

TEMAKI BAR

HANDROLL • SUSHI • SAKE

STARTERS

Miso Soup <i>Silken Tofu, Green Onion, Dashi Miso Broth</i>	\$3 1/2	Agedashi Tofu ✓ <i>Vegan Tosazu Sauce, Kizami Nori, Green Onions</i>	\$8
✓ Edamame ✓ <i>Smoked Sea Salt</i>	\$5	Yellowtail Specialty Sashimi <i>Yuzu Kosho, Scallion, Temaki Sauce, Ponzu</i>	\$9
✓ Cucumber Salad <i>Sesame, Scallion, Crunchy Garlic, White Ponzu</i>	\$8	Beef Tataki <i>Mustard Seed, Shiso, Ponzu, Brown Butter Aioli</i>	\$9
Crispy Bang Bang Shrimp <i>Gochujang Mayo, Scallion</i>	\$13	Tuna Poke Bowl \$19 1/2 <i>Sushi Rice, Cucumber, Daikon, Avocado, Seaweed, Spicy Aioli</i>	
Spicy Tuna Crispy Rice <i>Fried Sushi Rice, Chili Garlic, Citrus Ponzu</i>	\$13		

ROLL SETS

3 HAND ROLL	4 HAND ROLL	5 HAND ROLL
<i>Salmon</i> <i>Yellowtail</i> <i>Shrimp</i> \$17	<i>Albacore</i> <i>Yellowtail</i> <i>Salmon</i> <i>Shrimp</i> \$21	<i>Salmon</i> <i>Yellowtail</i> <i>Scallop</i> <i>Spicy Tuna</i> <i>Shrimp</i> \$26

DIPPING SAUCES YUZUKOSHO, TEMAKI SPICY, SPICY MAYO, PONZU, EEL | 2 FOR \$1

HANDROLLS

🍣 Salmon	\$6 1/2	🍣 Shrimp	\$6 1/2
🍣 Yellowtail	\$7	🍣 Maine Lobster	\$13
Spicy Tuna	\$6 1/2	✓ Vegetable	\$6 1/2
🍣 Toro	\$10	🍣 Scallop	\$6 1/2
Albacore	\$6 1/2	King Crab	\$15
🍣 Blue Crab	\$8 1/2	Dre's Pop N' Rock \$10 <i>Pop Rock, Bang Bang Shrimp, Mango</i>	

CUT ROLLS - 8PC

Moonlight <i>Spicy Tuna, Shiso, Bubu Arare</i>	\$10	✓ The Lilith <i>Avocado, Cucumber, Sweet Soy Sauce</i>	\$10
The Kook... aka Cali <i>Krab, Avocado, Cucumber</i>	\$10	🍣 West Coast Philly <i>Salmon, Cucumber, Everything Spice, Vegan Cream Cheese</i>	\$10
Lobsta Queen <i>Lobster, Crispy Onion</i>	\$16	✓ The Buddha <i>Tempura Sweet Potato, Organic Tofu, Hon-Shimeji Shrooms</i>	\$10

🍣 Super Ninja Bunny \$25

Inside: Blue Crab, Toro, Bubu Arare, Chives, | Top: Brown Butter Aioli, Caviar, Truffle Oil

🍣 SASHIMI | NIGIRI 2 PIECES EACH

Salmon	\$6	Shrimp	\$6
Yellowtail	\$6	Yellowfin Tuna	\$6 1/2
Striped Seabass	\$6	Bluefin Tuna Toro	\$9
Albacore	\$6	Uni	MKT
Eel	\$8	Specialty Sashimi	MKT

SUBSTITUTE SOY PAPER | \$1

DIPPING SAUCES YUZUKOSHO, TEMAKI SPICY, SPICY MAYO, PONZU, EEL | 2 FOR \$1

🍣 MOCHI ICE CREAM

Vanilla, Strawberry, Mango, Green Tea

\$7

🍴 Gluten Free ✓ Vegan

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

TEMAKI BAR

HANDROLL • SUSHI • SAKE

ON TAP

Harland "Japanese Lager" San Diego, 5%	\$8
Sapporo Hokkaido, 4.9%	\$8
Elysian "Space Dust West Coast DIPA" Seattle, 8.2 %	\$8
Viewpoint Brewing "Hopcano Hazy IPA" Del Mar, 6.9%	\$8
Juneshine "Midnight Painkiller" San Diego, 6%	\$10

MAKE ANY DRAFT A SAKE BOMB \$2

SAKE

FROM THE BARREL

Momokawa, Organic Junmai Ginjo Oregon 8oz Carafe	\$13
Sho Chiku Bai Classic, Junmai Ginjo USA HOT 8oz Carafe	\$13

180ML

Ozeki One Cup Kinki	\$14
-------------------------------	------

300ML

Murai Family, Nigori Gensgu Amori	\$26
Snow Maiden, Junmai Nigori Kyoto	\$28
Hana, Hou Hou Shu, Rose Sparkling Clouds Okayama.	\$32
Sho Chiku Bai REI, Junmai DaiGinjo USA.	\$28
Pure Dawn, Junmai Ginjo Akita	\$34
Soto, Junmai Daiginjo Niigata	\$48

720ML

Snow Maiden, Junmai Nigori Kyoto	\$38
Sho Chiku Bai SHO Junmai Ginjo USA	\$40

WINE

SPARKLING

Glass Bottle

Sparkling, Domaine Chandon Brut, Napa Valley.	\$68
---	------

WHITE

Pine Ridge Chenin Blanc Viognier Clarksburg	\$12
Chardonnay, Robert Green Vineyards 2014, Sonoma	\$24 \$88
Chardonnay, Sonoma Coast, Flowers, Healdsburg	\$82
Rose, Discovery Collection, Doau Vineyards, Paso Robles	\$58
Sauvignon Blanc, Prisoner, Blindfold, Napa	\$64
Pinot Grigio, Terlato Family Vineyards, Friuli	\$68

RED

Argyle Pinot Noir Willamette Valley	\$14
Bordeaux Blend, Harvey & Harriet, Paso Robles	\$68
Pinot Noir, Sonoma Coast, Patz & Hall, Sonoma	\$78
Cabernet, Mount Veeder Winery, Napa	\$84
Malbec, Robert Green Vinyards 2014, Alexander Valley	\$130

BEVERAGES

Ramune Japanese Soda	\$5
Mexican Coke	\$6
Mexican Sprite	\$6
Iced Green Tea	\$3
Perrier.	\$6
Evian.	\$4
Hot Green Tea	\$3