



Tonight Specials

A la Carte

Gold Shot Uni, Quail Egg, Ikura, Chive, Ponzu	10
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 16	Sashimi 32
Uni (GF) Santa Barbara A1	Nigiri 18	Sashimi 36
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	5.5
Kinoko Miso Soup Assorted Mushrooms	10
Spicy Seafood Clear Soup Salmon, Hotate, Shiromi, Asari	22

Salad

Wakame Salad (V)	7
Sunomono •Cucumber 6 (V) •Ebi 12 •Tako 14 •Hotate 20	
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	25
Seafood Ceviche Tako, Ebi, Hotategai, Tai, Red Onion, Cilantro, Jalapeno, Spicy Yuzu Dressing	24
Sunnyside Up Hotate Spicy Aioli, Masago, Shichimi & Garlic Vinaigrette	18
Zuke Honmaguro Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	25
Zuke Toro Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	32

A la Carte Hot

Yakitori Skewered Chicken Thigh, Balsamic Teriyaki Sauce	10
Grilled Asparagus Spinach Sauce	13
Firecracker Ahi Spicy Aioli, Yamagobo, Avocado, Cucumber, Pink Peppercorn, Mango Chile Sauce	15
Mrs. Ebilyn Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu	18
Chicken Gyoza Spicy Pot Stickers, Chile Shoyu	15
Standing Room Only Half Avocado, Unagi, Snow Crab, Masago, Scallions	20
New Zealand Green Mussels	
• Spicy Broiled • Sake Steamed	20
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	24
Miso Glazed Black Cod	28
Pan Seared U10 Hotategai Black Sesame Lemon Butter Sauce	29
Grilled Miyazaki-Gyu A5 Garlic-Ginger Soy Marinade, Thinly Sliced Yakiniku Style	28

Nigiri & Sashimi

	Nigiri 2p	Sashim 4p
Aji Horse Mackerel	12	24
Anago Sea Eel	12	24
Bincho-Maguro Albacore Wild	10	20
Botan Ebi Canadian Raw Prawn, Tempura Heads	17	32
Ebi Tiger Shrimp	8	16
Hamachi Yellowtail	10	20
Hirame Halibut	10	20
Hotategai Hokkaido Scallop	12	24
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	15	30
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	14	26
Toro Bluefin Tuna Belly	20	40
Otoro Fatty Bluefin Belly	A.Q.	A.Q.
Unagi Fresh Water Eel	10	20
Uni AA Local Sea Urchin	18	36

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	12	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	22
Ginger Maguro Ginger Yuzu Garlic Oil, Pink Salt & Chives	11	22
Ginger Hon-Maguro Ginger Yuzu Garlic Oil Pink Salt & Chives	14	28
Miyazaki Beef A5 (Seared)(GF) Red Yuzu Kosho, Garlic Chips, Chives	22	N/A
Serrano Kanpachi Serrano Chile, Garlic & Ginger	14	28
Seared Engawa Yuzu Pepper, Garlic Chip, Cilantro Leaf & Ponzu	12	N/A
Seared Hotate Hokkaido Scallops, Spicy Aioli, Chives	13	26
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.	A.Q.
Seared Hamachi Black Sesame Sauce & Chervil	11	22

Rolls

California Roll Snow Crab	15
California Roll Dungeness Crab	24
Tekka-maki	12
Salmon Skin Roll	10
Negihama-maki Yellowtail & Scallion	13
Toro Roll	22

Special Rolls

Arigato Roll Smoked Salmon, Snow Crab, Avocado, Cucumber, Masago	18
Ahi & Asparagus Roll Spicy Maguro, Asparagus, Avocado, Cilantro, Jalapeno Masago, Chive Oil	17
Banzai Roll Hamachi, Avocado, Cucumber, Scallions	16
Bay City Roll Hokkaido Hotategai, Avocado, Cucumber, Masago, Spicy Aioli	16
Black & White Roll Broiled Hirame, Snow Crab, Avocado, Kyuri, Black & White Sesam Seeds, Ponzu	18
Blue-Man Roll Maguro, Snow Crab, Asparagus, Avocado, Cilantro, Jalapeno Masago, Mango Relish	24
Bonfire Roll Kaki-no-tane Cracker Crust, Spicy Tuna, Asparagus, Avocado, Cilantro, Jalapeno	24
California Sunset Maguro, Avocado, Cucumber, Masago	16
Dijon Ahi Roll Blackened Ahi, Binocho-Maguro, Asparagus, Avocado, Kaiware, Red Onion, Dijon Sauce	18
Dracula Roll Maguro, Bincho-Maguro, Blackened Ahi, Belgian Endive, Red Onion, Red Chile Sauce	28
ELT Unagi, Spring Mix, Tomato, Anago Tsume	16
Fiesta Roll Tempura Hirame, Tomato, Avocado, Cilantro, Cucumber, Jalapeno, Habanero Sauce, Ponzu	18
Eskimo Roll Fresh Salmon, Asparagus, Avocado, Red Onion, Spicy Aioli	16
Hot Rod Roll Mentaiko, Yamaimo, Shiso, Spring Mix	16
Hot Rod 2 Mentaiko, Ika, Shiso, Spring Mix	18
Jalapeno Hamachi Roll Avocado, Cilantro, Red Jalapeno, Jalapeno Masago, Habanero Sauce, Ponzu	18
Lobster Tempura Roll Asparagus, Avocado, Enoki, Spicy Aioli, Chive Oil	28
Magic Mushroom Shiitake, Maitake, Enoki, Shimeji, Eringi, Asparagus, Avo, Chive, White Truffle Oil	20
Manhattan Smoked Sake, Avocado, Cream Cheese, Red Onion, Tomato, Spring Mix	17
Pacific Rim Maguro, Hamachi, Fresh Salmon, Asparagus, Chives, Tobiko, Spicy Aioli, Wasabi Vinaigrette, Chive Oil	30
Pretty in Pink Smoked Sake, Snow Crab, Avocado, Yamagobo, Kaiware	18
Pro Roll Tempura Soft Shell Crab, Avocado, Cucumber, Kaiware, Ponzu, Spicy Aioli	18
Right Said Eel Unagi, Avocado, Cucumber, Enoki, Anago Tsume	16
Rock'n Roll Maguro, Sake, Hamachi, Hirame wrapped on top of California Roll	30
Sea Eel Goes to Hollywood Anago, Snow Crab, Avocado, Cucumber, Masago, Anago Tsume	20
Snake Roll Unagi, Snow Crab, Avocado, Cucumber, Yamagobo, Kaiware, Anago Tsume	26
Swinging Roll Tempura Roll, Smoked Salmon, Snow Crab, Hirame, Yamagobo, Cucumber, Spicy Aioli, Ponzu	23
Tiger Roll Tempura Tiger Shrimp, Avocado, Cucumber, Kaiware, Spicy Aioli, Ponzu	19
Wiki Wiki Roll Snow Crab, Ebi, Papaya, Avocado, Kaiware, Papaya Sauce	20
Wipeout Roll Smoked Salmon, Cream Cheese, Avocado, Cucumber	16
Yellow Submarine Hamachi, Hokkaido Hotategai, Asparagus, Enoki, Chives, Spicy Red Miso Sauce	20
Yuppie Roll Lobster Tail, Asparagus, Avocado, Enoki, Ikura, Tobiko, Wasabi Vinaigrette, Ponzu	30
Zippy Roll Spicy Maguro, Cucumber, Kaiware	16
Chef's Special Roll	36

Combinations & Bowls

Premium 5 Toro, Kanpachi, Aji, Uni & Ikura	36
Premium 7 Toro, Kanpachi, Aji, Shima-Aji, Hotategai Uni & Ikura	48
Ultimate 10 Toro, Honmaguro, Kanpachi, Shima-Aji, Uni, Ikura, 4 other Chef's Choice	77
Arigato 5 Ginger Honmaguro, Jalapeno Hamachi, Yuzu Pepper Tai, Su-Miso Bincho, Serrano Kanpachi	36
Seared 5 Toro, Hamachi, Sake, Tai, & Hotategai	42
Sushi Combo Maguro, Hamachi, Fresh Salmon, Hirame, Tai, Ebi, Bincho-Maguro & California Roll	36
Sushi Combo Premium Toro, Honmaguro, Kanpachi, Shimaaji, Uni, Ikura, Chef's Choice, Toro Roll	60
Sashimi Combo Maguro, Hamachi, Fresh Salmon, Hirame	49
Sashimi Combo Premium 2 Premium Fish of the day, 6 kinds, 2 pc each	59
Sashimi Combo Premium 3 Premium Fish of the day, 6 kinds, 3 pc each	85
Chirashi Bowl Assorted Sashimi on top of Shari	36
Chirashi Bowl Premium Assorted Premium Sashimi on top of Shari	58
Poke Bowl Choice of Maguro, Fresh Salmon or Tako, Avocado, Asparagus, Wakame, Onion, Cucumber, Radish, Microgreen	26
Eel Bowl Choice of Anago or Unagi, Avocado, Asparagus, Wakame, Onion, Cucumber, Radish, Microgreen & Eel Sauce	36

Entree

Miso Glazed Black Cod Wasabi Mashed Potatoes, Baby Bok Choy	42
Yakitori Wasabi Mashed Potatoes, Spinach	26
Gyoza Red Potatoes, Spinach	
• Spicy Vegetable, Spinach Sauce	28
• Spicy Chicken, Chile Shoyu	32
• "Mrs. Ebilyn" Ebi, Hirame, Spicy Aioli & Ponzu	34
Soft Shell Crab Wasabi Mashed Potatoes, Spinach	34
Roasted Bakka Frost Salmon Wasabi Mashed Potatoes, Spinach	39
Pan Seared Scallops U-10 Hotategai, Black Sesame Lemon Butter Sauce	45

Garden

Steamed Edamame (GF) (V)	6
Wokked Edamame (V) Garlic Chile Shoju	9
Spring Mixed Salad (V) Ginger Dressing	10
Soba Salad (V) Asparagus, Avocado, Sundried Tomatoes, Pine Nuts, Enoki, Onion, Sesame Dressing	15
Shiitake Salad Sauteed Assorted Kinoko, Spring Mix, Truffle Ponzu	18
Grilled Asparagus (V) Spinach Sauce	15
Grilled Nagaimo (V) Spinach Sauce	15
Nasu Dengaku (V) Japanese Eggplant, Spicy Red Miso Sauce, Leek	12
Tofu Steak (V) Enoki, Scallions, Ginger Sauce	12
Veggie Gyoza Spinach Sauce(contains dairy)	15
Wild Ones (V) Shiitake, Maitake, Shimeji, Enoki, White Truffle Shoju	24

Sushi of the Garden

Inari 2pc Nigiri(V) Soybean Curd	4.5
Grilled Portabella 2pc Nigiri(V) Chervil, White Truffle Oil	9
Grilled Shiitake 2pc Nigiri(V) Yuzu Kosho, Chive, White Truffle Oil	9
Veggie Roll (V) Asparagus, Avocado, Tomato, Cucumber	12
Grilled Veggie (V) Asparagus, Shiitake, Nasu, Bell Pepper, Baby Zucchini, Garlic Olive Oil	16
Swinging Veggie (V) Asparagus, Avocado, Enoki, Cuke, Yamagobo, Spicy Aioli, Chive Oil	16
Magic Mushroom (V) Shiitake, Maitate, Shimeji, Enoki, Eringi, Asparagus, Avocado, White Truffle Oil	20
Palm Springs (V) Hearts of Palm, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Sesame Sauce	16
Mediterraneo (V) Artichoke, Asparagus, Avocado, Sun-dried Tomato, Pine Nuts, Shoju Pesto	16
Natto Roll (GF) (V) Fermented Soybean & Scallions	10
Nutri Roll (GF) (V) , Asparagus, Avocado, Yamaimo, Enoki, Kaiware	15

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	10
Mochi Ice Cream Green Tea, Azuki Bean, Kurogoma	8
Ice Cream Green Tea, Ogura(Azuki Bean) or Kurogoma(Black Sesame)	8
Fresh Local Strawberries with San Marcos Farms Wild Flower Honey (GF) (V)	10

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
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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	10
Green Tea Ice Cream	8
Ogura Ice Cream	8
Mochi Ice Cream <small>Green Tea, Azuki or Kurogoma</small>	9
Strawberries with <small>San Marcos Farm Wild Flower Honey(GF)(V)</small>	10

Plum Wine & Sake

Choya Plum Wine	9 3oz	42 750ml
Ume Kanon Plum Sake	12 3oz	64 500ml
Kuramoto Plum Soju	21 3oz	88 750ml