



Tonight Specials

A la Carte

Gold Shot Uni, Quail Egg, Ikura, Chive, Ponzu	10
Kurage Salad Jellyfish, Cucumbers, Shiso Leaves, Togarashi Pepper, Sesame Oil	12
Iidako Salad Baby Octopus, Cucumbers, Shiso Leaves, Togarashi Pepper, Spicy Soy Oil	12
Ankimo Caviar Ikura, Black Tobiko, Yuzu Tobiko, Chives, Su-Miso Sauce, Chive Oil	24
Grilled Tako Spanish Octopus, Nagaimo Yam, Sun-dried Tomatoes, Belgium Endives, Tsume, Chive Oil	24
Namadako Crudo Fresh Octopus from Hokkaido, Garlic Vinaigrette, Chile Sauce, Cilantro	24
Miyazaki-Gyu A5 Gyoza 4pc Horseradish Sauce	22
Grilled Miyazaki-Gyu A5 Garlic-Ginger Soy Marinade, Thinly Sliced Yakiniku Style	25
Hamachi Kama Anago Tsume & Ponzu sauce (GF without sauce)	22
Kaki Fresh Oysters, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	
• Hot Shot Quail Egg	6
• Kumamoto 2pc	10
• Pacific 3pc	15

Nigiri/Sashimi

Ankimo Monkfish Liver, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	Nigiri 12	Sashimi 24
Anago Fresh Sea Eel from Nagasaki	Nigiri 12	24
Miyazaki-Gyu Sirloin A5 (Seared)(GF) Red Yuzu-Kosho, Garlic Chips, Chives	Nigiri 20	NA
Kinmedai (GF) Golden-Eye Snapper	Nigiri 15	Sashimi 30
Goma Shimaaji White Sesame Sauce, Ginger, Scallions	Nigiri 14	Sashimi 28
Uni (GF) Santa Barbara AFA	Nigiri 16	Sashimi 32
Mirugai (GF) Geoduck Clam	Nigiri 20	Sashimi 40
Toro (GF) Mediterranean, Nikiri Sauce	Nigiri 20	Sashimi 40

*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

Miso Soup	5
Kinoko Miso Soup Assorted Mushrooms	10
Spicy Seafood Clear Soup Salmon, Hotate, Shiromi, Asari	20

Salad

Wakame Salad (V)	7
Sunomono •Cucumber 6 (V) •Ebi 12 •Tako 13 •Hotate 18	
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

Carpaccio Masago, Scallions, Red Onions, Watermelon-Radish, 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, Jalapeno, Yuzu-Kosho, Vinaigrette	24
Seafood Ceviche Tako, Ebi, Hotategai, Tai, Red Onion, Cilantro, Jalapeno, 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	24
Zuke Toro Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	32

A la Carte Hot

Yakitori Skewered Chicken Thigh, Balsamic Teriyaki Sauce	9
Grilled Asparagus Spinach Sauce	13
Firecracker Ahi Spicy Aioli, Yamagobo, Avocado, Cucumber, Pink Peppercorn, Mango Chile Sauce	14
Mrs. Ebilyn Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu	17
Chicken Gyoza Spicy Pot Stickers, Chile Shoyu	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	25

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
Kurage Jellyfish	9	A.Q.
Salmon Fresh , Bakka Frost	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	8	N/A
Grilled Shiitake with Yuzu Pepper, White Truffle Oil & Chives	8	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	11	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 Chile, Garlic & Ginger	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	11	22
Seared Tai Red 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	11	22

Rolls

California Roll Snow Crab	12
California Roll Dungeness Crab	20
Tekka-maki	11
Salmon Skin Roll	10
Negihama-maki Yellowtail & Scallion	12
Toro Roll	21

Special Rolls

Arigato Roll Smoked Salmon, Snow Crab, Avocado, Cucumber, Masago	16
Ahi & Asparagus Roll Spicy Maguro, Asparagus, Avocado, Cilantro, Jalapeno Masago, Chive Oil	15
Banzai Roll Hamachi, Avocado, Cucumber, Scallions	15
Bay City Roll Hokkaido Hotategai, Avocado, Cucumber, Masago, Spicy Aioli	14
Black & White Roll Broiled Hirame, Snow Crab, Avocado, Kyuri, Black & White Sesam Seeds, Ponzu	16
Blue-Man Roll Maguro, Snow Crab, Asparagus, Avocado, Cilantro, Jalapeno Masago, Mango Relish	22
Bonfire Roll Kaki-no-tane Cracker Crust, Spicy Tuna, Asparagus, Avocado, Cilantro, Jalapeno	22
California Sunset Maguro, Avocado, Cucumber, Masago	14
Dijon Ahi Roll Blackened Ahi, Binocho-Maguro, Asparagus, Avocado, Kaiware, Red Onion, Dijon Sauce	17
Dracula Roll Maguro, Bincho-Maguro, Blackened Ahi, Belgian Endive, Red Onion, Red Chile Sauce	26
ELT Unagi, Spring Mix, Tomato, Anago Tsume	14
Fiesta Roll Tempura Hirame, Tomato, Avocado, Cilantro, Cucumber, Jalapeno, Habanero Sauce, Ponzu	16
Eskimo Roll Fresh Salmon, Asparagus, Avocado, Red Onion, Spicy Aioli	15
Hot Rod Roll Mentaiko, Yamaimo, Shiso, Spring Mix	15
Hot Rod 2 Mentaiko, Ika, Shiso, Spring Mix	17
Jalapeno Hamachi Roll Avocado, Cilantro, Red Jalapeno, Jalapeno Masago, Habanero Sauce, Ponzu	16
Lobster Tempura Roll Asparagus, Avocado, Enoki, Spicy Aioli, Chive Oil	26
Magic Mushroom Shiitake, Maitake, Enoki, Shimeji, Eringi, Asparagus, Avo, Chive, White Truffle Oil	16
Manhattan Smoked Sake, Avocado, Cream Cheese, Red Onion, Tomato, Spring Mix	15
Pacific Rim Maguro, Hamachi, Fresh Salmon, Asparagus, Chives, Tobiko, Spicy Aioli, Wasabi Vinaigrette, Chive Oil	29
Pretty in Pink Smoked Sake, Snow Crab, Avocado, Yamagobo, Kaiware	17
Pro Roll Tempura Soft Shell Crab, Avocado, Cucumber, Kaiware, Ponzu, Spicy Aioli	16
Right Said Eel Unagi, Avocado, Cucumber, Enoki, Anago Tsume	14
Rock'n Roll Maguro, Sake, Hamachi, Hirame wrapped on top of California Roll	28
Sea Eel Goes to Hollywood Anago, Snow Crab, Avocado, Cucumber, Masago, Anago Tsume	18
Snake Roll Unagi, Snow Crab, Avocado, Cucumber, Yamagobo, Kaiware, Anago Tsume	24
Swinging Roll Tempura Roll, Smoked Salmon, Snow Crab, Hirame, Yamagobo, Cucumber, Spicy Aioli, Ponzu	20
Tiger Roll Tempura Tiger Shrimp, Avocado, Cucumber, Kaiware, Spicy Aioli, Ponzu	16
Wiki Wiki Roll Snow Crab, Ebi, Papaya, Avocado, Kaiware, Papaya Sauce	18
Wipeout Roll Smoked Salmon, Cream Cheese, Avocado, Cucumber	14
Yellow Submarine Hamachi, Hokkaido Hotategai, Asparagus, Enoki, Chives, Spicy Red Miso Sauce	18
Yuppie Roll Lobster Tail, Asparagus, Avocado, Enoki, Ikura, Tobiko, Wasabi Vinaigrette, Ponzu	28
Zippy Roll Spicy Maguro, Cucumber, Kaiware	13
Chef's Special Roll	34

Combinations & Bowls

Premium 5 Toro, Kanpachi, Aji, Uni & Ikura	30
Premium 7 Toro, Kanpachi, Aji, Shima-Aji, Hotategai Uni & Ikura	44
Ultimate 10 Toro, Honmaguro, Kanpachi, Shima-Aji, Uni, Ikura, 4 other Chef's Choice	72
Arigato 5 Ginger Honmaguro, Jalapeno Hamachi, Yuzu Pepper Tai, Su-Miso Bincho, Serrano Kanpachi	30
Seared 5 Toro, Hamachi, Sake, Tai, & Hotategai	40
Sushi Combo Maguro, Hamachi, Fresh Salmon, Hirame, Tai, Ebi, Bincho-Maguro & California Roll	33
Sushi Combo Premium Toro, Honmaguro, Kanpachi, Shimaaji, Uni, Ikura, Chef's Choice, Toro Roll	55
Sashimi Combo Maguro, Hamachi, Fresh Salmon, Hirame	44
Sashimi Combo Premium 2 Premium Fish of the day, 6 kinds, 2 pc each	55
Sashimi Combo Premium 3 Premium Fish of the day, 6 kinds, 3 pc each	77
Chirashi Bowl Assorted Sashimi on top of Shari	33
Chirashi Bowl Premium Assorted Premium Sashimi on top of Shari	55
Poke Bowl Choice of Maguro, Fresh Salmon or Tako, Avocado, Asparagus, Wakame, Onion, Cucumber, Radish, Microgreen	25
Eel Bowl Choice of Anago or Unagi, Avocado, Asparagus, Wakame, Onion, Cucumber, Radish, Microgreen & Eel Sauce	33

Entree

Miso Glazed Black Cod Wasabi Mashed Potatoes, Baby Bok Choy	36
Yakitori Wasabi Mashed Potatoes, Spinach	24
Gyoza Red Potatoes, Spinach	
• Spicy Vegetable, Spinach Sauce	25
• Spicy Chicken, Chile Shoyu	28
• "Mrs. Ebilyn" Ebi, Hirame, Spicy Aioli & Ponzu	30
Soft Shell Crab Wasabi Mashed Potatoes, Spinach	30
Roasted Bakka Frost Salmon Wasabi Mashed Potatoes, Spinach	35
Pan Seared Scallops U-10 Hotategai, Black Sesame Lemon Butter Sauce	40

Garden

Steamed Edamame (GF) (V)	6
Wokked Edamame (V) Garlic Chile Shoju	9
Spring Mixed Salad (V) Ginger Dressing	9
Soba Salad (V) Asparagus, Avocado, Sundried Tomatoes, Pine Nuts, Enoki, Onion, Sesame Dressing	13
Shiitake Salad Sauteed Assorted Kinoko, Spring Mix, Truffle Ponzu	16
Grilled Asparagus (V) Spinach Sauce	13
Grilled Nagaimo (V) Spinach Sauce	14
Nasu Dengaku (V) Japanese Eggplant, Spicy Red Miso Sauce, Leek	10
Tofu Steak (V) Enoki, Scallions, Ginger Sauce	10
Veggie Gyoza Spinach Sauce(contains dairy)	14
Wild Ones (V) Shiitake, Maitake, Shimeji, Enoki, White Truffle Shoju	22

Sushi of the Garden

Inari 2pc Nigiri(V) Soybean Curd	4
Grilled Portabella 2pc Nigiri(V) Chervil, White Truffle Oil	8
Grilled Shiitake 2pc Nigiri(V) Yuzu Kosho, Chive, White Truffle Oil	8
Veggie Roll (V) Asparagus, Avocado, Tomato, Cucumber	10
Grilled Veggie (V) Asparagus, Shiitake, Nasu, Bell Pepper, Baby Zucchini, Garlic Olive Oil	14
Swinging Veggie (V) Asparagus, Avocado, Enoki, Cuke, Yamagobo, Spicy Aioli, Chive Oil	14
Magic Mushroom (V) Shiitake, Maitate, Shimeji, Enoki, Eringi, Asparagus, Avocado, White Truffle Oil	16
Palm Springs (V) Hearts of Palm, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Sesame Sauce	14
Mediterraneo (V) Artichoke, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Shoju Pesto	14
Natto Roll (GF) (V) Fermented Soybean & Scallions	9
Nutri Roll (GF) (V) , Asparagus, Avocado, Yamaimo, Enoki, Kaiware	14

Desserts

Green Tea Creme Brulee	12
Green Tea Tea-Ramisu	12
Flourless Chocolate Torte McConnell's Vanilla Bean Ice Cream	15
Godzilla Ice Cream Tempura Green Tea Ice Cream	12
McConnell's Vanilla Bean Ice Cream	9
Mochi Ice Cream Green Tea, Azuki Bean, Kurogoma	8
Ice Cream Green Tea, Ogura(Azuki Bean) or Kurogoma(Black Sesame)	7
Fresh Local Strawberries with San Marcos Farms Wild Flower Honey (GF) (V)	9

Sake

Koshu Masamune Hot Serving	Small	11	Large	19
Mio Sparkling Sake	300ml	20		
Kikusui Junmai Ginjo Floral, Fruity	300ml	20	720ml	49
Kaori Mild, Smooth	300ml	20		
Taisetsu Semi-Dry, Floral, Clean	300ml	22	720ml	55
Otokoyama Dry, Sharp & Rich	300ml	22	720ml	55
Dassai Creamy, Semi-dry, Bright & Lively	300ml	28	720ml	68
Hakkaisan Dry, Smooth	300ml	27	720ml	63
Kubota Manju Fragrant, Smooth	300ml	45	720ml	108
Kubota Genshu Dynamic & Dry			720ml	65
Onigoroshi Junmai Ginjo Crispy Mild Dry	300ml	35	720ml	75
Onigoroshi Daiginjo Semi Fruity	300ml	48	720ml	95
Jun Crispy, Fruity, Clean, Balanced			720ml	70
Yukimuro Snow Aged 3 yrs by Hakkaisan, Elegant			720ml	98
Senshin Exceptionally Smooth			720ml	160

Nigori Sake Unfiltered

Shochikubai Sweet & Milky	375ml	21		
Sayuri Light Sweetness & Mild Flavor	300ml	21	720ml	52
Hakkaisan Nigori Sparkling Dry, unswweet			360ml	38

Soju

	Glass		Bottle	
Ichiko Barley	2oz	7	750ml	68
Hitotsubu no Mugi Barley	2oz	8	750ml	80
Tomino Hozan Yam	2oz	9	750ml	98
Shiro Rice			200ml	20

Plum Wine & Plum Sake

	Glass		Bottle	
Choya Plum Wine		10	750ml	40
Ume Kanon Plum Sake		20	500ml	66
Kuramoto no Umeshu, Ume Soju		20	750ml	88

Beer

	Small		Large	
Asahi Super Dry		10		14
Sapporo		10		14
Kirin Ichiban		10		14
Kirin Light		10		14
Echigo				14
Lucky Cat White Ale		13		
Lucky Dog Pale Ale		13		
Kyoto Rice Ale		12		
Rydeen IPA		16		
Orion				17
Non Alcoholic Beer		9		

Wine by the Glass

Ojai Vinyard Reisling <small>Santa Barbara Kick on Ranch</small>	15
Domaine Chandon Brut <small>(1/4 Bottle)</small>	16
Domaine Chandon Rose <small>(1/4 Bottle)</small>	17
Moet & Chandon Imperial Brut <small>(1/4 Bottle)</small>	22
Summer Somewhere <small>Sta. Rita Hills</small>	14
Ferrari Carno Fume Blanc <small>Sonoma</small>	13
Margerum Sybarite Sauvignon Blanc <small>Happy Canyon</small>	13
Arigato Chardonnay <small>by Melville Sta. Rita Hills</small>	18
Arigato Pinor Noir <small>by Melville Sta. Rita Hills</small>	18
Fiddlehead Pinot Noir <small>Seven Twenty Eight Sta. Rita Hills</small>	22
Arigato Syrah <small>by Jaffers Winery</small>	16
Ferrari Carno Merlot, <small>Sonoma County</small>	13
Kessler-Haak Cabernet Sauvignon <small>Happy Canyon AVA</small>	22

Sparkling Wine & Champagne

Mio Sparkling Sake <small>(300ml(10oz))</small>	20
Hakkaisan Nigori Sparkling Dry, unsweet <small>360ml</small>	38
Moet & Chandon Brut <small>(1/4 Bottle)</small>	22
Moet & Chandon Brut <small>(1/2 Bottle)</small>	46
Arigato Sparkling Brut	74
Taittinger Brut	78
Bollinger Brut	108
Ruinout Rose <small>(1/2 Bottle)</small>	80

White Wine

Ojai Vinyard Riesling <small>Santa Barbara Kick on Ranch</small>	60
Conundrum White Table Wine <small>Rutherford</small>	54
Carr Pinot Gris <small>Santa Barbara</small>	54
Hugel Riesling Alsace <small>France</small>	54
Ferrari Carno Fume Blanc <small>Sonoma</small>	48
Domane Wachau Gruner Veltliner <small>Austria</small>	50
Margerum Sybarite Sauvignon Blanc <small>Happy Canyon</small>	54
Chateau de Sancerre Sauvignon Blanc <small>Sancerre France</small>	65
Sanford Chardonnay <small>(1/2 Bottle) Sta Rita Hills</small>	30
Arigato Chardonnay <small>by Melville Sta. Rita Hills</small>	72
Diatom Chardonnay <small>Santa Barbara County</small>	68
Newton Chardonnay Unfiltered <small>Nappa Valley</small>	75

Rose Wine

Summer Somewhere <small>Sta. Rita Hills</small>	55
---	----

Red Wine

Arigato Pinor Noir <small>by Melville Sta. Rita Hills</small>	72
Fiddlehead Pinot Noir <small>Seven Twenty Eight Sta. Rita Hills</small>	88
Fiddlehead Pinot Noir <small>(1/2 Bottle) Seven Twenty Eight Sta. Rita Hills</small>	45
Terrazas de Los Andes, <small>Malbec Reserva Mendoza,Argentina</small>	48
Ferrari Carno Merlot, <small>Sonoma County</small>	55
Arigato Syrah, <small>by Jaffurs Santa Barbara</small>	66
Kessler-Haak Cabernet Sauvigon <small>Happy Canyon AVA</small>	88

Deserts

Green Tea Crème Brûlée	12
Green Tearamisu	12
Flourless Chocolate Torte <small>McConnell's Vanilla Bean Ice Cream</small>	15
Godzilla Ice Cream <small>Tempura Green Tea Ice Cream</small>	12
McConnell's Vanilla Bean Ice Cream	9
Green Tea Ice Cream	7
Ogura Ice Cream	7
Green Tea Ice Cream	7
Mochi Ice Cream <small>Green Tea, Azuki or Kurogoma</small>	8
Strawberries with <small>San Marcos Farm Wild Flower Honey(GF)(V)</small>	9

Plum Wine & Sake

Choya Plum Wine	8 3oz	39 750ml
Ume Kanon Plum Sake	11 3oz	62 500ml
Kuramoto Plum Soju	11 3oz	84 750ml