



MONKITAIL

SUSHI | ROBATAYAKI | SAKE

SAKE CONTINUED

JUNMAI DAIGINJO CONT.

Suzuki Shuzo, "Flying Pegasus", 720ml	389
Takasago Shuzo, "Ginga Shizuku Divine Droplet", 300ml	76
Ten to Chi, "Heaven & Earth", 720ml	92

NIGORI

Dassai, "50", 720ml	82
Dewatsuru, "Junmai Nigori", 720ml	59
Kikusui Shuzo, "Perfect Snow", 300ml	36
Manotsuru, "Countless Visions", 300ml	47
Musashino Shuzo, "Daku", 500ml	65
Rihaku Shuzo, "Dreamy Clouds", 300ml	45

SPARKLING / SWEET

Akita Seishu, "Dewatsuru Sakura Emaki Rose", 360ml	48
Dassai, "50 Junmai Daiginjo Nigori Sparkling", 360ml	62
Suzuki Shuzo, "Hideyoshi Lachamte Sparkling", 280ml	43



MONKITAIL

SUSHI | ROBATAYAKI | SAKE

SPECIALTY COCKTAIL

THE MONKITAIL 15
BOURBON, RYE, VERMOUTH, BARREL STAVE SMOKE

ZEN MIST 15
GIN, GREEN CHARTREUSE, YUZU, GREEN TEA, GRAPEFRUIT

RYE TAI 14
RYE, JAMAICAN RUM, TOASTED ALMOND, CURACAO

SAILOR'S HITCH 14
CACHACA, JAPANESE PLUM, CHARRED LIME

THE REBELLION 14
BOURBON, LILLET BLANC, GINGER, ROSEMARY

PISCO SOUR 14
PISCO, LEMON, BITTERS, CINNAMON

MONKI'S FIST 13
SAKE, COCONUT, LIME, PINEAPPLE

EASTERN SOL 14
MEZCAL, GRILLED PINEAPPLE, PASSIONFRUIT, LIME

MING MULE 14
SHOCHU, LYCHEE, MINT, GINGER BEER

JAPANESE 75 13
VODKA, CITRUS, CUCUMBER, SPARKLING

SAKE BY THE GLASS

Kirinzan Honjozo 13

Dewatsuru Kimoto Junmai 14

Suzaku Junmai Ginjo 22

Manabito Ginjo 16

Suigei Tokubetsu Junmai 17

"Way of the Warrior" Junmai Genshu 13

Dassai "23" Junmai Daiginjo 30

SAKE FLIGHTS

Three Sake Flight 25
JUNMAI, GINJO, DAIGINJO

Five Sake Flight 35
HONJOZO, JUNMAI, GINJO, DAIGINJO, NIGORI

ROSE

Couer De Rose, Cotes de Provence France '15 62
Rose, Keen, Maule Valley Chile NV 48
Rose, Minuty "M," Cotes de Provence France '17 56
Rose of Pinot Noir, Vin Gris de Cigare, Carneros CA '15 74

SPARKLING

Blanc de Blancs Sparkling Chardonnay, Keen, Maule Valley Chile '16 48
Champagne, Dom Perignon, a'Epernay France '06 312
Champagne, Perrier-Jouet Champagne Brut, a'Epernay France NV 95
Champagne, Veuve Cliquot, Reims France NV 128
Prosecco, Col de Salici, Valdobbiadene Italy '15 52

SAKE BY THE BOTTLE

HONJOZO

Suzuki Shuzo, "Hideyoshi Namacho", 300ml 37

JUNMAI

Kirinzan Shuzo, "Junmai", 720ml 84
Matsunoi Shuzojo, "Crane Junmai", 300ml 40
Midorikawa Shuzo, "Midorikawa Junmai", 720ml 76
Takeuchi Shuzo, Ko's Jun, 300ml 40
Tentak Shuzo, "Hawk in the Heavens", 720ml 67
Yuhu, "Eternal Embers", 720ml 64

JUNMAI GINJO

Amabuki Shuzo, "Ichigo Nama", 720ml 58
Fukucho, "Moon On The Water", 300ml 56
Hakkaisan, "Junmai Ginjo", 300ml 72
Kanbara, "Bride of the Fox", 720ml 78
Kikusui Shuzo, "Junmai Ginjo", 300ml 61
Kiminoi Shuzo, "Emperor's Well Yamahai", 300ml 67
Rihaku Shuzo, "Wandering Poet", 720ml 84
Tensei, "Song of the Sea", 720ml 90

TOKUBETSU

Asahi Shuzo, "Kubota Kouju", 720ml 73
Asamai Shuzo, "Ama No To Heavens Door", 300ml 51
Doi Shuzo, "Sword of the Sun", 720ml 68
Kinshihai Shuzo, "Snow Shadow", 300ml 56
Manotsuru, "Demon Slayer", 300ml 41
Matsunoi Shuzojo, "Wishing Well", 300ml 53
Takeda Shuzo, "Katafune", 720ml 72
Takeuchi Shuzo, "Ko's Hana", 300ml 40

JUNMAI DAIGINJO

Gekkeikan, "Horin", 720ml 105
Katoukichibee Shouten, "Born Muroka Nama Genshu", 720ml 123
Konteki, "Pearls of Simplicity", 300ml 56
Konteki, "Tears of Dawn", 300ml 56
Midorikawa Shuzo, "Green River", 720ml 168
Nanbu Bijin, "10 Year Old Kosu", 720ml 1,000
Ryujin Shuzo, "Oze No Yukidoke Genshu", 720ml 140
Shimizu, "No Mai Dusk", 720ml 82

WINE BY THE BOTTLE

WHITE

Albarino, Martin Codax, Rias Baixas Spain '15	42
Albarino, Ramon Bilbao, Rias Baixas Spain '15	48
Chardonnay, Chateau St. Jean, Sonoma CA '16	52
Chardonnay, Kistler, Les Noisetiers, Sonoma CA '14	135
Chardonnay, Mer Soleil Reserve, Santa Lucia CA '14	56
Chenin Blanc-Viognier, Terra d'Oro, Clarksburg CA '16	56
Friulano, Livio Felluga, Friuli Italy '15	68
Gewurztraminer, Elena Walch, Alto Adige Italy '15	53
Greco di Tufo, Feudi di San Gregorio, Campania Italy '15	60
Moschofilero, Georges, Skouros Greece '15	48
Pinot Grigio, Three Pears, Napa Valley CA NV	52
Pinot Gris, Joel Gott, Willamette Valley OR '16	60
Puligny Montrachet, Louis Latour, Cote de Beaune France '13	175
Riesling, Chateau Ste Michelle, Eroica, Columbia Valley WA '14	48
Riesling, Dr Loosen, Dr L, Mosel Germany '14	40
Riesling, Kung Fu Girl, Washington State '16	52
Riesling, Schlumberger "Les Prince Abbess", Alsace France '13	60
Sancerre, Chateau de Sancerre, Loire Valley France '14	89
Sancerre, Domaine Foucher-Lebrun, Loire Valley France '16	60
Sauvignon Blanc, Boulder Bank, Marlborough NZ '16	58
Sauvignon Blanc, Honig, Napa Valley CA '15	63
Soave, Pieropan, Venice Italy '15	48
Vintage Tunina, Jermann, Friuli-Venezia Italy '13	150
Viognier, Condrieu E. Guigal, Rhone Valley France '10	131

RED

Bordeaux, Château Simard, St Emilion France '05	78
Cab Blend, Insignia, Joseph Phelps, Napa Valley CA '14	420
Cab Blend, Opus One, Mondavi-Rothschild, Napa Valley CA '14	450
Cabernet Sauvignon, Dreaming Tree, North Coast CA '13	48
Cabernet Sauvignon, Justin, Central Coast CA '14	80
Cabernet Sauvignon, Plumpjack, Oakville CA '13	225
Cabernet Sauvignon, Silver Oak, Alexander Valley CA '12	167
Cabernet Sauvignon, The Federalist, Lodi CA '15	56
Chateauneuf-du-Pape, Chateau La Nerthe, Rhone Valley France '12	121
Grenache, Joel Gott, Shatter, Languedoc France '13	81
Malbec, Achaval Ferrer, Mendoza Argentina '14	75
Malbec, Recuerdo, Mendoza Argentina '13	96
Merlot, Shafer, Napa Valley CA '14	131
Merlot, The Velvet Devil, Washington State '15	52
Pinot Noir, "Clark & Telephone", Belle Glos, Santa Maria Valley CA '15	142
Pinot Noir, Etude Lyric, Santa Barbara CA	68
Red Blend, 19 Crimes, Barossa Valley Australia '16	56
Shiraz, The Boxer, Molly Dooker, South Australia '15	65
Syrah, Qupe, Central Coast CA '13	53
Tempranillo, Numanthia Termes, Tinto de Toro Spain '13	62
Zinfandel, "Juvenile", Turley, Napa Valley CA '15	68
Zinfandel, The Prisoner, Napa Valley CA '15	75

BEER

BOTTLE

Asahi	7
Echigo Red Ale	8
Kirin Light	7
Orion Premium Draft Beer (22 oz)	13
Pacifico	7
Stella Artois	8

DRAFT

Sapporo	8
Kirin Ichiban	8
Funky Buddha Hop Gun IPA	8
Wynwood La Rubia Blonde Ale	8
Lagunitas IPA	8

WINE BY THE GLASS

RED WINE

Cabernet Sauvignon, The Federalist, Lodi CA '15	14
Cabernet Sauvignon, Wente Southern Hills, San Francisco CA '15	18
Pinot Noir, Etude Lyric, Santa Barbara CA '15	17
Pinot Noir, Sea Glass, Santa Barbara CA '16	12
Red Blend, 19 Crimes, Barossa Valley Australia '16	12
Red Blend, Saved, CA NV	22

WHITE WINE

Chardonnay, Bravium, Sonoma CA '15	15
Chardonnay, Chateau St. Jean, Sonoma CA '16	14
Chenin Blanc-Viognier, Terra d'Oro, Clarksburg CA '16	14
Pinot Gris, Joel Gott, Willamette Valley OR '16	15
Pinot Grigio, Three Pears, Napa Valley CA NV	13
Riesling, Kung Fu Girl, Washington State '16	13
Sauvignon Blanc, Napa Cellars, Napa Valley CA '16	13
Torrortes, Finca, La Linda, Chacras de Coria Argentina NV	12

ROSE WINE

Rose, Keen, Maule Valley Chile NV	12
Rose, Minuty "M," Cotes de Provence France '17	20

SPARKLING

Champagne, Nicholas Feuillate, Champagne France NV	22
Champagne, Veuve Cliquot, Reims France NV	30
Blanc de Blancs Sparkling Chardonnay, Keen, Maule Valley Chile '16	12
Prosecco, Col de Salici, Valdobbiadene Italy '15	13
Sparkling Rose, Sofia, CA NV	15

CHEF'S TASTING MENU

\$65 PER PERSON
10 SELECTIONS + 1 DESSERT
1 FROM EACH SECTION

COLD

ALBACORE

SCALLION, ONION PONZU, RADISH

9

* TUNA

AVOCADO, CHILI OIL, RICE PEARL

13

OCTOPUS SUNOMONO

MOZUKU SEAWEED, CUCUMBER, AMA-SU

10

TUNA RICE CRACKER

SPICY TUNA, CHILI, AVOCADO PUREE

10

HOT HAMACHI

SERRANO, SHALLOT - GINGER RELISH

13

\$ * TORO CAVIAR

TUNA, WASABI, TOAST

23

HEARTS OF PALM SALAD

YUZU, SCALLION, RADISH

12

WASABI CEVICHE

WHITE FISH, LOTUS CHIP, WASABI

12

SMALL

V EDAMAME

SALT

6

V SHISHITO PEPPERS

AIOLI, CHILI, LEMON

7

MISO SOUP

SCALLION, ENOKI MUSHROOM

5

* EDAMAME DUMPLING

SAKE, SCALLION, TRUFFLE

9

* PORK GYOZA

RELISH, GINGER, GARLIC

12

V * MUSHROOM GYOZA

GINGER, TRUFFLE, PONZU

12

* PASTRAMI BAO BUN

JAPANESE MUSTARD, BRUSSEL SLAW

8

* DUCK SCRAPPLE BAO BUN

MAPLE TERIYAKI, CUCUMBER, CHILI

12

ROLLS

TUNA

8

SALMON

7

HAMACHI SCALLION

8

HIRAME KOMBU

10

\$ TORO SCALLION

16

V CUCUMBER AVOCADO

6

SALMON AVOCADO

11

HAMACHI JALAPENO

11

SPICY TUNA

12

SHRIMP CALIFORNIA

10

BLUE CRAB (CALIFORNIA)

12

* EEL AVOCADO

10

* SHRIMP TEMPURA

12

\$ * LOBSTER TEMPURA

20

\$ * BAKED SEABASS

12

V HOUSE VEGETABLE

12

RAINBOW

16

\$ * BIG EYE TUNA SPECIAL

19

SCHULSON
collective

EXECUTIVE CHEF

SUNG KIM

V VEGETARIAN OPTION

* CANNOT BE PREPARED GLUTEN-FREE

\$ ADDITIONAL \$3/PER PERSON FOR CHEF'S TASTING MENU

SUSHI & SASHIMI

TUNA + SOY	5
\$ TORO + SOY + WASABI	9
SCALLOP + PONZU + YUZU	5
YELLOWTAIL + SOY + LEMON	5
YELLOWTAIL TORO + SOY + LEMON	8
KING SALMON + SOY GINGER	5
* UNAGI + EEL SAUCE	5
ANAGO + EEL SAUCE	6
RED SNAPPER + KOMBU + PONZU	5
* OCTOPUS + SOY + LEMON	4
* EGG OMELET + NORI	2
* IKURA + SOY + NORI + WASABI	5
\$ JAPANESE KAMPACHI + WASABI	7
\$ GOLDEN EYE SNAPPER + WASABI	7
\$ A-5 KOBE + FRESH WASABI	13
\$ JAPANESE UNI + FRESH WASABI	10
JAPANESE HIRAME + KOMBU PONZU	5
JAPANESE MACKEREL + GINGER + SCALLION + KOMBU	5
JAPANESE SARDINE + SCALLION + GINGER	5
* FOIE GRAS + MISO + RICE PEARL	12
* KUMAMOTO OYSTER + SOY + GINGER	4
SHITAKE + UME + SHISO	4
KOHADA + SOY	5

SPECIALTY SASHIMI

KUMAMOTO OYSTER	10
YUZU BASIL SEED, KOMOMO PUREE	
SALMON TATAKI	15
ENDIVE, ASPARAGUS, DILL, HONEY DIJON	
JAPANESE SCALLOP	13
WASABI, TEMPURA FLAKE, YUZU ZEST	
CHEF'S CHOICE SASHIMI ASSORTMENT	35
- NOT AVAILABLE AS A CHEF'S TASTING ITEM -	

CRISPY

* JAPANESE FRIED CHICKEN	9
DAIKON, KEWPIE MAYO	
* WINGS	10
SOY, SESAME, CRISPY GARLIC	
* TEMPURA SHRIMP TACO	13
PICKLED DAIKON, CUCUMBER, RADISH	
V * TOFU	8
MIZUNA PESTO, MISO CARAMEL	

MEAT

* AGED NY STRIP	28
HON SHIMEJI, PONZU, HERBS	
DUCK SHABU SHABU	27
MUSHROOM, CABBAGE, TOFU	
* CHICKEN TERIYAKI	22
YAKITORI, RED PEPPER JAM, CRISPY GARLIC	
\$\$\$* BEEF SHORT RIB (FOR 2)	49
LETTUCE, RICE, MISO	

FISH

* BROILED EEL DONBURI	22
PICKLED SHALLOT, WASABI, AVOCADO	
* BROILED SEABASS	26
TRUFFLE SOY, PEA SHOOT	
JAPANESE SCALLOP	27
ONION PONZU, JALAPENO	
\$\$\$ WHOLE FISH (FOR 2)	35
LETTUCE, RICE, DASHI VINAIGRETTE	

SIDES

CRISPY BRUSSELS SPROUT	6
PUFFED RICE, SCALLION, FISH SAUCE	
* SHRIMP FRIED RICE	11
NAPA CABBAGE, HOUSE SOY	
* BACON YAKISOBA	9
SOY CARROT, CHILI	
* CHARRED BROCCOLI	9
GARLIC, PINE NUT, CHILI	

- V VEGETARIAN OPTION
* CANNOT BE PREPARED GLUTEN-FREE
\$ ADDITIONAL \$3/PER PERSON FOR CHEF'S TASTING MENU
\$\$\$ ADDITIONAL \$10/PER PERSON FOR CHEF'S TASTING MENU

ROBATAYAKI

VEGETABLES

✓ TRUFFLE SHIITAKE MUSHROOM	4
✓ KING OYSTER MUSHROOM	4
✓ ASPARAGUS	4
✓ MISO EGGPLANT	5
✓ SCALLION	3

SEAFOOD

SCALLOP	6
PRAWN	6
* SWORDFISH MEATBALL	5
* OCTOPUS	6
SALMON SCALLION	5
SWORDFISH	6
\$ LOBSTER CLAW	10
\$ LOBSTER TAIL	13

CHICKEN

THIGH	4
LIVER	3
BREAST	4
BONELESS WING	4

ROBATAYAKI

MEAT

SKIRT STEAK	5
RIBEYE SCALLION	5
\$ KOBE BEEF	8
* SHORT RIB	6

PORK

BELLY	3
PORK SCALLION	4
SMOKED BACON	4
ENOKI BACON	4
ASPARAGUS BACON	5
* KUROBUTA SAUSAGE	4

GAME

QUAIL	5
LAMB SCALLION	4
\$ LAMB CHOP	8
* TURKEY MEATBALL	4
* TURKEY NECK	4
VENISON	5

✓ VEGETARIAN OPTION

* CANNOT BE PREPARED GLUTEN-FREE

\$ ADDITIONAL \$3/PER PERSON FOR CHEF'S TASTING MENU

SPECIALTY COCKTAIL

THE MONKITAIL 15

BOURBON, RYE, VERMOUTH,
BARREL STAVE SMOKE

ZEN MIST 15

GIN, GREEN CHARTREUSE, YUZU,
GREEN TEA, GRAPEFRUIT

RYE TAI 14

RYE, JAMAICAN RUM, TOASTED ALMOND,
CURACAO

SAILOR'S HITCH 14

CACHACA, JAPANESE PLUM, CHARRED LIME

THE REBELLION 14

BOURBON, LILLET BLANC, GINGER,
ROSEMARY

PISCO SOUR 14

PISCO, LEMON, BITTERS, CINNAMON

MONKI'S FIST 13

SAKE, COCONUT, LIME, PINEAPPLE

EASTERN SOL 14

MEZCAL, GRILLED PINEAPPLE,
PASSIONFRUIT, LIME

MING MULE 14

SHOCHU, LYCHEE, MINT, GINGER BEER

JAPANESE 75 13

VODKA, CITRUS, CUCUMBER, SPARKLING

WINE BY THE GLASS

RED WINE

Cabernet Sauvignon, The Federalist, Lodi CA '15	14
Cabernet Sauvignon, Wente Southern Hills, San Francisco CA '15	18
Pinot Noir, Etude Lyric, Santa Barbara CA '15	17
Pinot Noir, Sea Glass, Santa Barbara CA '16	12
Red Blend, 19 Crimes, Barossa Valley Australia '16	12
Red Blend, Saved, CA NV	22

WHITE WINE

Chardonnay, Bravium, Sonoma CA '15	15
Chardonnay, Chateau St. Jean, Sonoma CA '16	14
Chenin Blanc-Viognier, Terra d'Oro, Clarksburg CA '16	14
Pinot Gris, Joel Gott, Willamette Valley OR '16	15
Pinot Grigio, Three Pears, Napa Valley CA NV	13
Riesling, Kung Fu Girl, Washington State '16	13
Sauvignon Blanc, Napa Cellars, Napa Valley CA '16	13
Torrontes, Finca, La Linda, Chacras de Coria Argentina NV	12

ROSE WINE

Rose, Keen, Maule Valley Chile NV	12
Rose, Minuty "M," Cotes de Provence France '17	20

SPARKLING

Champagne, Nicholas Feuillate, Champagne France NV	22
Champagne, Veuve Cliquot, Reims France NV	30
Blanc de Blancs Sparkling Chardonnay, Keen, Maule Valley Chile '16	12
Prosecco, Col de Salici, Valdobbiadene Italy '15	13
Sparkling Rose, Sofia, CA NV	15

COLD

ALBACORE	9
SCALLION, ONION PONZU, RADISH	
* TUNA	13
AVOCADO, CHILI OIL, RICE PEARL	
OCTOPUS SUNOMONO	10
MOZUKU SEAWEED, CUCUMBER, AMA-SU	
TUNA RICE CRACKER	10
SPICY TUNA, CHILI, AVOCADO PUREE	
HOT HAMACHI	13
SERRANO, SHALLOT - GINGER RELISH	
* TORO CAVIAR	23
TUNA, WASABI, TOAST	
HEARTS OF PALM SALAD	12
YUZU, SCALLION, RADISH	
WASABI CEVICHE	12
WHITE FISH, LOTUS CHIP, WASABI	

ROLLS

TUNA	8
SALMON	7
HAMACHI SCALLION	8
HIRAME KOMBU	10
TORO SCALLION	16
V CUCUMBER AVOCADO	6
SALMON AVOCADO	11
HAMACHI JALAPENO	11
SPICY TUNA	12
SHRIMP CALIFORNIA	10
BLUE CRAB (CALIFORNIA)	12
* EEL AVOCADO	10
* SHRIMP TEMPURA	12
* LOBSTER TEMPURA	20
* BAKED SEABASS	12
V HOUSE VEGETABLE	12
RAINBOW TROUT	16
* BIG EYE TUNA SPECIAL	19

V VEGETARIAN OPTION

* CANNOT BE PREPARED GLUTEN-FREE

CRISPY

- * **JAPANESE FRIED CHICKEN** 9
DAIKON, KEWPIE MAYO
- * **WINGS** 10
SOY, SESAME, CRISPY GARLIC
- * **TEMPURA SHRIMP TACO** 13
PICKLED DAIKON, CUCUMBER, RADISH
- V * **TOFU** 8
MIZUNA PESTO, MISO CARAMEL

SMALL

- V **EDAMAME** 6
SALT
- V **SHISHITO PEPPERS** 7
AIOLI, CHILI, LEMON
- MISO SOUP** 5
SCALLION, ENOKI MUSHROOM
- * **EDAMAME DUMPLING** 9
SAKE, SCALLION, TRUFFLE
- * **PORK GYOZA** 12
RELISH, GINGER, GARLIC
- * **PASTRAMI BAO BUN** 8
JAPANESE MUSTARD, BRUSSEL SLAW
- V * **MUSHROOM GYOZA** 12
GINGER, TRUFFLE, PONZU
- * **DUCK SCRAPPLE BAO BUN** 12
MAPLE TERIYAKI, CUCUMBER, CHILI

V VEGETARIAN OPTION

* CANNOT BE PREPARED GLUTEN-FREE

ROBATAYAKI

VEGETABLES

V TRUFFLE SHIITAKE MUSHROOM	4
V KING OYSTER MUSHROOM	4
V ASPARAGUS	4
V MISO EGGPLANT	5
V SCALLION	3

SEAFOOD

SCALLOP	6
PRAWN	6
* SWORDFISH MEATBALL	5
* OCTOPUS	6
SALMON SCALLION	5
SWORDFISH	6
LOBSTER CLAW	10
LOBSTER TAIL	13

CHICKEN

THIGH	4
LIVER	3
BREAST	4
BONELESS WING	4

V VEGETARIAN OPTION

* CANNOT BE PREPARED GLUTEN-FREE

BEER

BOTTLE

Asahi	7
Echigo Red Ale	8
Kirin Light	7
Orion Premium Draft Beer (22 oz)	13
Pacifico	7
Stella Artois	8

DRAFT

Sapporo	8
Kirin Ichiban	8
Funky Buddha Hop Gun IPA	8
Wynwood La Rubia Blonde Ale	8
Lagunitas IPA	8

SAKE BY THE GLASS

Kirinzan Honjozo	13
Dewatsuru Kimoto Junmai	14
Suzaku Junmai Ginjo	22
Manabito Ginjo	16
Suigei Tokubetsu Junmai	17
"Way of the Warrior" Junmai Genshu	13
Dassai "23" Junmai Daiginjo	30

SAKE FLIGHTS

Three Sake Flight	25
JUNMAI, GINJO, DAIGINJO	
Five Sake Flight	35
HONJOZO, JUNMAI, GINJO, DAIGINJO, NIGORI	

ROBATAYAKI

MEAT

SKIRT STEAK	5
RIBEYE SCALLION	5
KOBE BEEF	8
* SHORT RIB	6

PORK

BELLY	3
PORK SCALLION	4
SMOKED BACON	4
ENOKI BACON	4
ASPARAGUS BACON	5
* KUROBUTA SAUSAGE	4

GAME

QUAIL	5
LAMB SCALLION	4
LAMB CHOP	8
* TURKEY MEATBALL	4
* TURKEY NECK	4
VENISON	5

V VEGETARIAN OPTION

* CANNOT BE PREPARED GLUTEN-FREE

DESSERT

CHOCOLATE MOUSSE	9
SILKEN TOFU, MISO CHERRY, WHITE CHOCOLATE ICE CREAM	
ICE CREAM SUSHI	8
RICE CEREAL, PEANUT BUTTER, CHOCOLATE, TOFFEE	
MINI SOFT SERVE CONES	7
CONES, FLAVORS OF THE DAY	
STRAWBERRY YOGURT	8
YOGURT MOUSSE, STRAWBERRY PANNA COTTA, STRAWBERRIES, CALPICO GEL	
CHOCOLATE GENMAI CHA	9
GENMAI CHA BAVAROISE, MILK CHOCOLATE CREMEUX, CARAMELIZED CHOCOLATE FINANCIER, CRISPY RICE	
COTTON CHEESECAKE	8
CREAM CHEESE MOUSSE, CHANTILLY CREAM, MANDARIN GEL, ORANGE SEGMENTS	
COFFEE	4
HOT TEA	4
ESPRESSO	3
CAPPUCCINO	5
LATTE	5

SAKE BY THE BOTTLE

HONJOZO

Suzuki Shuzo, "Hideyoshi Namacho"	300ml	37
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JUNMAI

Kirinzan Shuzo, "Junmai"	720ml	84
Matsunoi Shuzojo, "Crane Junmai"	300ml	40
Midorikawa Shuzo, "Midorikawa Junmai"	720ml	76
Takeuchi Shuzo, "Ko's Jun"	300ml	40
Tentak Shuzo, "Kuni Junmai Hawk in the Heavens"	720ml	67
Yuho, "Eternal Embers"	720ml	64

JUNMAI GINJO

Amabuki Shuzo, "Ichigo Nama"	720ml	58
Fukucho, "Moon On The Water"	300ml	56
Hakkaisan, "Junmai Ginjo"	300ml	72
Kanbara, "Bride of the Fox"	720ml	78
Kikusui Shuzo, "Junmai Ginjo"	300ml	61
Kiminoi Shuzo, "Emperor's Well Yamahai"	300ml	67
Rihaku Shuzo, "Wandering Poet"	720ml	84
Tensei, "Song of the Sea"	720ml	90

SAKE CONTINUED

TOKUBETSU

Asamai Shuzo, "Ama No To Heavens Door"	300ml	51
Doi Shuzo, "Takatenjin Sword of the Sun"	720ml	68
Kinshihai Shuzo, "Snow Shadow"	300ml	56
Manotsuru, "Demon Slayer"	300ml	41
Matsunoi Shuzojo, "Wishing Well"	300ml	53
Takeda Shuzo, "Katafune"	720ml	72
Takeuchi Shuzo, "Ko's Hana"	300ml	40

JUNMAI DAIGINJO

Gekkeikan, "Horin"	720ml	105
Katoukichibee Shouten, "Born Muroka Nama Genshu"	720ml	123
Konteki, "Pearls of Simplicity"	300ml	56
Konteki, "Tears of Dawn"	300ml	56
Midorikawa Shuzo, "Green River"	720ml	168
Nanbu Bijin, "10 Year Old Koshu"	720ml	1,000
Ryujin Shuzo, "Oze No Yukidoke Genshu"	720ml	140
Shimizu, "No Mai Dusk"	720ml	82
Suzuki Shuzo, "Flying Pegasus"	720ml	389
Takasago Shuzo, "Ginga Shizuku Divine Droplet"	300ml	76
Ten to Chi, "Heaven & Earth"	720ml	92

NIGORI

Dassai, "50"	720ml	82
Dewatsuru, "Junmai Nigori"	720ml	59
Kikusui Shuzo, "Perfect Snow"	300ml	36
Manotsuru, "Countless Visions"	300ml	47
Musashino Shuzo, "Daku"	500ml	65
Rihaku Shuzo, "Dreamy Clouds"	300ml	45

SPARKLING/SWEET

Akita Seishu, "Dewatsuru Sakura Emaki Rose"	360ml	48
Dassai, "50 Junmai Daiginjo Nigori Sparkling"	360ml	62
Suzuki Shuzo, "Hideyoshi Lachamte Sparkling"	280ml	43

WINE BY THE BOTTLE

WHITE

Albarino, Martin Codax, Rias Baixas Spain '15	42
Albarino, Ramon Bilbao, Rias Baixas Spain '15	48
Chardonnay, Chateau St. Jean, Sonoma CA '16	52
Chardonnay, Kistler, Les Noisetiers, Sonoma CA '14	135
Chardonnay, Mer Soleil Reserve, Santa Lucia CA '14	56
Chenin Blanc-Viognier, Terra d'Oro, Clarksburg CA '16	56
Friulano, Livio Felluga, Friuli Italy '15	68
Gewurztraminer, Elena Walch, Alto Adige Italy '15	53
Greco di Tufo, Feudi di San Gregorio, Campania Italy '15	60
Moschofilero, Georges, Skouros Greece '15	48
Pinot Grigio, Three Pears, Napa Valley CA NV	52
Pinot Gris, Joel Gott, Willamette Valley OR '16	60
Puligny Montrachet, Louis Latour, Cote de Beaune France '13	175
Riesling, Chateau Ste Michelle, Eroica, Columbia Valley WA '14	48
Riesling, Dr Loosen, Dr L, Mosel Germany '14	40
Riesling, Kung Fu Girl, Washington State '16	52
Riesling, Schlumberger "Les Prince Abbess", Alsace France '13	60
Sancerre, Chateau de Sancerre, Loire Valley France '14	89
Sancerre, Domaine Foucher-Lebrun, Loire Valley France '16	60
Sauvignon Blanc, Boulder Bank, Marlborough NZ '16	58
Sauvignon Blanc, Honig, Napa Valley CA '15	63
Soave, Pieropan, Venice Italy '15	48
Vintage Tunina, Jermann, Friuli-Venezia Italy '13	150
Viognier, Condrieu E. Guigal, Rhone Valley France '10	131

RED

Bordeaux, Château Simard, St Emilion France '05	78
Cab Blend, Insignia, Joseph Phelps, Napa Valley CA '14	420
Cab Blend, Opus One, Mondavi-Rothschild, Napa Valley CA '14	450
Cabernet Sauvignon, Dreaming Tree, North Coast CA '13	48
Cabernet Sauvignon, Justin, Central Coast CA '14	80
Cabernet Sauvignon, Plumpjack, Oakville CA '13	225
Cabernet Sauvignon, Silver Oak, Alexander Valley CA '12	167
Cabernet Sauvignon, The Federalist, Lodi CA '15	56
Chateauneuf-du-Pape, Chateau La Nerthe, Rhone Valley France '12	121
Grenache, Joel Gott, Shatter, Languedoc France '13	81
Malbec, Achaval Ferrer, Mendoza Argentina '14	75
Malbec, Recuerdo, Mendoza Argentina '13	96
Merlot, Shafer, Napa Valley CA '14	131
Merlot, The Velvet Devil, Washington State '15	52
Pinot Noir, Clark & Telephone, Belle Glos, Santa Maria Valley CA '15	142
Pinot Noir, Etude Lyric, Santa Barbara CA	68
Red Blend, 19 Crimes, Barossa Valley Australia '16	56
Shiraz, The Boxer, Molly Dooker, South Australia '15	65
Syrah, Qupe, Central Coast CA '13	53
Tempranillo, Numanthia Termes, Tinto de Toro Spain '13	62
Zinfandel, "Juvenile", Turley, Napa Valley CA '15	68
Zinfandel, The Prisoner, Napa Valley CA '15	75

ROSE

Couer De Rose, Cotes de Provence France '15	62
Rose, Keen, Maule Valley Chile NV	48
Rose, Minuty "M," Cotes de Provence France '17	56
Rose of Pinot Noir, Vin Gris de Cigare, Carneros CA '15	74

SPARKLING

Blanc de Blancs Sparkling Chardonnay, Keen, Maule Valley Chile '16	48
Champagne, Dom Perignon, a'Epernay France '06	312
Champagne, Perrier-Jouet Champagne Brut, a'Epernay France NV	95
Champagne, Veuve Cliquot, Reims France NV	128
Prosecco, Col de Salici, Valdobbiadene Italy '15	52

SPIRITS BY THE BOTTLE

GIN

Tanqueray	230
Bombay Sapphire	230
Hendricks	300

TEQUILA

Don Julio Blanco	340
Don Julio Reposado	370
Don Julio Anejo	380
Patron Silver	310
Patron Reposado	350
Patron Aenjo	380

RUM

Bacardi Silver	150
Captain Morgan	175

SCOTCH

Johnny Walker Black	350
Macallan 12	350
Glenlivet	375

WHISKEY

Jack Daniels	275
Crown Royal	275
Makers Mark	300
Jameson	300
Woodford Reserve	300
Basil Hayden	300
Laphroaig 10	350
Chivas 12	350
Glemorangie 10	350

VODKA

Stolichnaya, Orange, Vanilla	200
Titos	225
Kettle One, Orange, Citron	250
Grey Goose	275
Belvedere	300
Chopin	325