



## Tonight Specials

### A la Carte

<b>Gold Shot</b> Uni, Quail Egg, Ikura, Chive, Ponzu	10
<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
<b>Kaki</b> Fresh Oysters, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	
• <b>Hot Shot</b> Quail Egg	6
• <b>Kumamoto</b> 2pc	10
• <b>Pacific</b> 3pc	15

### Nigiri/Sashimi

<b>Ankimo</b> Monkfish Liver, Ponzu, Scallions, Sesame Seeds (GF without Ponzu)	<b>Nigiri</b> 12	<b>Sashimi</b> 24
<b>Hotaru-Ika</b> Firefly Squid	<b>Nigiri</b> 10	<b>Sashimi</b> 20
<b>Anago</b> Fresh Sea Eel from Nagasaki	<b>Nigiri</b> 12	<b>Sashimi</b> 20
<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> 16	<b>Sashimi</b> 32
<b>Uni</b> (GF) Santa Barbara AFA	<b>Nigiri</b> 18	<b>Sashimi</b> 36
<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

\*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>	5.5
<b>Kinoko Miso Soup</b> Assorted Mushrooms	10
<b>Spicy Seafood Clear Soup</b> Salmon, Hotate, Shiromi, Asari	22

## Salad

<b>Wakame Salad</b> (V)	7
<b>Sunomono</b> •Cucumber 6 (V) •Ebi 12 •Tako 14 •Hotate 20	
<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	25
<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	18
<b>Zuke Honmaguro</b> Pink Peppercorns, Pine Nuts, Chives, Crispy Yam, Truffle Shoyu	25
<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	10
<b>Grilled Asparagus</b> Spinach Sauce	13
<b>Firecracker Ahi</b> Spicy Aioli, Yamagobo, Avocado, Cucumber, Pink Peppercorn, Mango Chile Sauce	15
<b>Mrs. Ebilyn</b> Ebi & Hirame Pot Stickers, Spicy Aioli, Ponzu	18
<b>Chicken Gyoza</b> Spicy Pot Stickers, Chile Shoyu	15
<b>Standing Room Only</b> Half Avocado, Unagi, Snow Crab, Masago, Scallions	20
<b>New Zealand Green Mussels</b>	
• Spicy Broiled • Sake Steamed	20
<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	24
<b>Miso Glazed Black Cod</b>	28
<b>Pan Seared U10 Hotategai</b> Black Sesame Lemon Butter Sauce	29
<b>Grilled Miyazaki-Gyu A5</b> Garlic-Ginger Soy Marinade, Thinly Sliced Yakiniku Style	28

## 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	10	20
<b>Botan Ebi</b> Canadian Raw Prawn, Tempura Heads	17	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	12	24
<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	15	30
<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	14	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> AA Local Sea Urchin	18	36

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

## Rolls

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

## Special Rolls

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

## Combinations & Bowls

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

## Entree

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

## 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	10
<b>Soba Salad</b> (V) Asparagus, Avocado, Sundried Tomatoes, Pine Nuts, Enoki, Onion, Sesame Dressing	15
<b>Shiitake Salad</b> Sauteed Assorted Kinoko, Spring Mix, Truffle Ponzu	18
<b>Grilled Asparagus</b> (V) Spinach Sauce	15
<b>Grilled Nagaimo</b> (V) Spinach Sauce	15
<b>Nasu Dengaku</b> (V) Japanese Eggplant, Spicy Red Miso Sauce, Leek	12
<b>Tofu Steak</b> (V) Enoki, Scallions, Ginger Sauce	12
<b>Veggie Gyoza</b> Spinach Sauce(contains dairy)	15
<b>Wild Ones</b> (V) Shiitake, Maitake, Shimeji, Enoki, White Truffle Shoju	24

## Sushi of the Garden

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

## 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>	10
<b>Mochi Ice Cream</b> Green Tea, Azuki Bean, Kurogoma	8
<b>Ice Cream</b> Green Tea, Ogura(Azuki Bean) or Kurogoma(Black Sesame)	8
<b>Fresh Local Strawberries with San Marcos Farms Wild Flower Honey</b> (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 Santa Barbara Kick on Ranch	15
Domaine Chandon Brut (1/4 Bottle)	16
Domaine Chandon Rose (1/4 Bottle)	17
Moet & Chandon Imperial Brut (1/4 Bottle)	22
Summer Somewhere Sta. Rita Hills	14
Ferrari Carno Fume Blanc Sonoma	13
Margerum Sybarite Sauvignon Blanc Happy Canyon	13
Arigato Chardonnay by Melville Sta. Rita Hills	18
Arigato Pinor Noir by Melville Sta. Rita Hills	18
Fiddlehead Pinot Noir Seven Twenty Eight Sta. Rita Hills	22
Arigato Syrah by Jaffers Winery	16
Ferrari Carno Merlot, Sonoma County	13
Kessler-Haak Cabernet Sauvignon Happy Canyon AVA	22

## Sparkling Wine & Champagne

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

## White Wine

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

## Rose Wine

Summer Somewhere Sta. Rita Hills	55
----------------------------------	----

## Red Wine

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