13
<b>Bay City Roll</b> Hotategai, Avocado, Kiyuri, Masago, Spicy Aioli	12
<b>Black &amp; White Roll</b> Broiled Hirame, Kani, Avocado, Kiyuri, Black & White Sesam Seeds, Ponzu	15
<b>Blue-Man Roll</b> Maguro, Kani, Asparagus, Avocado, Cilantro, Jalapeno Masago, Mango Relish	20
<b>Bonfire Roll</b> Kaki-no-tane Cracker Crust, Spicy Tuna, Asparagus, Avocado, Cilantro, Jalapeno	20
<b>California Sunset</b> Maguro, Avocado, Kiyuri, Masago	12
<b>Crab Melt</b> Tempura Kani, Cream Cheese, Avocado, Enoki, Kiyuri, Spicy Aioli, Ponzu	16
<b>Dijon Ahi Roll</b> Blackened Ahi, Binocho-Maguro, Asparagus, Avocado, Kaiware, Red Onion, Dijon Sauce	15
<b>Dracula Roll</b> Maguro, Bincho-Maguro, Blackened Ahi, Belgian Endive, Red Onion, Red Chile Sauce	25
<b>ELT</b> Unagi, Spring Mix, Tomato, Anago Tsume	12
<b>Fiesta Roll</b> Tempura Hirame, Tomato, Avocado, Cilantro, Kiyuri, Jalapeno, Habanero Sauce, Ponzu	15
<b>Eskimo Roll</b> Backfrost Sake, Asparagus, Avocado, Red Onion, Spicy Aioli	13
<b>Hot Rod Roll</b> Mentaiko, Yamaimo, Shiso, Spring Mix	14
<b>Hot Rod 2</b> Mentaiko, Ika, Shiso, Spring Mix	16
<b>Jalapeno Hamachi Roll</b> Avocado, Cilantro, Red Jalapeno, Jalapeno Masago, Habanero Sauce, Ponzu	15
<b>Lobster Tempura Roll</b> Asparagus, Avocado, Enoki, Spicy Aioli, Chive Oil	25
<b>Magic Mushroom</b> Shiitake, Maitake, Enoki, Shimeji, Eringi, Asparagus, Avo, Chive, White Truffle Oil	14
<b>Manhattan</b> Smoked Sake, Avocado, Cream Cheese, Red Onion, Tomato, Spring Mix	14
<b>Pacific Rim</b> Maguro, Hamachi, Sake, Asparagus, Chives, Tobiko, Spicy Aioli, Wasabi Vinaigrette, Chive Oil	26
<b>Pretty in Pink</b> Smoked Sake, Kani, Avocado, Yamagobo, Enoki	16
<b>Pro Roll</b> Tempura Soft Shell Crab, Avocado, Kiyuri, Ponzu, Spicy Aioli	15
<b>Right Said Eel</b> Unagi, Avocado, Kiyuri, Enoki, Anago Tsume	13
<b>Rock'n Roll</b> Maguro, Sake, Hamachi, Hirame wrapped on top of California Roll	26
<b>Eel Goes to Hollywood</b> Anago, Kani, Avocado, Kiyuri, Masago, Anago Tsume	16
<b>Snake Roll</b> Unagi, Kani, Avocado, Kiyuri, Yamagobo, Enoki, Anago Tsume	22
<b>Swinging Roll</b> Tempura Roll, Smoked Sake, Kani, Hirame, Yamagobo, Kiyuri, Spicy Aioli, Ponzu	18
<b>Tiger Roll</b> Tempura Tiger Shrimp, Avocado, Kiyuri, Spicy Aioli, Ponzu	15
<b>Wiki Wiki Roll</b> Kani, Ebi, Papaya, Avocado, Enoki, Papaya Sauce	16
<b>Wipeout Roll</b> Smoked Sake, Cream Cheese, Avocado, Kiyuri	13
<b>Yellow Submarine</b> Hamachi, Hotategai, Asparagus, Enoki, Chives, Spicy Red Miso Sauce	16
<b>Yuppie Roll</b> Lobster Tail, Asparagus, Avocado, Enoki, Tobiko, Wasabi Vinaigrette, Ponzu	26
<b>Zippy Roll</b> Spicy Maguro, Kiyuri, Enoki	12
<b>Chef's Special Roll</b>	30

## Combinations & Bowls

<b>Premium 5</b> Toro, Kanpachi, Tai, Uni & Ikura	28
<b>Premium 7</b> Toro, Kanpachi, Tai, Shima-Aji, Hotategai Uni & Ikura	38
<b>Ultimate 10</b> Toro, Honmaguro, Kanpachi, Shima-Aji, Uni, Ikura, 4 other Chef's Choice	60
<b>Arigato 5</b> Ginger Honmaguro, Jalapeno Hamachi, Yuzu Pepper Tai, Su-Miso Bincho, Serrano Kanpachi	26
<b>Seared 5</b> Toro, Hamachi, Sake, Tai, & Hotategai	38
<b>Sushi Combo</b> Maguro, Hamachi, Sake, Hirame, Tai, Ebi, Bincho-Maguro & California Roll	29
<b>Sushi Combo Premium</b> Toro, Honmaguro, Kanpachi, Shimaaji, Uni, Ikura, Chef's Choice, Toro Roll	49
<b>Sashimi Combo</b> Maguro, Hamachi, Sake, Hirame	39
<b>Sashimi Combo Premium 2</b> Premium Fish of the day, 6 kinds, 2 pc each	49
<b>Sashimi Combo Premium 3</b> Premium Fish of the day, 6 kinds, 3 pc each	69
<b>Chirashi Bowl</b> Assorted Sashimi on top of Shari	28
<b>Chirashi Bowl Premium</b> Assorted Premium Sashimi on top of Shari	49
<b>Poke Bowl</b> Choice of Maguro, Sake or Tako, Avocado, Asparagus, Wakame, Onion, Kiyuri, Radish, Microgreen	22

## Entree

<b>Miso Glazed Black Cod</b> Wasabi Mashed Potatoes, Babay Bock Choy	29
<b>Grilled Garlic Arigato Beef</b> Wasabi Mashed Potatoes, Babay Bock Choy	30
<b>Yakitori</b> Wasabi Mashed Potatoes, Spinach	22
<b>Gyoza</b> Red Potatoes, Spinach	
• Spicy Vegetable, Spinach Sauce	21
• Spicy Chicken, Chili Shoyu	22
• "Mrs. Ebilyn" Ebi, Hirame, Spicy Aioli & Ponzu	24
<b>Soft Shell Crab</b> Wasabi Mashed Potatoes, Spinach	25
<b>Roasted Bakka Frost Sake</b> Wasabi Mashed Potatoes, Spinach	28
<b>Pan Seared Scallops</b> U-10 Hotategai, Black Sesame Lemon Butter Sauce	30

## Garden

<b>Stemed Edamame</b>	5
<b>Wokked Edamame</b> Garlic Chile Shoyu	8
<b>Spring Mixed Salad</b> Ginger Dressing	8
<b>Soba Salad</b> Asparagus, Avocado, Sundried Tomatoes, Pine Nuts, Enoki, Onion, Sesame Dressing	12
<b>Shiitake Salad</b> Sauteed Assorted Kinoko, Spring Mix, Truffle Ponzu	15
<b>Grilled Asparagus</b> Spinach Sauce	12
<b>Grilled Nagaimo</b> Spinach Sauce	12
<b>Nasu Dengaku</b> Japanese Eggplant, Spicy Red Miso Sauce, Leak	8
<b>Tofu Steak</b> Enoki, Scallions, Ginger Sauce	8
<b>Vege Gyoza</b> Spinach Sauce(contains dairy)	12
<b>Wild Ones</b> Shiitake, Maitake, Shimeji, Enoki, White Truffle Shoyu	18

## Sushi of Garden

<b>Inari</b> Soybean Curd	4
<b>Grilled Portabella</b> Chervil, White Truffle Oil	7
<b>Grilled Shiitake</b> Yuzu Kosho, Chive, White Truffle Oil	7
<b>Veggie Roll</b> Asparagus, Avocado, Tomato, Kyruri	9
<b>Grilled Veggie</b> Asparagus, Shiitake, Nasu, Bell Pepper, Baby Zucchini, Garlic Olive Oil	13
<b>Swinging Veggie</b> Asparagus, Avocado, Enoki, Kyruri, Yamagobo, Spicy Aioli, Chive Oil	13
<b>Magic Mushroom</b> Shiitake, Maitate, Shimeji, Enoki, Eringi, Asparagus, Avocado, White Truffle Oil	15
<b>Palm Springs</b> Hearts of Palm, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Sesame Sauce	13
<b>Mediterraneo</b> Aritichoke, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Shoyu Pesto	13
<b>Natto Roll</b> Fermented Soybean & Negi	8
<b>Nutri Roll</b> Aritichoke, Asparagus, Avocado, Yamaimo, Enoki	14

## Desserts

<b>Green Tea Creme Brulee</b>	9
<b>Green Tea Tea-Ramisu</b>	10
<b>Flourless Chocolate Torte</b> McConnell's Vanilla Bean Ice Cream	11
<b>Godzilla Ice Cream</b> Tempura Green Tea Ice Cream	10
<b>McConell's Vanilla Bean Ice Cream</b>	7
<b>Mochi Ice Cream</b> Green Tea, Azuki Bean	7
<b>Ice Cream</b> Green Tea, Azuki Bean or Kurogoma(Black Sesame)	5
<b>Fresh Local Strawberries with San Marcos Farm Wild Flower Honey</b>	8

## Sake

Mio Sparkling Sake	300ml	18	
Kikusui Junmai Ginjo Floral, Fruity	300ml	18	720ml 45
Kaori Mild, Smooth	300ml	18	
Taisetsu Semi-Dry, Floral, Clean	300ml	20	720ml 50
Otokoyama Dry, Sharp & Rich	300ml	20	720ml 50
Dassai Creamy, Semi-dry, Bright & Lively	300ml	25	720ml 60
Hakkaisan Dry, Smooth	300ml	25	720ml 60
Kubota Manju Fragrant, Smooth	300ml	40	720ml 99
Onigoroshi Crispy Mild Dry	300ml	30	720ml 70
Jun Crispy, Fruity, Clean, Balanced			720ml 65
Yukimuro Snow Aged 3 yrs by Hakkaisan, Elegant			720ml 70
Senshin Exceptionally Smooth			720ml 140

## Nigori Sake Unfiltered

Shochikubai Sweet & Milky	375ml	18	
Sayuri Light Sweetness & Mild Flavor	300ml	18	720ml 45
Hakkaisan Nigori Sparkling Dry, unsweet			360ml 32

## Soju

Ichiko Barley			750ml 60
Hitotsubu no Mugi Barley			750ml 70
Iki Barley			750ml 90
Tomino Hozan Yam			750ml 88
Shiro Rice			200ml 18

## Plum Wine & Plum Sake

Choya Plum Wine			750ml 52
Ume Kanon Plum Sake			750ml 66
Kuramoto no Umeshu, Ume Soju			750ml 88

## Beer

	Small	Large
Asahi Super Dry	9	12
Sapporo	9	12
Kirin Ichiban	9	12
Kirin Light	9	12
Lucky Cat White Ale	12	
Lucky Dog Pale Ale	12	
Kyoto Rice Ale	10	
Rydeen IPA	15	
Echigo	12	
Orion		15
Hitachino Nest Japanese Ale, 12oz Can	12	
Kaliber Non Alcoholic	9	

## Wine by the Glass

Domaine Chandon Brut (1/4 Bottle)	15
Domaine Chandon Rose (1/4 Bottle)	16
Moet & Chandon Imperial Brut (1/4 Bottle)	20
Summer Somewhere Sta. Rita Hills	13
Ferrari Carno Fume Blanc Sonoma	12
Margerum Sybarite Sauvignon Blanc Happy Canyon	12.5
Arigato Chardonnay by Summerland Vintner's Selet Santa Maria	15
Arigato Pinor Noir by Costa De Oro Santa Barbara	15
Arigato Syrah by Jaffers Winery	15
Ferrari Carno Merlot, Sonoma County	12.5
Kessler-Haak Nebbiolo Lucas & Luellen Vineyards	18

## Sparkling Wine & Champagne

Mio Sparkling Sake (300ml(10oz))	20
Moet & Chandon Brut (1/4 Bottle)	20
Moet & Chandon Brut (1/2 Bottle)	45
Arigato Sparkling Brut	70
Taittinger Brut	75
Bollinger Brut	120
Ruinout Rose (1/2 Bottle)	75
Ruinout Blanc de Blancs	140
Ruinout Rose	140

## White Wine

Conundrum White Table Wine Rutherford	50
Au Bon Climat Pinot Gris Santa Barbara	42
Carr Pinot Gris Santa Barbara	52
Hugel Riesling Alsace France	52
Ferrari Carno Fume Blanc Sonoma	44
Jaffurs Grenache Blanc Santa Barbara	48
Domane Wachau Gruner Veltliner Austria	48
Margerum Sybarite Sauvignon Blanc Happy Canyon	50
Chateau de Sancerre Sauvignon Blanc Sancerre France	60
Sanford Chardonnay (1/2 Bottle) Sta Rita Hills	28
Arigato Chardonnay by Summerland Vintner's Selet Santa Maria	60
Kessler-Haak Chardonnay Sta. Rita Hills	62
Diatom Chardonnay Katherine's Santa Maria Valley	65
Newton Chardonnay Unfiltered Napa Valley	70
Brewer Clifton Chardonnay 3D Sta. Rita Hills	90
Whitcraft Winery Chardonnay Pence Ranch Sta. Rita Hills	98

## Rose Wine

Summer Somewhere Sta. Rita Hills	52
Kessler-Haak	56

## Red Wine

Cargasacchi Pinot Noir (1/2 Bottle) Jalama Vineyard	34
Arigato Pinor Noir by Costa De Oro Santa Barbara	60
Au Bon Climat Pinot Noir Santa Barbara County	68
Melville Pinot Noir Estate Sta. Rita Hills	70
Kessler-Haak Pinot Noir Reserve Sta. Rita Hills	76
Foley Pinot Noir Sta. Rita Hills	80
Brewer-Clifton Pinot Noir Sta. Rita Hills	80
Terrazas de Los Andes, Malbec Reserva Mendoza, Argentina	44
Ferrari Carno Merlot, Sonoma County	50
Arigato Syrah, by Jaffurs Santa Barbara	60
Kessler-Haak Nebbiolo Lucas & Luellen Vineyards	70
Numanthia Termes (Tinta de Toro), Valdefinjas Spain	50
Jaffurs Syrah Bien Nacido Vineyard	98