

SWAN
SUSHI·SEAFOOD·BAR

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BEER

DRAFT (Sapporo, Asahi, Blue Moon, Voodoo Ranger Juicy Haze)	6
BOTTLE (Coors Light, Miller Light, Ultra)	5
BOTTLE (Heineken, Corona, Heineken 0.0, Sapporo Light, Kirin, Kirin Light)	6
CAN BEER (Sapporo Black)	7

JAPANESE SPECIALTY BEER

IBU: International Bitterness Units

KAWABA PEARL PILSNER (330ML) IBU 26.5 Refreshing and clean with a subtle sweetness of rice and very little bitterness. Well-balanced rice and barley flavor.	11
KAWABA SNOW WEIZEN (330ML) IBU 17.9 Smooth wheat beer. Starts with a soft subtle entry on the palate and develops into a round full-bodied weizen with a sweet, slightly citrus finish.	11
KAWABA SUNRISE ALE (330ML) IBU 24.7 This ale is appetizing, with a slight bitter entry and sweet round aftertaste. A crisp, elegant ale which is less bitter than other ales.	11
KAWABA TWILIGHT (330ML) IBU 35.8 A new style beer called "JPA" (Japanese Pale Ale). Light hop aroma and soft bitterness compared to regular Western IPA.	11

JAPANESE FRUIT WINE

HAKUTSURU JUICY YUZU This yuzu liqueur is perfect for cocktails or simply mixed with soda or on the rocks. Made with 100% yuzu from Japan and no artificial flavors or color.	7
HAKUTSURU UME PLUM Delivers a super-rich, bold, and fruity flavor in the traditional Genshu style. Made with 100% Nanko Plums from Japan and no artificial flavors or color.	8
CHOYA UME PLUM WINE A uniquely sweet and gently tart taste of ume fruit with notes of almond from the pit.	8

SAKE

SMV: Sake Meter Value. Lower or negative numbers indicates sweeter taste and higher numbers indicates drier taste.

HAKUTSURU JUNMAI (HOUSE SAKE) SMV +4	S 6 / L 8
This sake has been brewed with a 250-year-old traditional technique of Hakutsuru as the main product that has been getting good reputation from long-loving customers.	
HAKUTSURU JUNMAI DRAFT SAKE (300ML) SMV +4	12
Being aged after brewing for one month in its fresh state before bottling, draft sake has its refined freshness. Light, fresh and smooth taste.	
KUROSAWA JUNMAI KIMOTO (300ML) SMV +3	21
A balanced entry leading to an earthy medium body with rich mineral flavors. Kimoto is a method that requires power of nature and time-consuming manual work.	
HAKUTSURU JUNMAI GINJO (300ML) SMV +3	17
Flowery fragrant, silky smoothness, and slightly dry.	
MIZUBASHO GINJO (300ML) SMV +4	23
Brewed using Yamada Nishiki rice milled down to 50% (Daiginjo level) Light and smooth.	
HAKUTSURU SHOUNE JUNMAI DAIGINJO (300ML) SMV +2	26
This has been brewed as the supreme Japanese sake. Graceful, fruity scents, velvety smoothness and slightly dry medium bodied.	
OZEKI OSAKAYA CHOBEI DAIGINJO (300ML) SMV +4	26
This renowned sake is named in honor of Ozeki's founder: Osakaya Chobei. Perfectly balanced fruity flavor is delivered.	
OZEKI HANA AWAKA SPARKLING SAKE (250ML) SMV -60	15
Tiny tight bubbles with a slightly sweet flavor, refreshes the palate.	
OZEKI KARATAMBA HONJOZO (300ML) SMV +7	17
Brewed by Japan's famous Tamba toji from the Tamba Brewer's guild. One of the three great guilds of Japan. Refreshing and light with a hint of fruitiness. Sharp dry finish.	
KENBISHI KUROMATSU HONJOZO (180ML) SMV +1	22
"Samurai Sake" known as the first sake brewery (1505) to be branded in Japan. Aged 2-3 years. Medium dry with beautiful fragrance.	
KIKUSUI JUNMAI GIHJO SAKE (300ML)	18
This is a great white wine alternative that is perfect for sake lovers and beginners alike.	
HAKUTSURU SAYURI NIGORI (300ML) SMV -11	17
Sayuri means "little lily" in Japanese and the name is apt for this soft, floral noted nigori. Natural sweetness and smooth taste.	
OZEKI NIGORI PINEAPPLE (300ML) SMV -55	17
The tropical sweetness creamy texture of Ozeki Nigori with a refreshing light pineapple flavor. Made with real Costa Rican Pineapple.	
OZEKI NIGORI STRAWBERRY (300ML) SMV -70	17
The tropical sweetness creamy texture of Ozeki Nigori with a refreshing light strawberry flavor. Made with real strawberry from California.	
DASSAI 45 JUNMAI DAIGINJO (300ML) SMV +3	25
Using Yamada Nishiki rice polished down to 45%, delivers fruit aromatics and delicate sweetness.	
DASSAI 23 JUNMAI DAIGINJO (300ML) SMV +4	65
(720ML) SMV +4	145
Using Yamada Nishiki rice polished down to 23%, The nose shows off with lots of berry fruits and candy-like yeast aromas.	
HAKKAISAN "YUKIMURO" (280ML) SMV -1	50
(720ML) SMV -1	115
It develops into a round and smooth sake with a subtle and fine aroma and mellow, dry finish.	

WINES

CHAMPAGNE & SPARKLING

Moët & Chandon, Brut Champagne, France	24
Moët & Chandon, Rosé Champagne, France	27
Candoni Prosecco Treviso, Brut Veneto, Italy 187ml	11
Mionetto Prosecco, Brut Veneto, Italy 187ml	12
Nicolas Feuillatte, Brut Champagne, France	78
Veuve Clicquot, Brut Champagne, France	138

WHITES

Kim Crawford, Sauvignon Blanc New Zealand	12 42
Whitehaven, Sauvignon Blanc Marlborough, New Zealand	13 45
Duckhorn, Sauvignon Blanc North Coast, California	18 63
Antinori Santa Cristina, Pinot Grigio Veneto, Italy	10 35
J Vineyards, Pinot Grigio California	13 45
Santa Margherita, Pinot Grigio Veneto, Italy	18 63
Chateau Ste Michelle Eroica, Riesling Washington	14 49
Kendall Jackson, Chardonnay California	11 38
Sea Sun By Caymus, Chardonnay California	13 45
Daou, Chardonnay Paso Robles, California	13 45
Sonoma Cutrer, Chardonnay Russian River	15 52
Hartford Court, Chardonnay Russian River Valley	17 59
The Calling "Dutton Ranch" Chardonnay Russian River Valley	20 70
Patz & Hall, Chardonnay Sonoma Coast	20 70
Rombauer Vineyards, Chardonnay Carneros, California	25 85
Flowers, Chardonnay Sonoma Coast	25 85
Frank Family, Chardonnay Napa Valley	70
Stags Leap Karia, Chardonnay Napa Valley	80
La Chablisienne Chablis La Sereine Burgundy, France	80
Cakebread, Chardonnay Napa Valley	98

ROSÉ

Daou Family Estates Rosé Paso Robles, California	12 42
Fleurs de Prairie Côtes de Provence, France	12 42
La Fête du Rosé Côtes de Provence, France	18 63

REDS

Sea Sun By Caymus, Pinot Noir California	13 45
Juggernaut, Pinot Noir Russian River	13 45
Meiomi, Pinot Noir California	15 52
Decoy, Pinot Noir Sonoma County	15 52
Belle Glos, "Las Alturas" Pinot Noir Santa Lucia Highlands	70
Flowers, Pinot Noir Sonoma Coast	98
Goose Ridge® G3, Merlot Washington	12 42
Emmolo, Merlot Napa Valley	23 80
Conundrum By Caymus, Red Blend California	13 45
Unshackled, Red Blend California	15 52
Quilt, Red Blend Napa Valley	18 63
Harvey & Harriet Red Blend Paso Robles	70
14 Hands, Cabernet Sauvignon Columbia Valley	9 32
Born To Run, Cabernet Sauvignon California + Washington	10 35
Franciscan Estate, Cabernet Sauvignon California	12 42
Juggernaut, Cabernet Sauvignon California	14 49
Decoy, Cabernet Sauvignon Sonoma County	15 52
Daou, Cabernet Sauvignon Paso Robles	17 59
Justin, Cabernet Sauvignon Paso Robles, California	19 67
Quilt, Cabernet Sauvignon Napa Valley	20 70
Austin Hope, Cabernet Sauvignon Paso Robles 1L	25 120
Smith & Hook, Cabernet Sauvignon Central Coast, California	52
My Favorite Neighbor, Cabernet Sauvignon Paso Robles, California	90
Frank Family, Cabernet Sauvignon Napa Valley	98
Duckhorn, Cabernet Sauvignon Napa Valley	120
Stags Leap Artemis, Cabernet Sauvignon Napa Valley	168
Silver Oak, Cabernet Sauvignon Alexander Valley	195
Chimney Rock, Cabernet Sauvignon Napa Valley	210
Silver Oak, Cabernet Sauvignon Napa Valley	350
Plumpjack, Cabernet Sauvignon Napa Valley	350
Quintessa 19, Red Blend California	530

COCKTAILS

AIR JAPAN Roku Gin, Liquid Alchemist Strawberry, Aperol, Fresh Pressed Lemon Juice	14	ESPRESSO MARTINI Suntory Haku Vodka, Fresh Shot of Espresso, Mr. Black, Baileys	16
LYCHEE MARTINI Grey Goose Vodka, Lillet Blanc, Soho Lychee, Lychee Fruit	16	GREY GOOSE MARTINI Grey Goose Vodka, Extra Dry Vermouth, Blue-Cheese-Stuffed Olive	16
OKINAWA Appleton Jamaican Rum, Grand Marnier, Fresh Pressed Lime Juice, Liquid Alchemist Orgeat	15	STRAWBERRY MULE Grey Goose Vodka, Liquid Alchemist Strawberry, Fever-Tree Ginger Beer, Fresh Mint	16
PASSIONFRUIT MARGARITA El Tesoro Silver Tequila, Grand Marnier, Fresh Pressed Lime Juice, Liquid Alchemist Passionfruit	16	PASSION PINEAPPLE Ciroc Pineapple Vodka, ST Germain Elderflower Liqueur, Pineapple Juice, Liquid Alchemist Passionfruit	17
PRICKLY PEAR MARGARITA Don Julio Blanco Tequila, Prickly Pear, Cointreau, Fresh Pressed Lime Juice	17	FRENCH MARTINI Grey Goose Vodka, Pineapple Juice, Chambord, Pinch of Sea Salt	16
BRAMBLE Roku Gin, Fresh Pressed Lemon Juice, Organic Agave, Crème de Mûre	15	NEW YORK SOUR Jameson Black Barrel, Fresh Pressed Lemon Juice, Simple Syrup, Egg White, Red Wine	16
MINTED LEMONDROP Nikka Japanese Vodka, Fresh Pressed Lemon Juice, Simple Syrup, Mint Leaves	15	THE WOODSMAN Toki Japanese Whiskey, Organic Maple Syrup, Orange Twist, Black Walnut Bitters	17
AMARETTO SOUR Disaronno Amaretto, Hennessy, Fresh Pressed Lemon Juice, Organic Agave, Egg White, Luxardo Cherry	18	SWAN OLD FASHIONED Basil Hayden Dark Rye, Amaro Nonino, Dubonnet, Dom Benedictine, Orange and Angostura Bitters, Luxardo Cherry	20
ELDERFLOWER PALOMA Patrón Reposado, ST Germain Elderflower Liqueur, Fresh Grapefruit, Fresh Pressed Lime Juice, Fever-Tree Grapefruit	18	THE MANHATTAN Angel's Envy/Woodford Reserve, Carpano Antica Vermouth, Angostura Bitters, Luxardo Cherry	18
PASSIONFRUIT SPRITZ Suntory Haku Vodka, Licor 43, Liquid Alchemist Passionfruit, Fresh Pressed Lime Juice, Top with Prosecco	16	CABERNET OF Maker's Mark 46, Dubonnet, Organic Agave, Orange and Angostura Bitters, Luxardo Cherry	18
PLUM CRAZY Hakutsuru Sake Nigori, Hakutsuru Ume Plum. Created By John	14	ROSEMARY OLD FASHIONED Woodford Reserve Rye, Rosemary Syrup, Orange Twist, Angostura Bitters Orange	17

— SPIRITS —

VODKA

Absolut	
Belvedere	
Chopin	
Ciroc	
Ciroc Passion	
Ciroc Pineapple	
Ciroc Mango	
Grey Goose	
Ketel One	
Ketel One, Oranje	
Ketel One, Botanical Cucumber & Mint	
Ketel One, Peach & Orange Blossom	
Nikka	
Pinnacle Vodka	
Suntory Haku	
Tito's	

TEQUILA/MEZCAL

Casamigos, Blanco	15
Casamigos, Reposado	16
Casamigos, Añejo	17
Casamigos, Joven	17
Clase Azul, Blanco	28
Clase Azul, Reposado	35
Clase Azul, Gold	70
Del Maguey, Vida	14
Don Julio, Blanco	15
Don Julio, Reposado	16
Don Julio, 70th	19
Don Julio, Añejo	20
Don Julio, 1942	30
El Tesoro, Blanco	15
El Tesoro, Reposado	17
Espolon, Blanco	12
Espolon, Reposado	12
Illegal, Joven	14
Illegal, Reposado	16
Illegal, Añejo	23
Montelobos, Espadin	15
Patron, Silver	16
Patron, Reposado	17
Patron, Añejo	18

WHISKEY

Angels Envy	10	16
Angels Envy Rye	14	20
Ao Suntory	14	20
Basil Hayden	15	15
Basil Hayden Dark Rye	15	17
Bulleit	15	13
Bulleit Rye	15	13
Dewar's 19	14	20
Glenlivet 12yr	14	16
Hibiki	14	25
Jack Daniels	14	12
Jameson	14	13
Jameson Black Barrel	14	14
Jefferson's Ocean Aged At Sea	9	23
Johnnie Walker, Red Label	14	13
Johnnie Walker, Black Label	11	15
Johnnie Walker, Blue Label		60
Maker's Mark 46		15
Nikka Coffey Grain		18
Nikka Coffey Malt		20
Rabbit Hole, Cavehill Kentucky Straight		17
Rittenhouse Rye		13
Skrewball Peanut Butter		12
Suntory Toki		15
Woodford Reserve		15
Woodford Reserve Rye		15
Yamazaki		40

RUM

Appleton Jamaican	19	13
Bacardi Superior White	20	11
Diplomatico	30	13
El Dorado 12 YO Guyana	15	15
Malibu	17	12
Ron Zacapa 23 Centenario	12	17

GIN

Awayuki Strawberry	23	15
Beefeater	15	12
Hendricks	16	14
Monkey 47	17	18
Roku	18	13
Tanqueray		12

BEVERAGES

HOT TEA (Matcha Genmaicha Tea)	5
COFFEE	4
DOUBLE ESPRESSO	5
LATTE	5
ICED COFFEE	4
ICED LATTE	5
ICED TEA	4
RED BULL	5
MILK	4
ORANGE JUICE	5
PINEAPPLE JUICE	5
CRANBERRY JUICE	5
APPLE JUICE	5
GINGER BEER	5
STILL WATER	
Acqua Panna Still 1 L	6
SPARKLING WATER	
Pellegrino 750ML	6
COKE, DIET COKE, SPRITE, LEMONADE, TONIC	4

DESSERTS

CHEESECAKE	9
TIRAMISU TUSCAN	9
MOCHI (Green Tea, Strawberry)	7
ICE CREAM OR SORBET (Green Tea, Lychee, Mango)	7
Chef's Daily Selection Of Dessert	12

APPETIZERS

	Half Dozen		
* KUMAMOTO OYSTERS	30 60	SOFT SHELL CRAB	15
* SHIGOKU OYSTERS	30 60	Deep fried soft shell crab salad with unagi sauce, Japanese sweet mustard sauce	
EDAMAME	6	* TUNA CRACKER	11
GARLIC OR SPICY EDAMAME	7	Crispy rice with spicy tuna, avocado, spicy mayo and eel sauce	
GOLDEN AVOCADO W/ CRABMEAT	10	JALAPENO BOMB	10
FRIED OYSTERS W/ VEGGIE TEMPURA	15	Deep fried jalapeno with cream cheese, spicy crab with salads, spicy mayo, unagi sauce	
CRISPY CALAMARI	11	CHICKEN WINGS(6 pcs)	12
EGG ROLL(2 pcs)	8	(Choice of spicy or teriyaki) Deep-fried chicken wings	
COCONUT SHRIMP (6 pcs)	9	AGEDASHI TOFU	7
VEGETABLE TEMPURA (6 pcs)	9	Deep fried tofu with dashi, bonito flakes	
GRILLED SCALLOPS (6 pcs)	18	GYOZA	10
* HAMACHI KAMA	18	6 pcs pan-fried or deep fried pork dumpling	
* UNI SHOOTER (2 pcs) 🍤	24	SHISHITO PEPPERS	9
		Flash fried Japanese peppers	
		* AHI TUNA TOWER	18
		Tuna, wakame, fish roe on bed of rice	

SASHIMI CARPACCIO-23

- * SEARED TUNA TATAKI W/SPICY GARLIC PONZU, CEVICHE
- * SEARED ALBACORE W/CRISPY ONIONS, SOY MUSTARD
- * YELLOWTAIL SASHIMI W/PONZU, SERRANO PEPPER, CEVICHE
- * WHITE FISH CARPACCIO W/PONZU, MICRO CILANTRO
- * CHEF'S CHOICE CARPACCIO

SWAN TACOS

	(2 pcs)		
* AHI TACO	15	RIBEYE TACO	15
SHRIMP TACO	13	* UNI TACO	24

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NIGIRI & SASHIMI

(2 & 4 pcs)

* ALBACORE Bincho	9 17	*SPICY SCALLOP Hotate	12 23
SNOW CRAB Zuwaigan 🍣	13 25	*YELLOWTAIL Hamachi	11 21
SHRIMP Ebi	8 15	*SMELT ROE Masago	8 15
* ESCOLAR Ono	9 17	QUAIL EGG SMELT ROE	10 19
FRESH WATER EEL Unagi	10 19	*SQUID Ika	8 15
* HALIBUT Hirame 🍣	10 19	*SWEET SHRIMP Amaebi	13 25
* MACKEREL Saba	9 17	*STRIPED JACK Shima Aji	13 25
OCTOPUS Tako	9 17	*TUNA Maguro	11 21
* RED SNAPPER Madai	10 19	*CHUTORO	18 34
* SALMON Sake	9 17	*FOIEB GRAS WITH CAVIAR	25 47
* SALMON BELLY	10 19	*SEA URCHIN Uni 🍣	24 46
* KING SALMON	13 25	*TORO WITH CAVIAR 🍣	25 47
* SALMON ROE Ikura	11 21	*A5 WAGYU WITH CAVIAR 🍣	30 56

Japanese Miyazaki

ENTRÉES

All Entrées come with Rice and a Choice of Miso Soup or Salad

SALMON TERIYAKI <small>Grilled salmon glazed in teriyaki sauce</small>	28
CHICKEN TERIYAKI <small>All white meat with veggies</small>	21
CHICKEN KATSU <small>Chicken cutlet with katsu sauce</small>	21
RIBEYE STEAK <small>10 oz. Grilled ribeye steak with veggies</small>	30
KALBI <small>Marinated boned-in short rib with veggies</small>	28
FILET MIGNON <small>6 oz Grilled filet mignon with veggies</small>	39

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SWAN SPECIALTY ROLLS

* SWAN ROLL	25
Tuna, avocado wrapped in soy paper, topped with tuna, yellowtail, salmon, shrimp, sprouts, truffle oil, pico de gallo	
* HAPPY ENDING	25
Wild snow crab, mango topped with yellowtail, avocado, tobiko, ceviche	
* PARADISE	24
Spicy tuna, cream cheese, shrimp tempura topped with seared steamed shrimp, salmon, spicy mayo, eel sauce, ceviche, sriracha, micro cilantro	
* SALMON BELLY OSAKA ROLL	25
Spicy salmon, avocado and jalapeños topped with seared salmon belly, onion and chef's spicy garlic ponzu sauce	
* LOBSTER ROLL	30
Mango, snow crab, avocado, soy paper masago, spicy mayo sauce on top	
* MODERN ALBACORE	20
Spicy tuna and cucumber topped with albacore, avocado, crispy onions, spicy mayo, unagi sauce, masago, house ponzu	
* BLUE FIN TUNA ROLL	26
* OTORO ROLL	32
Tuna, avocado topped with toro or bluefin tuna, pico wasabi, cilantro, ponzu	
* FILET MIGNON ROLL	30
* A5 WAGYU ROLL (Japanese Miyazaki)	60
Seared filet mignon or A5 wagyu with snow crab, asparagus, green onion, eel sauce	

SUSHI & SASHIMI PLATTER

Chef's Selections

* SUSHI SASHIMI	33
Four sashimi varieties, four nigiri & a classic roll	
* 9 NIGIRI & A CLASSIC ROLL	33
Tuna, salmon, Chef's choice fish	
* 6 SASHIMI & 6 NIGIRI	38
Tuna, salmon, chef's choice fish	
* PREMIUM SASHIMI	45
12 pcs chef's choice	
* DELUXE SASHIMI	90
24 pcs chef's choice	
* HIGH ROLLER SASHIMI	130
Chef's top shelf items	

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CLASSIC ROLLS & HAND ROLLS

ASPARAGUS	6	*SPICY TUNA	11
AVOCADO	6	SALMON SKIN	10
CALIFORNIA	8	WILD SNOW CRAB CALIFORNIA	15
CUCUMBER AND AVOCADO	8	*TUNA	11
EEL AND AVOCADO	11	*TUNA AVOCADO	12
*PHILLY ROLL	10	*NEGITORO	15
*SALMON AND AVOCADO	11	*YELLOWTAIL AND SCALLION	11
*SALMON	10	VEGETABLE	8
SPICY CRAB	10	SHRIMP TEMPURA	11

SIGNATURE ROLLS

*RAINBOW	19
Imitation crabmeat, cucumber, avocado, assorted fish on top	
SPIDER ROLL	17
Soft shell crab, imitation crabmeat, cucumber, gobo, sprouts, avocado, eel sauce	
*SENSEI	17
California roll topped with fresh salmon sashimi, lemon	
*PINK LADY	20
Imitation crabmeat, tuna, salmon, avocado, soy paper, eel sauce, spicy mayo on side	
*HAWAIIAN	18
California roll topped with tuna, avocado	
*RED DRAGON	19
Spicy tuna, cucumber, topped with tuna, avocado on top	
CATERPILLAR	17
Imitation crabmeat, eel, cucumber topped with avocado, eel sauce	
DRAGON	17
Shrimp tempura, imitation crabmeat, cucumber, topped with eel, avocado on top	
*CROCODILE	18
Imitation crabmeat, cucumber, avocado topped with spicy tuna, eel tempura, masago, eel sauce, spicy mayo	
*KISS OF FIRE	18
Spicy tuna, cucumber, topped with albacore serrano pepper, ponzu sauce, sriracha	
*SEARED SALMON	20
Imitation spicy crabmeat, shrimp tempura, cucumber, topped with seared salmon on top spicy mayo with masago	
*HOT NIGHT	17
Shrimp tempura, imitation crabmeat, cucumber topped with spicy tuna, avocado, spicy mayo, eel sauce	
DOUBLE DOUBLE	17
Shrimp tempura, cucumber, imitation crabmeat, topped with shrimp, avocado on top, eel sauce	

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NO RICE ROLLS

(with Sauce)

GRASSHOPPER	18
Soft shell crab, imitation crabmeat, avocado wrapped with cucumber skin, eel sauce	
*ROCK & ROLL	17
Imitation crabmeat, spicy tuna, shrimp tempura, wrapped with cucumber skin eel sauce, spicy mayo	
*PLANET EARTH	19
Salmon, tuna, yellowtail, sprouts, avocado wrapped with cucumber skin, mustard soy	

TEMPURA ROLLS

(Deep Fried)

GOLDEN CALIFORNIA	11
Imitation crabmeat, avocado, deep fried, eel sauce	
*LAS VEGAS ROLL	13
Deep fried fresh salmon, cream cheese, crab salad, avocado with eel sauce	
*GOLDEN S. TUNA	13
Spicy tuna, avocado, deep fried, eel sauce, spicy mayo	
*POPCORN CRAWFISH ROLL	21
California roll topped with tempura fried crawfish, green onion, unagi sauce, spicy mayo	
*CRUNCHY SCALLOP ROLL	20
California roll topped with panko fried scallops, green onion, unagi sauce, spicy mayo	

BAKED ROLLS

(with Sauce)

BAKED CRAB ROLL	20
Baked Crab avocado, cucumber wrapped in soy paper	
DYNAMITE ROLL	20
Baked scallops, mushroom, onions, cheese on top of California roll, scallions, eel sauce, dynamite sauce	
FLAMING ROLL	24
Baked langostino, mushrooms, onions, cheese on top of California roll, scallions, eel sauce, dynamite sauce	

SOUPS & SALADS

MISO SOUP	4	HOUSE SALAD	6
SEAFOOD SOUP	12	SQUID SALAD	8
SEAWEED SALAD	7	* SUNOMONO SALAD	7
		* TUNA AVOCADO SALAD	19

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NOODLES & FRIED RICE

CHASHU MISO RAMEN	18
(Choice of original or spicy broth) Japanese ramen noodles with miso-based broth, sliced chashu pork, fish cake, cabbage, boiled egg, and green onion	
YAKI UDON (Beef, Chicken or Shrimp)	18
Stir-fried udon noodles with, cabbage, onions, red peppers and carrots tossed with house yaki udon sauce	
YAKISOBA (Beef, Chicken or Shrimp)	18
Japanese style pan fried noodles with, cabbage, onions, red peppers and carrots with yakisoba sauce	
FRIED RICE	13
Wok-tossed with egg, carrots, peas, onion, scallions, sesame seeds	
CHICKEN, BEEF OR SHRIMP FRIED RICE	18
Wok-tossed with egg, carrots, peas, onion, scallions, sesame seeds	

LUNCH

Tues - Sat | 12-2:30PM

BENTO SPECIAL

Served with miso soup & white rice

KALBI	22	SALMON TERIYAKI	20
4 pcs California or 4 pcs spicy tuna w/ shrimp tempura		4 pcs California or 4 pcs spicy tuna w / shrimp tempura	
CHICKEN TERIYAKI	18	RIBEYE STEAK	22
4 pcs California or 4 pcs spicy tuna w/ shrimp tempura		4 pcs California or 4 pcs spicy tuna w / shrimp tempura	
SHRIMP TERIYAKI	19		
4 pcs California or 4 pcs spicy tuna w / shrimp tempura			

COMBINATION

Served with miso soup

*MAKI COMBO	20
Choice of any 3 Rolls	
*4 PCS NIGIRI SUSHI W/A ROLL	19
*4 PCS SASHIMI W/A ROLL	19
ROLL OPTIONS: EEL AND AVOCADO • CALIFORNIA ROLL • *SPICY TUNA ROLL • SPICY CRAB ROLL • *VEGAS ROLL • GOLDEN CALIFORNIA • *PHILLY ROLL • *YELLOWTAIL AND SCALLION • CRUNCHY SHRIMP • *SALMON ROLL	

SIDES

WHITE RICE	3
SUSHI RICE	4
FRESH WASABI 🍱	6

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HAPPY HOUR

Every Day | 2:30-5:30 PM

BEER

DRAFT Sapporo, Asahi, Blue Moon, Voodoo Ranger Juicy Haze	4	BOTTLE Heineken, Corona, Heineken 0.0, Sapporo Light, Kirin, Kirin Light, Coors Light, Miller Light, Ultra	4
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SAKE

HAKUTSURU JUNMAI (HOUSE SAKE) S 4 / L 6	9	OZEKI KARATAMBA HONJOZO	14
HAKUTSURU JUNMAI DRAFT SAKE	9	KENBISHI KUROMATSU HONJOZO	18
KUROSAWA JUNMAI KIMOTO	19	HAKUTSURU SAYURI NIGORI	14
HAKUTSURU JUNMAI GINJO	14	OZEKI NIGORI PINEAPPLE	14
MIZUBASHO GINJO	20	OZEKI NIGORI STRAWBERRY	14
HAKUTSURU SHOUNE JUNMAI DAIGINJO	22	OZEKI HANA AWAKA SPARKLING SAKE	12
DASSAI 45 JUNMAI DAIGINJO	23	KIKUSUI JUNMAI GIHJO SAKE	14

WINES

Minoetto Prosecco, Brut Veneto, Italy 187 mL	9	Sea Sun By Caymus, Chardonnay California	10
Antinori Santa Cristina, Pinot Grigio Veneto, Italy	8	Sea Sun By Caymus, Pinot Noir California	10
Daou Family Estates Rosé Paso Robbles, California	9	Franciscan Estate, Cabernet Sauvignon California	10

COCKTAILS 12

AIR JAPAN Roku Gin, Liquid Alchemist Strawberry, Aperol, Fresh Pressed Lemon Juice	CLASSIC MARGARITA El Tesoro Silver Tequila, Fresh Pressed Lime Juice, Orange Liqueur, Organic Agava
MINTED LEMONDROP Nikka Japanese Vodka, Fresh Pressed Lemon Juice, Simple Syrup, Mint Leaves	MOSCOW MULE Tito's, Fever-Tree Ginger Beer, Fresh Pressed Lime Juice
PLUM CRAZY Hakutsuru Sake Nigori, Hakutsuru Ume Plum, Created by John	GREY GOOSE MARTINI Grey Goose Vodka, Extra Dry Vermouth, Blue-Cheese-Stuffed Olive
BYO GIN & TONIC Beefeater, Hendricks, Roku, Tanqueray	APEROL SPRITZ Aperol, Club Soda, Prosecco, Orange Slice
CLASSIC OLD FASHIONED Pick your poison: Rittenhouse Rye, Maker's Mark 46, Bulleit Bourbon	THE WOODSMAN Toki Japanese whiskey, Organic Maple Syrup, Orange Twist, Black Walnut Bitters

HAPPY HOUR

Every Day | 2:30-5:30 PM

DINE IN ONLY

APPETIZERS

EDAMAME	4
SHISHITO PEPPERS	7
Flash Fried Japanese Peppers	
EGG ROLL	6
DEEP FRIED GYOZA	7
GOLDEN AVOCADO WITH CRABMEAT	8
TUNA CRACKER	8
Crispy Rice With Spicy Tuna, Avocado, Spicy Mayo, Unagi Sauce	
CALAMARI TEMPURA	8
Deep Fried Battered Calamari	
CHICKEN WINGS (6 pcs)	10
(Choice Of Spicy Or Teriyaki) Deep-Fried Chicken Wings	
VEGETABLE TEMPURA (6 pcs)	7
COCONUT SHRIMP(6 pcs)	7

SUSHI & ROLLS

* SALMON SUSHI (2 pcs)	7
* TUNA SUSHI (2 pcs)	8
GOLDEN CALIFORNIA ROLL	8
* LAS VEGAS ROLL	10
CALIFORNIA ROLL	6
* PHILLY ROLL	8
* SPICY TUNA	8
* SENSEI ROLL	13

 Limited Availability

Allergens are present in our kitchen so we cannot guarantee the dishes are 100% allergen free.

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