



## Tonight Specials

### A la Carte

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

### Nigiri/Sashimi

<b>Ankimo</b> Monkfish Liver, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	<b>Nigiri</b> 12	<b>Sashimi</b> 24
<b>Anago</b> Fresh Sea Eel from Nagasaki	<b>Nigiri</b> 12	24
<b>Miyazaki-Gyu Sirloin A5</b> (Seared)(GF) Red Yuzu-Kosho, Garlic Chips, Chives	<b>Nigiri</b> 20	NA
<b>Kinmedai</b> (GF) Golden-Eye Snapper	<b>Nigiri</b> 15	<b>Sashimi</b> 30
<b>Goma Shimaaji</b> White Sesame Sauce, Ginger, Scallions	<b>Nigiri</b> 14	<b>Sashimi</b> 28
<b>Uni</b> (GF) Santa Barbara A1	<b>Nigiri</b> 16	<b>Sashimi</b> 32
<b>Mirugai</b> (GF) Geoduck Clam	<b>Nigiri</b> 20	<b>Sashimi</b> 40
<b>Toro</b> (GF) Mediterranean, Nikiri Sauce	<b>Nigiri</b> 20	<b>Sashimi</b> 40

### HALLOWEEN SPECIAL ROLLS

<b>TRICK OR TREAT ROLL</b>	20
Crab, Scallop, Papaya, Avocado & Grilled Asparagus, Spicy Mango Sauce & Chive Oil	
<b>DRACULA ROLL</b>	25
Blackened Ahi, Albacore, Belgian Endive, Red Onion, wrapped with Tuna on Shichimi & spicy red chile sauce	
<b>NIGHTMARE ON LOWER STATE STREET ROLL</b>	20
Broiled Yellowtail, Freshwater Eel, Cucumber & Cream Cheese wrapped with thinly sliced Avocados Eel Sauce	
<b>WOLFMAN ROLL</b>	16
Broiled Mackerel, Cucumber, Daikon Sprouts, Bonito Flakes, Scallions & Ponzu	
<b>MONSTER CALIFORNIA ROLL</b>	22
Monster size California Roll	

\*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>	5
<b>Kinoko Miso Soup</b> Assorted Mushrooms	10
<b>Spicy Seafood Clear Soup</b> Salmon, Hotate, Shiromi, Asari	20

## Salad

<b>Wakame Salad</b> (V)	7
<b>Sunomono</b> •Cucumber 6 (V) •Ebi 12 •Tako 13 •Hotate 18	
<b>Salmon Skin Salad</b> Spring Mix, Shiso Leaves, Yamagobo, Bonito Flakes, Spicy Vinaigrette	18
<b>Blackened Ahi Salad</b> Blackened Maguro, Garlic Vinaigrette	26
<b>Eel Salad</b> Anago or Unagi, Spring Mix, Shiso, Cucumbers, Tsume & Ponzu	24
<b>Seafood Paradise</b> Maguro, Hamachi, Salmon, Hirame, Tai, Ebi, Bincho-Maguro & Kurage, Garlic Vinaigrette	34

## A la Carte Cold

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

## A la Carte Hot

<b>Yakitori</b> Skewered Chicken Thigh, Balsamic Teriyaki Sauce	9
<b>Grilled Asparagus</b> Spinach Sauce	13
<b>Firecracker Ahi</b> Spicy Aioli, Yamagobo, Avocado, Cucumber, Pink Peppercorn, Mango Chile Sauce	14
<b>Mrs. Ebilyn</b> Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu	17
<b>Chicken Gyoza</b> Spicy Pot Stickers, Chile Shoyu	14
<b>Standing Room Only</b> Half Avocado, Unagi, Snow Crab, Masago, Scallions	18
<b>New Zealand Green Mussels</b>	
• Spicy Broiled • Sake Steamed	18
<b>Popcorn Rock Shrimp</b> Blackened Tempura Batter, Spicy Aioli, Chive Oil	20
<b>Soft Shell Crab Tempura</b> Dijon Vinaigrette, Spring Mix, Ponzu	20
<b>Local's Only</b> Broiled Hotategai, Snow Crab, Shiitake, Mushrooms, Onion, Shari	22
<b>Miso Glazed Black Cod</b>	24
<b>Pan Seared U10 Hotategai</b> Black Sesame Lemon Butter Sauce	26
<b>Grilled Miyazaki-Gyu A5</b> Garlic-Ginger Soy Marinade, Thinly Sliced Yakiniku Style	25

## Nigiri & Sashimi

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

## Special Nigiri & Sashimi

<b>Grilled Portabella</b> with White Truffle Oil & Chervil	8	N/A
<b>Grilled Shiitake</b> with Yuzu Pepper, White Truffle Oil & Chives	8	N/A
<b>Jalapeno Hamachi</b> Red Jalapeno & Habanero Sauce	11	24
<b>Su-Miso Bincho</b> Mustard Su-Miso, Jalapeno & Cilantro	10	22
<b>Ume Fluke</b> Hirame with Ume Plum Vinaigrette & Shiso Julienne	11	22
<b>Yuzu Pepper Tai</b> Yuzu juice, Yuzu pepper & Cilantro Leaf	11	24
<b>Ginger Maguro</b> Ginger Yuzu Garlic Oil, Pink Salt & Chives	11	24
<b>Ginger Hon-Maguro</b> Ginger Yuzu Garlic Oil Pink Salt & Chives	14	29
<b>Miyazaki Beef A5</b> (Seared)(GF) Red Yuzu Kosho, Garlic Chips, Chives	20	N/A
<b>Serrano Kanpachi</b> Serrano Chile, Garlic & Ginger	14	29
<b>Seared Engawa</b> Yuzu Pepper, Garlic Chip, Cilantro Leaf & Ponzu	12	N/A
<b>Seared Hotate</b> Hokkaido Scallops, Spicy Aioli, Chives	12	22
<b>Seared Salmon</b> Ikura, Chives & Wasabi Vinaigrette	11	22
<b>Seared Tai</b> Red Yuzu Pepper, Hawaiian Pink Salt, Cilantro Leaf & Ponzu	12	24
<b>Seared Toro</b> Spicy Red Miso, Jalapeno & Pink Peppercorn	A.Q.	
<b>Seared Hamachi</b> Black Sesame Sauce & Chervil	11	22

## Rolls

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

## Special Rolls

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

## Combinations & Bowls

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

## Entree

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

## Garden

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

## Sushi of the Garden

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

## Desserts

<b>Green Tea Creme Brulee</b>	12
<b>Green Tea Tea-Ramisu</b>	12
<b>Flourless Chocolate Torte</b> McConnell's Vanilla Bean Ice Cream	15
<b>Godzilla Ice Cream</b> Tempura Green Tea Ice Cream	12
<b>McConnell's Vanilla Bean Ice Cream</b>	9
<b>Mochi Ice Cream</b> Green Tea, Azuki Bean, Kurogoma	8
<b>Ice Cream</b> Green Tea, Ogura(Azuki Bean) or Kurogoma(Black Sesame)	7
<b>Fresh Local Strawberries with San Marcos Farms Wild Flower Honey</b> (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
<b>Nigori Sake Unfiltered</b>		
Shochikubai Sweet & Milky	375ml 21	
Sayuri Light Sweetness & Mild Flavor	300ml 21	720ml 52
Hakkaisan Nigori Sparkling Dry, unswweet		360ml 38
<b>Soju</b>	<b>Glass</b>	<b>Bottle</b>
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
<b>Plum Wine &amp; Plum Sake</b>	<b>Glass</b>	<b>Bottle</b>
Choya Plum Wine	10	750ml 40
Ume Kanon Plum Sake	20	500ml 66
Kuramoto no Umeshu, Ume Soju	20	750ml 88
<b>Beer</b>	<b>Small</b>	<b>Large</b>
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
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## 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 Crume Brulee	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