

SWAN

SUSHI·SEAFOOD·BAR

BEER

DRAFT

Sapporo 7 Asahi 7 Scottsdale Blonde 8 Phx Beer Co Monsoon IPA 9

BOTTLE

Sapporo Light 6 Kirin 6 Kirin Light 6 Coors Light 5 Miller Lite 5
Blue Moon 5 Heineken 6 Corona 6 Heineken 0.0 6 Ultra 5

CAN BEER

Sapporo Black 8 Voodoo Ranger Juicy Haze 7

JAPANESE SPECIALTY BEER

IBU: International Bitterness Units

KAWABA PEARL PILSNER (330ML) IBU 26.5 11

Refreshing and clean with a subtle sweetness of rice and very minimum bitterness. Well-balanced rice and barley flavor.

KAWABA SNOW WEIZEN (330ML) IBU 17.9 11

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.

KAWABA SUNRISE ALE (330ML) IBU 24.7 11

This ale is appetizing, with a slight bitter entry and sweet round aftertaste. A crisp, elegant ale which is less bitter than other ales.

KAWABA TWILIGHT (330ML) IBU 35.8 11

A new style beer called "JPA" (Japanese Pale Ale). Light hop aroma and soft bitterness compared to regular Western IPA.

JAPANESE FRUIT WINE

HAKUTSURU JUICY YUZU 7

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.

HAKUTSURU UME PLUM 8

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.

HAKUSHIKA HANAHOKAKU JUNMAI DAIGINJO AND PLUM (330ML) 19

The combination of freshly squeezed plum juice and Hakushika Junmai Daiginjo gives this new liqueur a well-balanced taste with an elegant aroma, fresh taste, and crispy tartness.

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
Flowerly fragrant, silky smoothness, and slightly dry.	
HAKUTSURU SHOUNE JUNMAI DAIGINJO (300ML) SMV +2	28
(720ML) SMV +2	60
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	16
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 BLUE 35 JUNMAI DAIGINJO (375ML) SMV +4	55
(720ML) SMV +4	95
Licorice and cantaloupe give way to pineapple candy, lemon curd and vanilla with a hint of brine on the finish MADE IN USA(New York)	
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 187ml 750ml	23 90
Moët & Chandon, Rose Champagne, France 187ml	27
Mionetto Prosecco, Brut Veneto, Italy 187ml 750ml	12 46
Faire La Fête, Brut Rosé Languedoc, France	58
Nicolas Feuillatte Champagne, France	85
Veuve Clicquot, Brut Champagne, France	128

WHITES

Kim Crawford, Sauvignon Blanc New Zealand	13 50
Whitehaven, Sauvignon Blanc Marlborough, New Zealand	13 50
Loveblock, Sauvignon Blanc Marlborough, New Zealand	60
Duckhorn, Sauvignon Blanc North Coast, California	18 70
Antinori Santa Cristina, Pinot Grigio Veneto, Italy	12 46
J Vineyards, Pinot Grigio California	14 54
Santa Margherita, Pinot Grigio Veneto, Italy	18 70
Chateau Ste Michelle Eroica, Riesling Washington	14 54
Sea Sun by Caymus, Chardonnay California	13 50
Daou, Chardonnay Paso Robles, California	14 54
Sonoma Cutrer, Chardonnay Russian River	15 58
Patz & Hall, Chardonnay Sonoma Coast	18 70
Frank Family, Chardonnay Napa Valley	20 78
Rombauer Vineyards, Chardonnay Carneros, California	25 85
Hartford Court, Chardonnay Russian River Valley	63
The Calling "Dutton Ranch" Chardonnay Russian River	70
La Chablisienne Chablis La Sereine Burgundy, France	80
Stags Leap Karia, Chardonnay Napa Valley	85
Flowers, Chardonnay Sonoma Coast	85
Cakebread, Chardonnay Napa Valley	98

ROSÉ

Daou Family Estates Rosé Paso Robles, California	12 46
Fleurs de Prairie Côtes de Provence, France	12 46
La Fête du Rosé Côtes de Provence, France	63

REDS

Sea Sun by Caymus, Pinot Noir California	13 50
Juggernaut, Pinot Noir Russian River	13 50
Meomi, Pinot Noir California	15 58
Decoy, Pinot Noir Sonoma County	15 58
Belle Glos, "Las Alturas" Pinot Noir Santa Lucia Highlands	70
Flowers, Pinot Noir Sonoma Coast	98
Goose Ridge® G3, Merlot Washington	13 50
Emmolo, Merlot Napa Valley	80
Conundrum by Caymus, Red Blend California	13 50
Unshackled, Red Blend California	15 58
Quilt, Red Blend Napa Valley	18 70
Leviathan, Red Blend California	80
Bonanza, Cabernet Sauvignon California	13 50
Smith & Hook, Cabernet Sauvignon Central Coast, California	15 58
Daou, Cabernet Sauvignon Paso Robles	16 62
Justin, Cabernet Sauvignon Paso Robles, California	18 70
Quilt, Cabernet Sauvignon Napa Valley	20 78
Austin Hope, Cabernet Sauvignon Paso Robles, California	23 108
Juggernaut, Cabernet Sauvignon California	50
Decoy, Cabernet Sauvignon Sonoma County	58
My Favorite Neighbor, Cabernet Sauvignon Paso Robles, California	95
Frank Family, Cabernet Sauvignon Napa Valley	98
Duckhorn, Cabernet Sauvignon Napa Valley	120
Jordan, Cabernet Sauvignon Alexander Valley	128
Caymus, Cabernet Sauvignon Napa Valley 1L	148
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, Red Blend California	530
Opus One, Cabernet Sauvignon Oakville	650

COCKTAILS

AIR JAPAN	15	ESPRESSO MARTINI	16
Roku Gin, Liquid Alchemist Strawberry, Aperol, Fresh Pressed Lemon Juice		Suntory Haku Vodka, Fresh Shot of Espresso, Mr. Black, Baileys	
LYCHEE MARTINI	16	GREY GOOSE MARTINI	16
Grey Goose Vodka, Lillet Blanc, Soho Lychee, Lychee Fruit		Grey Goose Vodka, Extra Dry Vermouth, Blue Cheese-Stuffed Olive	
LYCHEE PEACHY	15	STRAWBERRY MULE	15
Haiken Lychee Vodka, Peach Liqueur, Fresh Pressed Lemon Juice		Tito's Handmade Vodka, Liquid Alchemist Strawberry, Fever-Tree Ginger Beer, Fresh Mint	
PASSION FRUIT MARGARITA	16	PASSION PINEAPPLE	17
El Tesoro Silver Tequila, Grand Marnier, Fresh Pressed Lime Juice, Liquid Alchemist Passionfruit		Ciroc Pineapple Vodka, ST Germain Elderflower Liqueur, Pineapple Juice, Liquid Alchemist Passionfruit	
PRICKLY PEAR MARGARITA	17	FRENCH MARTINI	16
Don Julio Blanco Tequila, Prickly Pear, Cointreau, Fresh Pressed Lime Juice		Grey Goose Vodka, Pineapple Juice, Chambord, Pinch of Sea Salt	
THE PHANTOM	18	TRICK PONY	18
Branson VS, Alma Finca Orange Cordial, Lemon, Cane Sugar Rim		Riazul Reposado Artizan Tequila, Fresh Pressed Lime Juice, Handmade Grapefruit Soda	
MINTED LEMON DROP	15	THE HEARTBREAKER	15
Belvedere Organic Vodka, Fresh Pressed Lemon Juice, Simple Syrup, Mint Leaves		Hanson's Organic Ginger Vodka, Hibiscus, Fresh Pressed Lemon Juice	
AMARETTO SOUR	18	PASSIONFRUIT SPRITZ	17
Disaronno Amaretto, Hennessy, Fresh Pressed Lemon Juice, Organic Agave, Luxardo Cherry		Suntory Haku Vodka, Licor 43, Liquid Alchemist Passionfruit, Fresh Pressed Lime Juice, Topped with Prosecco	
ELDERFLOWER PALOMA	19	MAKE YOUR SUNRISE	18
Patrón Reposado, ST Germain Elderflower Liqueur, Fresh Grapefruit, Fresh Pressed Lime Juice, Fever-Tree Grapefruit		Maker's Mark 46, Lejay Black Berry Liqueur, Fresh Pressed Lemon Juice	
SWAN OLD FASHIONED	20	THE WOODSMAN	17
Basil Hayden Dark Rye, Amaro Nonino, Dubonnet, Dom Benedictine, Orange and Angostura Bitters, Luxardo Cherry		Toki Japanese Whiskey, Organic Maple Syrup, Orange Twist, Black Walnut Bitters	
THE MANHATTAN	18	ROSEMARY OLD FASHIONED	17
Angel's Envy/Woodford Reserve, Carpano Antica Vermouth, Angostura Bitters, Luxardo Cherry		Woodford Reserve Rye, Rosemary Syrup, Orange Twist, Angostura Bitters Orange	

SPIRITS

VODKA

Absolut	11
Belvedere	15
Chopin	15
Ciroc	15
Ciroc, Passion	15
Ciroc, Pineapple	15
Ciroc, Mango	15
Grey Goose	15
Ketel One	14
Ketel One, Orange	14
Ketel One, Botanical Cucumber & Mint	14
Ketel One, Peach & Orange Blossom	14
Nikka	15
Suntory Haku	14
Tito's	12

TEQUILA/MEZCAL

Casamigos, Blanco	16
Casamigos, Reposado	18
Casamigos, Añejo	19
Casamigos, Joven	18
Clase Azul, Blanco	30
Clase Azul, Reposado	35
Clase Azul, Gold	70
Del Maguey, Vida	14
Don Julio, Blanco	16
Don Julio, Reposado	18
Don Julio, 70th	19
Don Julio, Añejo	20
Don Julio, 1942	33
El Tesoro, Blanco	16
El Tesoro, Reposado	18
Espolon, Blanco	13
Espolon, Reposado	13
Illegal, Joven	14
Illegal, Reposado	16
Illegal, Añejo	23
Montelobos, Espadin	15
Patron, Silver	16
Patron, Reposado	17
Patron, Añejo	18
Riazul, Reposado	17
Riazul, Añejo	20

WHISKEY

Angel's Envy	16
Angel's Envy Rye	20
Ao Suntory	20
Basil Hayden	16
Basil Hayden Dark Rye	16
Bulleit	13
Bulleit Rye	13
Crown Royal	13
Dewar's 19	20
Glenlivet 12yr	17
Hibiki	25
Jack Daniels	13
Jameson	13
Jameson Black Barrel	14
Jefferson's Ocean Aged At Sea	23
Johnnie Walker, Red Label	13
Johnnie Walker, Black Label	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	13
Suntory Toki	15
Woodford Reserve	15
Woodford Reserve Rye	17
Yamazaki	40

RUM

Appleton Jamaican	13
Bacardi Superior White	12
Diplomatico	14
El Dorado 12 YO Guyana	15
Malibu	12
Ron Zacapa 23 Centenario	17

GIN

Awayuki Strawberry	15
Bombay Sapphire	13
Beefeater	12
Hendricks	14
Monkey 47	18
Roku	14
Tanqueray	12

ZERO-PROOF

LYCHEE CRUSH	8	STRAWBERRY FIELD	8
Yuzu, Lychee, Elderflower Cordial, Fresh Pressed Lemon, & Mint		Strawberrys, Fresh Pressed Lime, Agave, & Mint	
FIZZY PEAR	9	TAJIN SUNRISES	9
Seedlip Grove 42, Pear Purée, & Fresh Pressed Lemon Juice		Mango, Peach, Prickly Pear Purée, Fresh Pressed Lemon, Maple Syrup, & Mint	
HIBISCUS L'AMOUR	8	BLOOD ORANGE GINGER	9
France Hibiscus, Prickly Pear Purée, Fresh Pressed Lemon, Maple Syrup, & Mint		Blood Orange, Fresh Pressed Lemon, Fever Tree Ginger Beer, Fee Bros Cranberry Bitters, & Old Fashion Aromatic Bitter	

NON-ALCOHOLIC BEVERAGES

HOT TEA (Matcha Genmaicha Tea)	5	PINEAPPLE JUICE	5
COFFEE	4	CRANBERRY JUICE	5
DOUBLE ESPRESSO	5	APPLE JUICE	5
LATTE	5	GINGER BEER	5
ICED COFFEE	4	RED BULL	5
ICED LATTE	5	MILK	4
ICED TEA	4	ORANGE JUICE	5
STILL WATER		SPARKLING WATER	
Acqua Panna Still 1L	8	Pellegrino 750ML	7
COKE, DIET COKE, SPRITE, LEMONADE, TONIC			4

DESSERTS

CHEESECAKE	10
TIRAMISU TUSCAN	10
MOCHI (Green Tea, Strawberry)	7
ICE CREAM OR SORBET (Green Tea, Lychee, Mango)	7
Chef's Daily Selection Of Dessert	12

RAW & CHILLED

	Half	Dozen		
*KUMAMOTO OYSTERS	30	60	*TUNA CRACKER	12
*SHIGOKU OYSTERS	30	60	Crispy rice with spicy tuna, avocado, jalapeno, spicy mayo and eel sauce	
*UNI SHOOTER (2 pcs)🍤	24		*AHI TUNA TOWER	19
*OYSTER SHOOTER (2 pcs)	14		Tuna, avocado, crabmeat on bed of rice	
			*3 ROE TARTARE	23
			*TORO TARTARE W/CAVIAR	32

KITCHEN STARTERS

EDAMAME	7	JALAPENO BOMB	10
GARLIC OR SPICY EDAMAME	8	Deep fried jalapeno with cream cheese, crabmeat, spicy mayo, unagi sauce	
GOLDEN AVOCADO W/ CRABMEAT	10	CHICKEN WINGS (6 pcs)	13
CRISPY CALAMARI	10	Deep-fried chicken wings (Choice of spicy or teriyaki)	
EGG ROLL (2 pcs)	8	AGEDASHI TOFU	8
COCONUT SHRIMP (6 pcs)	10	Deep fried tofu with dashi, bonito flakes	
VEGETABLE TEMPURA (6 pcs)	9	GYOZA (6 pcs)	11
GRILLED SCALLOPS (6 pcs)	21	Pan-fried or deep fried pork dumplings	
HAMACHI KAMA	18	SHISHITO PEPPERS	9
SOFT SHELL CRAB	15	Flash fried Japanese peppers	
		SHRIMP TEMPURA (6 pcs)	12

SASHIMI CARPACCIO

- *SEARED TUNA TATAKI w/SPICY PONZU, PICO DE GALLO 23
- *SEARED ALBACORE w/CRISPY ONIONS, SOY MUSTARD, PICO DE GALLO 23
- *YELLOWTAIL CARPACCIO w/PONZU, SERRANO PEPPER, PICO DE GALLO 23
- *WHITE FISH CARPACCIO w/PONZU, MICRO CILANTRO, PICO DE GALLO 23
- *NEW STYLE SASHIMI w/TUNA, SALMON, YELLOWTAIL, MANGO, JALAPENO, TOBIKO, PICO DE GALLO, CILANTRO, SPICY PONZU 25
- *CHEF'S CHOICE CARPACCIO 25

*A5 WAGYU HOT STONE 70

SWAN TACOS

	(2 pcs)		
*AHI TACO	17	RIBEYE TACO	15
SHRIMP TACO	14	*UNI TACO	24

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NIGIRI & SASHIMI

(2 & 4 pcs)

*ALBACORE Bincho	9 17	*SPICYSCALLOP 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	*SWEET SHRIMP Amaebi	13 25
*HALIBUT Hirame	10 19	*STRIPED JACK Shima Aji	13 25
*MACKEREL Saba	9 17	*TUNA Maguro	11 21
OCTOPUS Tako	9 17	*CHUTORO Medium Fatty Tuna	19 36
*RED SNAPPER Madai	10 19	*OTORO Fatty Tuna	23 42
*SALMON Sake	9 17	*FOIE GRAS WITH CAVIAR	25 47
*SALMON BELLY	10 19	*SEA URCHIN Uni	24 46
*KING SALMON	13 25	*TORO WITH CAVIAR	30 56
*SALMON ROE Ikura	11 21	*A5 WAGYU WITH CAVIAR	30 56
SQUID Ika	8 15	Japanese Miyazaki	

ENTRÉES

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

MISO BLACK COD	32
<small>Grilled miso-marinated black cod with veggies</small>	
SALMON TERIYAKI	30
<small>Grilled salmon glazed in teriyaki sauce</small>	
CHICKEN TERIYAKI	21
<small>All white meat with veggies</small>	
CHICKEN KATSU	21
<small>Chicken cutlet with katsu sauce</small>	
RIBEYE STEAK	30
<small>10 oz Grilled ribeye steak with veggies</small>	
KALBI	28
<small>Marinated boned-in short rib with veggies</small>	
FILET MIGNON	39
<small>6 oz Grilled filet mignon with veggies</small>	

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SWAN SPECIALTY ROLLS

*SWAN ROLL	25
Tuna, avocado wrapped in soy paper, topped with assorted fish, sprouts, truffle oil, pico de gallo	
*HAPPY ENDING	25
Wild snow crab, mango topped with yellowtail, avocado, tobiko, pico de gallo	
*PARADISE	24
Spicy tuna, cream cheese, shrimp tempura topped with seared steamed shrimp, seared salmon, spicy mayo, eel sauce, pico de gallo, sriracha, micro cilantro	
*SALMON BELLY OSAKA ROLL	25
Spicy salmon, avocado, and jalapeños topped with seared salmon belly, onion, and spicy mayo, eel sauce, scallion, crispy onion	
*LOBSTER ROLL	30
Mango, snow crab, avocado, lobster wrapped in soy paper masago, spicy mayo sauce on top	
*MODERN ALBACORE	22
Spicy tuna and cucumber topped with albacore, avocado, crispy onions, spicy mayo, eel sauce, masago, house ponzu	
*PHOENIX SUN ROLL	35
Toro, avocado topped with toro, sea urchin with chef's signature sauce	
*BLUE FIN TUNA ROLL	26
*OTORO ROLL	32
Tuna, avocado topped with toro or bluefin tuna, kizami wasabi, cilantro, ponzu	
*FILET MIGNON ROLL	30
*A5 WAGYU ROLL (Japanese Miyazaki)	60
Seared filet mignon or A5 wagyu with snow crab, asparagus, sprouts, eel sauce	

SUSHI & SASHIMI PLATTER

Chef's Selections

*SUSHI SASHIMI	35
Four sashimi, four nigiri varieties & choice of a classic roll	
*9 NIGIRI & A CLASSIC ROLL	38
Nine nigiri varieties & choice of a classic roll	
*6 SASHIMI & 6 NIGIRI	40
Six nigiri & six sashimi varieties	
*PREMIUM SASHIMI	45
12 pcs chef's choice	
*DELUXE SASHIMI	90
27 pcs chef's choice	
*DELUXE NIGIRI	100
27 pcs chef's choice	
*HIGH ROLLER SASHIMI	130
35 pcs chef's top shelf items	

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CLASSIC ROLLS & HAND ROLLS

ASPARAGUS	7	*SPICY TUNA	12
AVOCADO	7	SALMON SKIN	10
CALIFORNIA	9	WILD SNOW CRAB CALIFORNIA	15
CUCUMBER AND AVOCADO	9	*TUNA	12
EEL AND AVOCADO	11	*TUNA AVOCADO	13
*PHILLY ROLL	12	*NEGITORO	15
*SALMON AND AVOCADO	12	*YELLOWTAIL AND SCALLION	11
*SALMON	11	VEGETABLE	9
SPICY CRAB	10	SHRIMP TEMPURA	12

SIGNATURE ROLLS

*RAINBOW	19
Imitation crabmeat, cucumber, avocado, assorted fish on top	
SPIDER ROLL	18
Soft shell crab, imitation crabmeat, cucumber, gobo, sprouts, avocado, eel sauce	
*SENSEI	17
California roll topped with fresh salmon sashimi, and lemon	
*PINK LADY	20
Imitation crabmeat, tuna, salmon, avocado, soy paper, eel sauce, and spicy mayo on side	
*HAWAIIAN	18
California roll topped with tuna, avocado	
*RED DRAGON	19
Spicy tuna, cucumber, topped with tuna, avocado	
CATERPILLAR	18
Imitation crabmeat, eel, cucumber, topped with avocado, eel sauce	
DRAGON	18
Shrimp tempura, imitation crabmeat, cucumber, topped with eel, avocado	
*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 crabmeat, shrimp tempura, cucumber, topped with seared salmon, spicy mayo with masago	
*HOT NIGHT	18
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, 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	12
Imitation crabmeat, avocado, deep fried, eel sauce	
*LAS VEGAS ROLL	13
Deep fried roll with fresh salmon, cream cheese, crabmeat, avocado, eel sauce	
*GOLDEN SPICY TUNA	14
Spicy tuna, avocado, deep fried, eel sauce, spicy mayo	
POPCORN CRAWFISH ROLL	21
California roll topped with tempura fried crawfish, green onion, eel sauce, spicy mayo	
CRUNCHY SCALLOP ROLL	20
California roll topped with tempura fried scallops, green onion, eel sauce, spicy mayo	

BAKED ROLLS

(With Sauce)

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

SOUPS & SALADS

MISO SOUP	5	HOUSE SALAD	6
SEAFOOD SOUP	12	SQUID SALAD	8
SEAWEED SALAD	8	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	
YAKI UDON COMBO (Beef, Chicken, & Shrimp)	23
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	
YAKISOBA COMBO (Beef, Chicken, & Shrimp)	23
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, and sesame seeds	
CHICKEN, BEEF OR SHRIMP FRIED RICE	18
Wok-tossed with egg, carrots, peas, onion, scallions, and sesame seeds	
FRIED RICE COMBO (Beef, Chicken, & Shrimp)	23
Wok-tossed with egg, carrots, peas, onion, scallions, and sesame seeds	

THE KIDS MENU

12 & Under | Comes With A Drink

MISO RAMEN	10
CHICKEN TERIYAKI BOWL	11
FRIED RICE (Beef /Chicken/Shrimp)	11
YAKISOBA (Beef/Chicken/Shrimp)	11
SALMON TERIYAKI W/WHITE RICE	15

SIDES

WHITE RICE	3	FRESH WASABI ROOT 🍴	12
SUSHI RICE	4	KIZAMI WASABI	6

HAPPY HOUR

Every Day | 3:00-5:30 PM

BEER

DRAFT	5	BOTTLE	4
Sapporo Asahi		Sapporo Light Kirin Kirin Light	

SAKE

HAKUTSURU JUNMAI (HOUSE SAKE) S 4 / L 6		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

Mionetto Prosecco, Brut Veneto, Italy 187 ml	10	Sea Sun By Caymus, Chardonnay California	10
Antinori Santa Cristina, Pinot Grigio Veneto, Italy	10	Sea Sun By Caymus, Pinot Noir California	10
Daou Family Estates, Rosé Paso Robles, California	10	Bonanza, Cabernet Sauvignon California	10

COCKTAILS 12

AIR JAPAN

Roku Gin, Liquid Alchemist Strawberry,
Aperol, Fresh Pressed Lemon Juice

ESPRESSO MARTINI

Suntory Haku Vodka, Fresh Shot of
Espresso, Mr. Black, Baileys

MOSCOW MULE

Tito's Vodka, Fever-Tree Ginger Beer, Fresh Pressed
Lime Juice

CLASSIC MARGARITA

El Tesoro Silver Tequila, Fresh Pressed
Lime Juice, Orange Liqueur, Organic Agave

LYCHEE PEACHY

Haiken Lychee Vodka, Peach Liqueur, Lemon

GREY GOOSE MARTINI

Grey Goose Vodka, Extra Dry Vermouth,
Blue-Cheese-Stuffed Olives

APEROL SPRITZ

Aperol, Club Soda, Prosecco, Orange Slice

BYO GIN & TONIC

Beefeater, Hendricks, Roku, Tanqueray

CLASSIC OLD FASHIONED

Pick your poison: Rittenhouse Rye, Maker's
Mark 46, Bulleit Bourbon

HAPPY HOUR

Every Day | 3:00-5:30 PM

DINE IN ONLY

APPETIZERS

EDAMAME	5
SHISHITO PEPPERS Flash Fried Japanese Peppers	7
EGG ROLL	6
GYOZA (6 pcs) Choice Of Deep-Fried, Pan Fried or Steamed	8
GOLDEN AVOCADO WITH CRABMEAT	8
*TUNA CRACKER Crispy Rice With Spicy Tuna, Avocado, Spicy Mayo, Jalapeno, Eel Sauce	9
CALAMARI TEMPURA Deep Fried Battered Calamari	8
CHICKEN WINGS (6 pcs) Deep-Fried Chicken Wings (Choice Of Spicy Or Teriyaki)	10
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	10
* SPICY TUNA	9
* SENSEI ROLL	13

🍷 Limited Availability

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.