

# ARIGATO SUSHI

## Hours for Dining & Takeout

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

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

Take-out Pick-up from 5:30pm Nightly

805-965-6074

## Tonight Specials

### A la Carte

<b>Kurage Salad</b> Jellyfish, Cucumbers, Shiso Leaves, Togarashi Pepper, Sesame Oil	11
<b>Grilled Tako</b> Spanish Octopus, Nagaimo Yum, Sun-dried Tomatoes, Belgium Endives, 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 Greens, Watermelon Radish, Garlic Vineigrette	24
<b>Kaki</b> Fresh Oysters, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	
• <b>Hot Shot</b> Quail Egg	5
• <b>Kumamoto</b> 2pc	9
• <b>Pacific</b> 3pc	12
<b>Grilled Miyazaki Wagyu Sirloin A5</b> Garlic-Ginger Soy Marinade 2pc(2 ounce serving)	18

### Nigiri

<b>Ankimo</b> Monkfish Liver, Ponzu, Scallions, Sesame Sseeds (GF without Ponzu)	<b>Nigiri</b> 10	<b>Sashimi</b> 20
<b>Ankimo Caviar</b> Ikura, Black Tobiko, Yuzu Tobiko, Chives, Su-Miso Sauce, Chive Oil		20
<b>Anago</b> Fresh Sea Eel from Nagasaki		10
<b>Miyazaki Wagyu Sirloin A5</b> (Seared)(GF) Red Yuzu-Kosho, Garlic Chips, Chives	16	NA
<b>Kinmedai</b> (GF) Golden-Eye Snapper	<b>Nigiri</b> 14	<b>Sashimi</b> 28
<b>Goma Shimaaji</b> White Sesame Sauce, Ginger, Scallions	<b>Nigiri</b> 13	<b>Sashimi</b> 29
<b>Uni</b> Santa Barbara AA		
• <b>Gold Shot</b> Quail Egg, Ikura, Chive, Ponzu		9
• <b>Nigiri</b> (GF)		15
• <b>Sashimi</b> (GF)		30
• <b>Mirugai</b> (GF) Geoduck Clam	<b>Nigiri</b> 18	<b>Sashimi</b> 36
• <b>Toro</b> (GF) Mediterranean, Nikiri Sauce	<b>Nigiri</b> 18	<b>Sashimi</b> 36
• <b>Otoro</b> Fatty Belly (GF) Mediterranean, Nikiri Sauce	<b>Nigiri</b> 20	<b>Sashimi</b> 40

### Kama

Broiled Fish Collar, Anago Tsume & Ponzu sauce (GF without sauce)

• <b>Tai</b> 2pc	12
• <b>Kanpachi</b>	13
• <b>Salmon</b>	14
• <b>Hamachi</b>	15

\*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 Mushrooms	8
<b>Spicy Seafood Clear Soup</b> Salmon, Hotate, Shrimp, Asari Clam	18

## Salad

<b>Wakame Salad</b> (V)	6
<b>Sunomono</b> •Cucumber 6 (V) •Tako 12 •Ebi 12 •Snow Crab Legs 16 •Hotate 16	
<b>Salmon Skin Salad</b> Spring Mix, Shiso Leaves, 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, Cucumbers, Tsume & Ponzu	22
<b>Seafood Paradise</b> Maguro, Hamachi, Salmon, Hirame, Tai, Ebi, Bincho-Maguro & Kurage, Garlic Vinaigrette	32

## A la Carte Cold

<b>Carpaccio</b> Masago, Scallions, Red Onions, Watermelon-Radish, Tomatoes, Garlic Vinaigrette	
• Maguro • Sake • Hirame • Hamachi	20
• Honmaguro	24
<b>Hot Olive Sashimi</b> EVOO Ginger, Garlic, Cilantro Leaves, Shoyu (GF with Tamari Shoyu)	
•Hamachi •Hirame •Hotate •Salmon •Tai	22
<b>Tartare</b> Avocado, Tobiko, Wasabi Vinaigrette & Chive Oil	
•Maguro •Honmaguro •Hamachi •Salmon •Toro	18+
<b>Fluke'n Crab</b> Hirame, Dungeness Kani, Avocado, Cilantro, Jalapeno, Yuzu-Kosho, Vinaigrette	22
<b>Seafood Ceviche</b> Tako, Ebi, Hotategai, Tai, Red Onion, Cilantro, Jalapeno, Spicy Yuzu Dressing	22
<b>Sunnyside Up Hotate</b> Spicy Aioli, Masago, Shichimi & Garlic Vinaigrette	15
<b>Zuke Honmaguro</b> Pink Peppercorns, Chives, Crispy Yam, Truffle Shoyu	20
<b>Zuke Toro</b> Pink Peppercorns, 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, Salmon 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, Snow Crab, 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	16
<b>Local's Only</b> Broiled Hotategai, Snow Crab, Shiitake, Mushrooms, Onion, Shari	20
<b>Miso Glazed Black Cod</b>	20
<b>Pan Seared U10 Scallops</b> Black Sesame Butter Sauce	24
<b>Grilled Miyazaki Wagyu A5</b> Garlic-Ginger Soy Marinade, 2pc (2 ounce serving)	18

## Nigiri & Sashimi

	Nigiri 2p	Sashimi 4p
<b>Aji</b> Horse Mackerel	12	24
<b>Anago</b> Sea Eel	10	20
<b>Bincho-Maguro</b> Wild Albacore	8	16
<b>Botan Ebi</b> Canadian Raw Prawn, Tempura Heads	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</b> , Kensaki 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> Jellyfish	8	A.Q.
<b>Salmon Fresh</b> , Bakkaifrost	9	18
<b>Salmon Smoked</b> , Kobe	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 AA	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 Hon-Maguro</b> Ginger Yuzu Garlic Oil Pink Salt & Chives	13	29
<b>Miyazaki Beef A5</b> (Seared)(GF) Red Yuzu Kosho, Garlic Chips, Chives	18	N/A
<b>Serrano Kanpachi</b> Serrano Chille, Dashi Infused Yuzu Soy Sauce	13	29
<b>Seared Arigato Beef</b> TruffleSoy Horse Radish Sauce Chives	10	N/A
<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 Salmon</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 Salmon, Snow Crab, 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, Cucumber, Scallions	13
<b>Bay City Roll</b> Hotategai, Avocado, Cucumber, Masago, Spicy Aioli	12
<b>Black &amp; White Roll</b> Broiled Hirame, Snow Crab, Avocado, Cucumber, Black & White Sesam Seeds, Ponzu	15
<b>Blue-Man Roll</b> Maguro, Snow Crab, 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, Cucumber, Masago	12
<b>Crab Melt</b> Tempura Snow Crab Legs, Cream Cheese, Avocado, Enoki, Cucumber, Spicy Aioli, Ponzu	16
<b>Dijon Ahi Roll</b> Blackened Ahi, Bincho-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, Cucumber, Jalapeno, Habanero Sauce, Ponzu	15
<b>Eskimo Roll</b> Fresh Salmon, 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, Fresh Salmon, Asparagus, Chives, Tobiko, Spicy Aioli, Wasabi Vinaigrette, Chive Oil	26
<b>Pretty in Pink</b> Smoked Salmon, Snow Crab, Avocado, Yamagobo, Enoki	16
<b>Pro Roll</b> Tempura Soft Shell Crab, Avocado, Cucumber, Kaiware, Ponzu, Spicy Aioli	15
<b>Right Said Eel</b> Unagi, Avocado, Cucumber, Enoki, Anago Tsume	13
<b>Rock'n Roll</b> Maguro, Salmon, Hamachi, Hirame wrapped on top of California Roll	26
<b>Eel Goes to Hollywood</b> Anago, Snow Crab, Avocado, Cucumber, Masago, Anago Tsume	16
<b>Snake Roll</b> Unagi, Snow Crab, Avocado, Cucumber, Yamagobo, Enoki, Anago Tsume	22
<b>Swinging Roll</b> Tempura Roll, Smoked Salmon, Snow Crab, Hirame, Yamagobo, Cucumber, Spicy Aioli, Ponzu	18
<b>Tiger Roll</b> Tempura Tiger Shrimp, Avocado, Cucumber, Kaiware, Spicy Aioli, Ponzu	15
<b>Wiki Wiki Roll</b> Snow Crab, Ebi, Papaya, Avocado, Enoki, Papaya Sauce	16
<b>Wipeout Roll</b> Smoked Salmon, Cream Cheese, Avocado, Cucumber	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, Cucumber, Kaiware	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, Salmon, Tai, & Hotategai	38
<b>Sushi Combo</b> Maguro, Hamachi, Fresh Salmon, 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, Fresh Salmon, 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, Fresh Salmon or Tako, Avocado, Asparagus, Wakame, Onion, Cucumber, Radish, Microgreen	22

## Entree

<b>Miso Glazed Black Cod</b> Wasabi Mashed Potatoes, Baby Bok 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	26
<b>Roasted Bakka Frost Salmon</b> Wasabi Mashed Potatoes, Spinach	28
<b>Pan Seared U-10 Scallops</b> Black Sesame Butter Sauce	33

## Garden

<b>Steamed Edamame</b> (GF) (V)	5
<b>Wokked Edamame</b> (V) Garlic Chile Shoju	8
<b>Spring Mixed Salad</b> (V) Ginger Dressing	8
<b>Soba Salad</b> (V) 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> (V) Spinach Sauce	12
<b>Grilled Nagaimo</b> (V) Spinach Sauce	12
<b>Nasu Dengaku</b> (V) Japanese Eggplant, Spicy Red Miso Sauce, Leek	8
<b>Tofu Steak</b> (V) Enoki, Scallions, Ginger Sauce	8
<b>Veggie Gyoza</b> Spinach Sauce(contains dairy)	12
<b>Wild Ones</b> (V) Shiitake, Maitake, Shimeji, Enoki, White Truffle Shoju	18

## Sushi of Garden

<b>Inari</b> (V) Soybean Curd	4
<b>Grilled Portabella</b> (V) Chervil, White Truffle Oil	7
<b>Grilled Shiitake</b> (V) Yuzu Kosho, Chive, White Truffle Oil	7
<b>Veggie Roll</b> (V) Asparagus, Avocado, Tomato, Cucumber	9
<b>Grilled Veggie</b> (V) Asparagus, Shiitake, Nasu, Bell Pepper, Baby Zucchini, Garlic Olive Oil	13
<b>Swinging Veggie</b> (V) Asparagus, Avocado, Enoki, Cuke, Yamagobo, Spicy Aioli, Chive Oil	13
<b>Magic Mushroom</b> (V) Shiitake, Maitate, Shimeji, Enoki, Eringi, Asparagus, Avocado, White Truffle Oil	15
<b>Palm Springs</b> (V) Hearts of Palm, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Sesame Sauce	13
<b>Mediterraneo</b> (V) Artichoke, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Shoju Pesto	13
<b>Natto Roll</b> (GF) (V) Fermented Soybean & Scallions	8
<b>Nutri Roll</b> (GF) (V) , Asparagus, Avocado, Yamaimo, Enoki, Kaiware	12

## Desserts

<b>Green Tea Creme Brulee</b>	10
<b>Green Tea Tea-Ramisu</b>	10
<b>Flourless Chocolate Torte</b> McConnell's Vanilla Bean Ice Cream	12
<b>Godzilla Ice Cream</b> Tempura Green Tea Ice Cream	10
<b>McConnell's Vanilla Bean Ice Cream</b>	8
<b>Mochi Ice Cream</b> Green Tea, Azuki Bean	7
<b>Ice Cream</b> Green Tea, Azuki Bean or Kurogoma(Black Sesame)	6
<b>Fresh Local Strawberries with San Marcos Farm Wild Flower Honey</b> (GF)	9

## Sake

Koshu Masamune Hot Serving	Small	10	Large	18
Mio Sparkling Sake	300ml	18		
Kikusui Junmai Ginjo Floral, Fruity	300ml	18		
Kaori Mild, Smooth	300ml	18		
Taisetsu Semi-Dry, Floral, Clean	300ml	20	720ml	50
Otokoyama Dry, Sharp & Rich			720ml	50
Dassai Creamy, Semi-dry, Bright & Lively	300ml	25	720ml	60
Hakkaisan Dry, Smooth	300ml	25	720ml	60
Kubota Genshu Daiginjo, Smooth			720ml	66
Onigoroshi Junmai Ginjo Crispy Mild Dry	300ml	30	720ml	70
Onigoroshi Daiginjo Semi Fruity	300ml	42	720ml	85
Jun Crispy, Fruity, Clean, Balanced			720ml	65
Yukimuro Snow Aged 3 yrs by Hakkaisan, Elegant			720ml	90
Senshin Exceptionally Smooth			720ml	149

## 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	36
Ume Kanon Plum Sake			750ml	60
Kuramoto no Umeshu, Ume Soju			750ml	80

## Beer

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

## Wine by the Glass

Ojai Vinyard Reisling Santa Barbara Kick on Ranch	14
Domaine Chandon Brut (1/4 Bottle)	15
Domaine Chandon Rose (1/4 Bottle)	16
Moet & Chandon Imperial Brut (1/4 Bottle)	20
Summer Somewhere Rose Sta. Rita Hills	13
Ferrari Carno Fume Blanc Sonoma	12
Margerum Sybarite Sauvignon Blanc Happy Canyon	12.5
Summerland Chardonnay Vintner's Selet Santa Maria	15
Melville Pinot Noir Estate, Sta. Rita Hills	18
Fiddlehead Pinot Noir Seven Twenty Eight Sta. Rita Hills	22
Arigato Syrah by Jaffers Winery	15
Ferrari Carno Merlot, Sonoma County	12.5
Kessler-Haak Cabernet Sauvignon Happy Canyon AVA	21

## Sparkling Wine & Champagne

Mio Sparkling Sake (300ml(10oz))	20
Hakkaisan Nigori Sparkling Dry, unsweet 360ml	32
Moet & Chandon Brut (1/4 Bottle)	20
Moet & Chandon Brut (1/2 Bottle)	45
Arigato Sparkling Brut	70
Taittinger Brut	75
Bollinger Brut	99
Ruinart Rose (1/2 Bottle)	75

## White Wine

Ojai Vinyard Reisling Santa Barbara Kick on Ranch	56
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
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
Summerland Chardonnay Vintner's Selet Santa Maria	60
J.Wilkes Chardonnay Santa Maria Valley	60
Kessler-Haak Chardonnay Sta. Rita Hills	62
Diatom Chardonnay Katherine's Santa Maria Valley	65
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
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## Red Wine

Cargasacchi Pinot Noir (1/2 Bottle) Jalama Vineyard	34
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
Fiddlehead Pinot Noir Seven Twenty Eight Sta. Rita Hills	88
Terrazas de Los Andes, Malbec Reserva Mendoza, Argentina	44
Ferrari Carno Merlot, Sonoma County	50
Arigato Syrah, by Jaffurs Santa Barbara	60
Kessler-Haak Cabernet Sauvignon Happy Canyon AVA	84
Numanthia Termes (Tinta de Toro), Valdefinjas Spain	50
Jaffurs Syrah Bien Nacido Vineyard	98



## Deserts

Green Tea Crume Brulee	10
Green Tearamisu	10
Flourless Chocolate Torte <small>McConnell's Vanilla Bean Ice Cream</small>	12
Godzilla Ice Cream <small>Tempura Green Tea Ice Cream</small>	10
McConnell's Vanilla Bean Ice Cream	8
Green Tea Ice Cream	6
Ogura Ice Cream	6
Green Tea Ice Cream	6
Mochi Ice Cream <small>Green Tea or Azuki or Combo</small>	7
Strawberries with <small>San Marcos Farm Wild Flower Honey(GF)</small>	8

## Plum Wine & Sake

Choya Plum Wine	7 <small>3oz</small>	36 <small>750ml</small>
Ume Kanon Plum Sake	10 <small>3oz</small>	60 <small>500ml</small>
Kuramoto Plum Soju	10 <small>3oz</small>	80 <small>750ml</small>