

APPETIZER

SUNOMONO SEAFOOD SALAD 18-

cucumber, wakame, scallop, snow crab, sesame, ikura

KUMAMOTO OYSTER 4PCS 32- ★

oyster, chopped toro, ikura, tosazu jelly

MISO COD (LIMITED) 25- ★

miso marinated black cod, Tofu miso foam, cucumber

TEMPURA HAMACHI KAMA (LIMITED) 20-

KANPACHI TIRADITO 24-

Amber Jack, truffle ponzu soy, kizami wasabi, 8pcs

MADAI CRUDO 22- ★

Japanese sea bream, miso lemon dressing, shio kombu, shiso leaf, 6pcs

SALMON TATAKI 20-

seared salmon, ponzu momiji soy, micro green, 6pcs

TORO TOASTER 25-

milk bread, chopped toro, bafun uni, caviar, 2pcs

WAGYU GYOZA (LIMITED) 25- ★

chopped wagyu, shallots, mushroom, pine nuts, garlic, truffle, 5 pcs

CHICKEN KARAAGE 12-

fried chicken, yuzu mayo

CLASSIC TEMPURA TRAY 18- ★

tempura shrimp, shishito pepper, sweet potato, eggplant, ponzu momiji sauce

GLAZED BRUSSELS SPROUTS 12- ★

Japanese-style, asian pear, sesame

SIGNATURE CRISPY CUTLET ★

PORK /CHICKEN 12-

SIDE

SEAWEED SALAD 6-

MISO SOUP 5-

CHAWANMUSHI 9 ★

egg custard, ikura, shiso leaf

EDAMAME 6-

TRUFFLE EDAMAME 10-

OMAKASE EXPERIENCE 158- ★

"I'll leave it to you." Trust our chef to curate a seasonal journey specifically for you, featuring the finest ingredients of the day.

CHEF TASTING MENU \$58 ★

Chef's Tasting Menu A curated journey through our signature flavors and seasonal highlights.

DONBURI/BOWL

CHIRASHI DON 28- 🌟

salmon, tuna, yellowtail, scallop, snow crab,
sunomono cucumber, marinated ikura, takuan,
shiso, ginger add uni 3/4 oz (\$ 18)

TUNA DON 20-

Japanese bluefin tuna, cucumber, avocado,
mango, ginger

SALMON DON 18-

cured Scottish, salmon, cucumber, avocado,
seaweed salad, ginger

JPN CURRY KATSU RICE - FROM 19.95

Pork/Chicken - 19.95 🌟; Salmon - 22.50

Japanese curry, onion, carrot,
potato, spices, cucumber

MAKI ROLL

AIKO ROLL 16-

assorted fish, salmon, tuna, whitefish,
tamago, cucumber, takuan, avocado, 5pcs

SALMON AVOCADO ROLL 15-

salmon, avocado, 8pcs

RAINBOW ROLL 22- 🌟

snow crab, cucumber, avocado inside,
topped with assorted fish, 10pcs

SHRIMP TEMPURA ROLL 12-

tempura shrimp, avocado, 8pcs

WAKU WAGYU ROLL 28.00-

tempura shrimp, avocado, shiitake
mushroom inside, with slice wagyu beef,
truffle paste on top, 10 pcs

NEGIHAMA ROLL 12.00-

chopped hamachi, scallion

NEGITORO ROLL 15.00- 🌟

chopped toro, scallion

DESSERT

MOCHI 1PCS 4- / 3PCS 10-

Vanilla chip; matcha; sweet potato

SUSHI COMBO

OMAKASE PLATE 58- 🌟

chef choice 10 types fish; 10 pcs; 1 Maki

SUSHI COMBO 8PCS 36- 🌟

Assorted 4 types fish

SUSHI DELUXE 16PCS 88-

Assorted 8 types fish

BLUEFIN TUNA FLIGHT 45- 🌟

Akami 2pc; Chutoro 2pc; Otoro 2pc; 1 Negitoro Roll

A LA CARTE

NIGIRI (2PCS) / SASHIMI (2PCS)

BLUEFIN TUNA SELECTION

AKAMI 10-

lean tuna, ginger

CHOTORO 16-

medium fatty tuna

OTORO 18- 🌟

fatty tuna, torched, truffle salt

MADAI 10-

Japanese sea bream, shiso leaf, ume

IKURA 12- *

Salmon Roe

KANPACHI 12-

Amber Jack, kizami wasabi

HOTATE 12- 🌟

Scallop, yuzu juice

SAKE 8-

salmon, miso sauce

UNAGI 8- *

UNAGI FOIE GRAS 16- * 🌟

KINMEDAI 18-

Golden Eye red snapper

UNI MP *

Hokkaido sea urchin

A5 WAGYU 24- * 🌟

Sirloin Kagoshima

Items marked with an asterisk () are nigiri-style only.

OMAKASE

SAKE TASTING 78-

4 Jumai Daiginjo; 1 nigori; 1 special selection

SAKE FLIGHT - DASSAI “獺祭” 55-

Dassai 23; Dassai 39; Dassai 45

SAKE FLIGHT - FLAVOR 28-

Yuzu Sake, Umeshu Sake, Spicy Sake

SAKE FLIGHT - SPECIAL SECTION 28-

Hakkaisan Tokubetsu Honjozo; Kubota Asahishuzo; Kunizakari Nigori



GLASS / CARAFE / BOTTLE

JUNMAI DAIGINJO

純米大吟醸

KUBOTA ASAHISHUZO “久保田” (720ML): 11/35/69

MITSUTAKE “CRISP” (720ML): 12/40/79

SAWANOI 'TOKYO KURABITO' KIMOTO 东京藏人 720ML: 13/45/82

KIKUSUI JUNMAI DAIGINJO “菊水”: 14/58/108

DASSAI 39 “獺祭” (720ML): 15/68/128

DAISHICHI “MINOWAMON” 箕輪門 (720ML): 16/59/109

HAKKAISAN YUKIMURO “SNOW AGED” (720ML): 18/65/129

DASSAI 23 “獺祭” (300ML): 20/69/N

DIVINE DROPLETS “JUNMAI DAIGINJO” (720ML): 20/88/168

AWARD-WINNING HIRO GOLD SAKE (720ML): 25/98/188

DENSHIN “LIMITED FIRST CLASS” 伝心 (720ML): N/N/238

NIGORI

にごり酒

DASSAI 45 NIGORI “獺祭” (720ML): GLASS 13- / BOTTLE 88

KIKISUI “PERFECT SNOW” (300ML): BOTTLE 30-

KUNIZAKARI NIGORI “国盛” にごり (720ML): GLASS 10- / BOTTLE 66-

SPECIAL SELECTION

特別シリーズ

YUZU OMOI “柚子思い” (500ML): GLASS 8- / BOTTLE 58-

HOT SAKE (180ML): CARAFE 18-

HAKKAISAN TOKUBETSU HONJOZO (720ML): GLASS 9- / BOTTLE 59-

NARUTORAL GINJO NAMA GENSU (720ML): GLASS 9- / BOTTLE 69-

YUZU OMOI “柚子思い” (500ML): GLASS 8- / BOTTLE 58-

GINKOUBAI HANNA TOU “般若” (SPICY) (720ML): GLASS 8- / BOTTLE 58-

MATCHA OMOI “抹茶思い” (500ML): GLASS 8- / BOTTLE 58-

FUKUCHO SEASIDE “SPARKLING” (500ML): GLASS 10- / BOTTLE 68-

TOZAI BLOSSOM OF PEACE. “梅酒” (720ML): GLASS 8- / BOTTLE 58-

SENKIN MODERN MUKU “仙禽” (720ML): GLASS 10- / BOTTLE 69-



BEVERAGES

STILL WATER / SPARKLING WATER (PP) 7-
MOSHI SPARKLING DRINKS 7-
white strawberry/yuzu original/yuzu white peach
SODA: COKE/DIET COKE/COKE ZERO 3-
SOBACHA “そば茶” (BUCKWHEAT TEA) 10-
SENCHA “煎茶” (GREEN TEA) 9-
HOJICHA “ほうじ茶” (ROASTED GREEN TEA) 9-
GENMAICHA “玄米茶” (BROWN RICE TEA) 9-

BEER

ASASHI - DRY 9-; ASAHI - ZERO 9-
KAGUA SAISO ALC 5.6% 12-; KAGUA ROUGH ALC 8.0% 12-; TOKYO WHITE ALC 5.0% 12-;
KAWABA BEER: 8-: SNOW WIZEN / PEARL PILSNER / TWILIGHT / SUNRISE
COEDO IPA: 9-: MARIHANA_SESSION; RURI_PREMIUM PILSNER

BUBBLES

RICHEEL_ICE ROSE 30-
LA VOSTRA PROSECCO 35-
LOUIS BOUILLOT PERLE D'AURE CREMANT DE BOURGOGNE 49-
CA'DEL BOSCO FRANCIACORTA 78-
DE MARGERIE GRAND CRU BRUT 88-
BILLECART SALMON EXTRA BRUT VINTAGE CHAMPAGNE 180-

RED

HARVESTER_CABERNET SAUVIGNON BOTTLE 55-
OLEMA_SONOMA COUNTY PINOT NOIR BOTTLE 68-
MOUTON CADET CUVÉE HERITAGE BORDEAUX ROUGE 2020 GLASS 15- / BOTTLE 58-

WHITE

SAUVIGNON BLANC_MOUTON CADET GLASS 9.5- / BOTTLE 38-
SAUVIGNON BLANC_OYSTER BAY GLASS 12- / BOTTLE 48-
PINOT GRIGIO_ECCO DOMANI GLASS 10- / BOTTLE 35-
FLEUR DE MER ROSE 2022 GLASS 12- / BOTTLE 48-
ROSE_MOUTON CADET (375ML) BOTTLE 21-
J VINEYARDS CHARDONNAY GLASS 17- / BOTTLE 68-
BEX RIESLING GLASS 10- / BOTTLE 35-
MOSCATO D'ASTI GLASS 15- / BOTTLE 38-

AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL TO ENSURE EXCEPTIONAL SERVICE. WE SINCERELY APPRECIATE YOUR PATRONAGE AND LOOK FORWARD TO PROVIDING YOU WITH AN UNFORGETTABLE DINING EXPERIENCE. CORKAGE FEE FOR WINE 45-; LIQUOR 120-

SANDO MENU

Hello, I'm Mumu.

Rakki was my parents' story.

Aiko & Mumu is the next chapter.

これからの物語。

Tonkatsu Sando - 16.95
(pork loin, 100% compart duroc)

Chicken Katsu Sando - 16.95
(chicken thigh from Bell&Evans)

🍖 **Wagyu Katsu Sando - 38.95**
(MBS 8-9 Australian wagyu strip loin)

Shiro Katsu Sando - 19.95
(chicken breast, sliced tomato,
lettuce, thousand island dressing)

Golden Ebi Sando - 15.95
(tempura shrimp, avocado, corn kernels,
egg, red cabbage, togarashi)

Salmon Katsu - 16.95
(cured scottish salmon steak,
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