

ARIGATO SUSHI

Tonight Specials

A la Carte

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| Kurage Salad Jellyfish, Cucumbers, Shiso Leaves, Togarashi Pepper, Sesame Oil | 12 |
| Iidako Salad Baby Octopus, Cucumbers, Shiso Leaves, Togarashi Pepper, Spicy Soy Oil | 12 |
| Grilled Tako Spanichi Octopus, Nagaimo Yum, Sun-dried Tomatoes, Belgium Endives, Tsume, Chive Oil | 23 |
| Namadako Crudo Fresh Octopus from Hokkaido, Garlic Vinaigrette, Chile Sauce, Cilantro | 22 |
| Honmaguro Carpaccio Fresh Bluefin Tuna, Masago, Micro Greens, Watermelon Radish, Garlic Vinaigrette | 24 |
| Miyazaki-Gyu A5 Gyoza 4pc Horseradish Sauce | 16 |
| Grilled Miyazaki-Gyu A5 Garlic-Ginger Soy Marinade, Thinly Sliced Yakiniku Style | 25 |
| Kaki Fresh Oysters, Ponzu, Scallions, Sesame Seeds (GF without Ponzu) | |
| • Hot Shot Quail Egg | 6 |
| • Kumamoto 2pc | 10 |
| • Pacific 3pc | 15 |

Nigiri/Sashimi

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|---|------------------|-------------------|
| Hotaruika Firefly Squid | Nigiri 10 | Sashimi 20 |
| Ankimo Monkfish Liver, Ponzu, Scallions, Sesame Seeds (GF without Ponzu) | Nigiri 12 | Sashimi 24 |
| Ankimo Caviar Ikura, Black Tobiko, Yuzu Tobiko, Chives, Su-Miso Sauce, Chive Oil | | 22 |
| Anago Fresh Sea Eel from Nagasaki | | 12 |
| Miyazaki-Gyu Sirloin A5 (Seared)(GF) Red Yuzu-Kosho, Garlic Chips, Chives | 20 | NA |
| Kinmedai (GF) Golden-Eye Snapper | Nigiri 15 | Sashimi 30 |
| Goma Shimaaji White Sesame Sauce, Ginger, Scallions | Nigiri 14 | Sashimi 28 |
| Uni Santa Barbara AA | | |
| • Gold Shot Quail Egg, Ikura, Chive, Ponzu | | 10 |
| • Nigiri (GF) | | 16 |
| • Sashimi (GF) | | 32 |
| • Mirugai (GF) Geoduck Clam | Nigiri 20 | Sashimi 40 |
| • Toro (GF) Medeterranean, Nikiri Sauce | Nigiri 20 | Sashimi 40 |

Kama

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

| | |
|-------------------|----|
| • Tai 2pc | 14 |
| • Kanpachi | 15 |
| • Salmon | 15 |
| • Hamachi | 18 |

*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

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|--|----|
| Miso Soup | 5 |
| Kinoko Miso Soup Assorted Mushrooms | 9 |
| Spicy Seafood Clear Soup Salmon, Hotate, Shiromi, Asari | 20 |

Salad

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|---|----|
| Wakame Salad (V) | 7 |
| Sunomono •Cucumber 6 (V) •Tako 12 •Ebi 12 •Snow Crab Legs 16 •Hotate 16 | |
| Salmon Skin Salad Spring Mix, Shiso Leaves, Yamagobo, Bonito Flakes, Spicy Vinaigrette | 18 |
| Blackened Ahi Salad Blackened Maguro, Garlic Vinaigrette | 26 |
| Eel Salad Anago or Unagi, Spring Mix, Shiso, Cucumbers, Tsume & Ponzu | 24 |
| Seafood Paradise Maguro, Hamachi, Salmon, Hirame, Tai, Ebi, Bincho-Maguro & Kurage, Garlic Vinaigrette | 34 |

A la Carte Cold

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|--|-----|
| Carpaccio Masago, Scallions, Red Onions, Watermelon-Raddish, Tomatoes, Garlic Vinaigrette | |
| • Maguro • Sake • Hirame • Hamachi | 22 |
| • Honmaguro | 26 |
| Hot Olive Sashimi EVOO Ginger, Garlic, Cilantro Leaves, Shoyu (GF with Tamari Shoyu) | |
| •Hamachi •Hirame •Hotate •Salmon •Tai | 24 |
| Tartare Avocado, Tobiko, Wasabi Vinaigrette & Chive Oil | |
| •Maguro •Honmaguro •Hamachi •Salmon •Toro | 20+ |
| Fluke'n Crab Hirame, Dungeness Kani, Avocado, Cilantro, Jalaneno, Yuzu-Kosho, Vinaigrette | 24 |
| Seafood Ceviche Tako, Ebi, Hotategai, Tai, Red Oion, Cilantro, Jalapneno, Spicy Yuzu Dressing | 24 |
| Sunnyside Up Hotate Spicy Aioli, Masago, Shichimi & Garlic Vinaigrette | 16 |
| Zuke Honmaguro Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu | 22 |
| Zuke Toro Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu | 32 |

A la Carte Hot

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|---|----|
| Yakitori Skewered Chicken Thigh, Balsamic Teriyaki Sauce | 9 |
| Grilled Asparagus Spinach Sauce | 13 |
| Firecracker Ahi Spicy Aioli, Ymamagobo, Acocado, Cucumber, Pink Pepperorn, Mango Chile Sauce | 14 |
| Mrs. Ebilyn Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu | 17 |
| Chicken Gyoza Spicy Pot Stickers, Chile Shyoyu | 14 |
| Standing Room Only Half Avocado, Unagi, Snow Crab, Masago, Scallions | 18 |
| New Zealand Green Mussels | |
| • Spicy Broiled • Sake Steamed | 18 |
| Popcorn Rock Shrimp Blackened Tempura Batter, Spicy Aioli, Chive Oil | 20 |
| Soft Shell Crab Tempura Dijon Vinaigrette, Spring Mix, Ponzu | 20 |
| Local's Only Broiled Hotategai, Snow Crab, Shiitake, Mushrooms, Onion, Shari | 22 |
| Miso Glazed Black Cod | 24 |
| Pan Seared U10 Hotategai Black Sesame Lemon Butter Sauce | 26 |
| Grilled Miyazaki-Gyu A5 Garlic-Ginger Soy Marinade, Thinly Sliced Yakiniku Style | 24 |

Nigiri & Sashimi

| | Nigiri 2p | Sashim 4p |
|--|-----------|-----------|
| Aji Horse Mackerel | 12 | 24 |
| Anago Sea Eel | 12 | 24 |
| Bincho-Maguro Albacore Wild | 9 | 18 |
| Botan Ebi Canadian Raw Prawn, Tempura Heads | 16 | 32 |
| Ebi Tiger Shrimp | 8 | 16 |
| Hamachi Yellowtail | 10 | 20 |
| Hirame Halibut | 10 | 20 |
| Hotategai Hokkaido Scallop | 11 | 22 |
| Iidako Baby Octopus | 9 | 18 |
| Ika, Kensaki Squid | 10 | 20 |
| Ikura Salmon Roe | 13 | 26 |
| Kanpachi Amberjack | 13 | 26 |
| Kani Snow Crab Leg | 13 | 26 |
| Kurage Jellyfish | 9 | A.Q. |
| Salmon Fresh, Bakkaifrost | 10 | 20 |
| Salmon Smoked, Kobe | 10 | 20 |
| Shimaaji White Trevally | 13 | 26 |
| Tai Madai Snapper | 10 | 20 |
| Tobiko Flying Fish Roe | 10 | 20 |
| Tobiko Wasabi | 10 | 20 |
| Tobiko Yuzu | 10 | 20 |
| Tako Octopus | 11 | 22 |
| Maguro Yellowfin Tuna | 10 | 20 |
| Hon Maguro Bluefin Tuna | 13 | 26 |
| Toro Bluefin Tuna Belly | 20 | 40 |
| Otoro Fatty Bluefin Belly | A.Q. | A.Q. |
| Unagi Fresh Water Eel | 10 | 20 |
| Uni Local Sea Urchin AA | 16 | 32 |

Special Nigiri & Sashimi

| | | |
|---|------|-----|
| Grilled Portabella with White Truffle Oil & Chervil | 7 | N/A |
| Grilled Shiitake with Yuzu Pepper, White Truffle Oil & Chives | 7 | N/A |
| Jalapeno Hamachi Red Jalapeno & Habanero Sauce | 11 | 24 |
| Su-Miso Bincho Mustard Su-Miso, Jalapeno & Cilantro | 10 | 22 |
| Ume Fluke Hirame with Ume Plum Vinaigrette & Shiso Julienne | 10 | 22 |
| Yuzu Pepper Tai Yuzu juice, Yuzu pepper & Cilantro Leaf | 11 | 24 |
| Ginger Maguro Ginger Yuzu Garlic Oil, Pink Salt & Chives | 11 | 24 |
| Ginger Hon-Maguro Ginger Yuzu Garlic Oil Pink Salt & Chives | 14 | 29 |
| Miyazaki Beef A5 (Seared)(GF) Red Yuzu Kosho, Garlic Chips, Chives | 20 | N/A |
| Serrano Kanpachi Serrano Chille, Dashi Infused Yuzu Soy Sauce | 14 | 29 |
| Seared Engawa Yuzu Pepper, Garlic Chip, Cilantro Leaf & Ponzu | 12 | N/A |
| Seared Hotate Hokkaido Scallops, Spicy Aioli, Chives | 12 | 22 |
| Seared Salmon Ikura, Chives & Wasabi Vinaigrette | 10 | 22 |
| Seared Tai Yuzu Pepper, Hawaiian Pink Salt, Cilantro Leaf & Ponzu | 12 | 24 |
| Seared Toro Spicy Red Miso, Jalapeno & Pink Peppercorn | A.Q. | |
| Seared Hamachi Black Sesame Sauce & Chervil | 9 | 22 |

Rolls

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|--|----|
| California Roll Snow Crab | 10 |
| California Roll Dungeness Crab | 16 |
| Tekka-maki | 10 |
| Salmon Skin Roll | 9 |
| Negihama-maki Yellowtail & Scallion | 10 |
| Toro Roll | 20 |

Special Rolls

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

Combinations & Bowls

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

Entree

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

Garden

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

Sushi of Garden

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

Desserts

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

Sake

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|--|-------|----|-------|-----|
| Koshu Masamune Hot Serving | Small | 10 | Large | 18 |
| 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 Junmai Ginjo Crispy Mild Dry | 300ml | 30 | 720ml | 70 |
| Onigoroshi Daiginjo Semi Fruity | 300ml | 40 | | |
| 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

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

Soju

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|--------------------------|--|--|-------|----|
| 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

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|------------------------------|--|--|-------|----|
| 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 |
| Lucky Cat White Ale | 12 | |
| Lucky Dog Pale Ale | 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

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| 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 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 |
| Arigato Pinor Noir by Costa De Oro Santa Barbara | 15 |
| 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 Nebbiolo Lucas & Lwells Vineyards | 18 |

Sparkling Wine & Champagne

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|---|-----|
| 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 |
| Ruinaut Rose (1/2 Bottle) | 75 |
| Ruinaut Blanc de Blancs | 140 |

White Wine

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|---|----|
| 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 |
| 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 |
| 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

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| Summer Somewhere Sta. Rita Hills | 52 |
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Red Wine

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| 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 |
| 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 Nebbiolo Lucas & Lwells Vineyards | 70 |
| Numanthia Termes (Tinta de Toro), Valdefinjas Spain | 50 |
| Jaffurs Syrah Bien Nacido Vineyard | 98 |

Deserts

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|---|----|
| 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, Azuki or Kurogoma</small> | 7 |
| Strawberries with <small>San Marcos Farm Wild Flower Honey(GF)(V)</small> | 8 |

Plum Wine & Sake

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|---------------------|-----------------------|-------------------------|
| 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> |