

Omakase Specials

chef's choice assorted premium fish

6 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI	30
10 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI	47

SUSHI NIGIRI OR SASHIMI

(2 pieces per order)

tuna	9
toro - fatty tuna	m.p
yellowtail	9
yellowtail belly	10
salmon	9
albacore	9
albacore tataki	9
unagi	10
ebi	8
ikura	11
tobiko	8
uni	m.p
amaebi	m.p
whole raw sea scallop	10
chopped spicy sea scallop	10
inari	6

SOMETHING UNIQUE

ahi tuna poke special	26
cubes of garlic-soy marinated ahi tuna served over organic baby greens, avocado, and crispy potato vermicelli	
y.t. jalapeno	24
yellowtail sashimi topped with thinly sliced jalapenos, sea salt and lemon juice	
double jeopardy	21
salmon, albacore, avocado tartare mixed with wasabi aioli, spicy garlic soy & served with shrimp chips	
caucasian afro	16
spicy tuna mixed with japanese salsa, avocado, and topped with crispy potato vermicelli	

LETTUCE WRAPS

served individually

spring	8
shrimp tempura, sushi rice, avocado & house sauce	
summer	11
unagi, salmon, albacore, avocado, sushi rice, aioli and eel sauce	
winter	9
spicy tuna, shrimp tempura, avocado and aioli	
equinox	10
shrimp tempura, unagi, avocado, sushi rice, spicy and eel sauce	

BISTRO SIGNATURE VEGGIE ROLLS

notorious V.E.G	15
avocado, inari, cucumber, oshinko, garlic ponzu	
veggie vixen	14
avocado, kappa, shitake, oshinko and tempura sweet potato	
crunchy veggie	12
veggie tempura rolled with tempura flakes topped with sweet soy	

BISTRO SIGNATURE ROLLS

african spider	22
tempura soft shell crab, fried cajun yellowtail and salmon, topped with avocado, drizzled with a sweet and spicy eel sauce	
albacore dream	19
spicy tuna and avocado topped with albacore, served with a creamy garlic and spicy sauce	
big island	24
assorted sashimi, spicy tuna, kanikama, tobiko avocado wrapped in cucumber (kappa) *no rice	
billie jean	20
fresh salmon, langostino, kappa and avocado wrapped in soy paper	
C-2	20
langostino, avocado and kappa topped with shrimp tempura, drizzled with eel sauce	
crouching tiger hidden dragon	20
grilled eel with shrimp tempura, avocado, kappa and aioli topped with eel sauce	
hawaiian breeze	18
avocado and fuji apple topped with tuna, macadamia nuts and drizzled with cilantro pesto	
M&L forever	16
spicy tuna, kanikama, fried cajun yellowtail, grilled big eye tuna and avocado rolled in tempura flakes and topped with green onions and garlic sauce	
monster in-laws	20
fresh yellowtail with chopped spicy albacore, cucumber, topped with jalapeños and spicy ponzu sauce	
omega-3	17
deep fried cajun salmon and yellowtail, avocado, topped with albacore, salmon, tobiko, scallions and a spicy garlic sauce	
rock'n roll	18
chopped hokkaido scallops baked on a california roll with creamy aioli	
sexy scallop	20
spicy albacore, salmon, kappa and avocado topped with chopped hokkaido scallop, tobiko and scallions in soy paper	
the new legend	19
albacore tataki, shrimp tempura, avocado, aioli, and kappa topped with spicy garlic sauce and scallions	
red devil	19
spicy tuna, yellowtail tempura, aioli, avocado & kappa, scallions and a spicy ginger sauce	
watermelon-man	19
spicy tuna, fuji apple topped with avocado, macadamia nuts served over aioli.	
49er	16
avocado + tobiko topped with salmon + lemon	
ruby rainbow	20
spicy tuna roll topped with an assortment of fish	

CLASSIC ROLLS

rainbow	19
assorted fish on a california roll	
spider	18
soft shell crab, tobiko, kappa, avocado	
crunchy	14
fried shrimp, avocado, kappa, eel sauce	
caterpillar	18
unagi, kappa, avocado, eel sauce	

CLASSIC CUT ROLLS [9] or HAND ROLLS [7]

negi-hama / spicy tuna / california/ philadelphia/ avocado / cucumber / shitake / oshinko /

RICE PLATES

teriyaki rice bowls with market vegetables,	
chicken breast	23
beef	29
salmon	32

curry rice bowls	
chicken breast	26
chicken katsu	29

chicken katsu	26
fried chicken breast, white rice, katsu sauce	

SMALL PLATES / SALADS

tempura appetizer	17
2pc shrimp & mixed vegetables or vegetables only	

sesame chicken	12
tempura chicken with sweet dipping sauce	

gyoza	9
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veggie gyoza	9
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soft shell crab appetizer	15
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veggie spring rolls	8
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agedashi tofu	10
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edamame	4
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miso soup	3
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rice	4
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cucumber sunomono	5
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seaweed salad	5
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bistro salad	12
mixed greens, avocado, cucumber, creamy house dressing	

baby lobster salad	19
langostino, avocado, cucumber, mixed greens, creamy house dressing	

tofu salad	16
mixed greens, tempura tofu, cucumber, ginger carrot dressing	

dumpling soup	16
pork dumpling, mushroom broth, market vegetables	

sake kama	20
grilled salmon collar	

UDON NOODLE SOUPS

nabeyaki	23
chicken, shrimp tempura, vegetables & egg	

tempura	24
shrimp and vegetables tempura	

chicken	19
grilled chicken breast with vegetables	

beef	27
grilled beef with vegetables	

vegetarian	18
seaweed, japanese pumpkin, spinach, grilled zucchini and shitake mushroom	

curry	23
japanese style curry, grilled chicken breast	

BEERS

sapporo 22oz.	9
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kirin ichiban 22oz.	9
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sapporo black 22oz.	9
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sapporo reserve 12oz.	6
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asahi 12oz.	5
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echigo flying IPA	6
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echigo koshihikari (rice lager)	8
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hot sake shochikubai	12
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locally brewed in Berkeley

COLD SAKE

bushido junmai genshu 188ml	15
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(way of the warrior)

clean, clear and dry

tomoju junmai daigingo 375ml	48
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(celebrating long life with friends)

layered, smooth and bright with citrus notes

sho chiku bai nigiri unfiltered 750ml	28
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milky, creamy and sweet

makiri junmai kimoto 300ml	27
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(demon cutter) deep, sharp and super dry

suijin junmai 300ml	27
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(water god) powerful, dry and smooth

kikusui junmai gingo 300ml	26
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(chrysanthemum mist)

light and crisp with a fruity aroma

suigei tokubestsu junmai 300ml	29
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(drunken whale) strong, smooth and dry

kurosawa nigori unfiltered 300ml	17
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(black creek) *elegant, gentle and semi-dry*

720ml

kurosawa junmai kimoto	58
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(black creek) savory, aromatic, full-bodied.

hakkaisan honjozo	60
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(eight peaks) well-balanced, soft and clean

karatamba honjozo	38
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(dry wave) clear and dry with a refreshing finish

kirakucho chokarakuchi junmai gingo	49
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extra dry, crisp and light

WINES by the glass

sauvignon blanc seaglass - monterey	10
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emmolo - napa 14

chardonnay sea sun - california	11
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pinot noir sea sun - california	11
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cabernet sauvignon angeline - russian river	11
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rose summerland - central coast	13
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NON ALCOHOLIC

ramune original/grape/melon/strawberry	4
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pellegrino sparkling lemon / orange	3
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coke/sprite/diet coke	2.5
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sparkling water	3
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lilikoi (passionfruit) juice	3
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japanese genmai tea	2
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decaf mint tea	3
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iced green tea	3
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