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Omakase Specials	
chef's choice assorted premium fish	
6 pieces NIGIRI or SASHIMI or CHIRASHI	32
10 pieces NIGIRI or SASHIMI or CHIRASHI	50

NIGIRI OR SASHIMI
(2 pieces per order)

tuna	10
toro - fatty tuna	m.p
yellowtail	10
yellowtail belly	11
salmon	10
albacore	10
albacore tataki	10
unagi	10
ebi	9
ikura	11
tobiko	10
uni	m.p
amaebi	m.p
whole raw sea scallop	12
chopped spicy sea scallop	12
inari	7

SOMETHING UNIQUE

ahi tuna poke special	27
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	22
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	11
shrimp tempura, unagi, avocado, sushi rice, spicy and eel sauce	

CLASSIC ROLLS

rainbow	20
assorted fish on a california roll	
spider	19
soft shell crab, tobiko, cucumber, avocado	
crunchy	14
fried shrimp, avocado, cucumber, eel sauce, aioli	
caterpillar	19
avocado, unagi, cucumber, eel sauce	
negi-hama	12
yellowtail, cucumber, scallions	

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	20
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 a thinly sliced cucumber	
billie jean	21
fresh salmon, langostino, cucumber and avocado wrapped in soy paper	
C-2	21
langostino, avocado and cucumber topped with shrimp tempura, drizzled with eel sauce	
crouching tiger hidden dragon	21
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	21
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	19
chopped hokkaido scallops baked on a california roll with creamy aioli	
sexy scallop	21
chopped spicy scallop, spicy albacore, salmon, avocado, cucumber, tobiko, green onion in soy paper	
the new legend	20
albacore tataki, shrimp tempura, avocado, aioli, and kappa topped with spicy garlic sauce and scallions	
red devil	19
spicy tuna, yellowtail tempura, aioli, avocado, cucumber, scallions and a spicy ginger sauce	
watermelon-man	19
spicy tuna, fuji apple topped with avocado, macadamia nuts served over aioli.	
49er	17
avocado + tobiko topped with salmon + lemon	
ruby rainbow	20
spicy tuna roll topped with an assortment of fish	

BISTRO SIGNATURE VEGGIE ROLLS

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

CLASSIC CUT ROLLS [10] or HAND ROLLS [9]

spicy tuna / california/ philadelphia/ avocado / cucumber / shitake / oshinko /

RICE PLATES

teriyaki rice bowls with market vegetables,	
chicken breast	24
beef	29
salmon	32

curry rice bowls

chicken katsu	29
chicken breast	26
tofu	26

chicken katsu

tempura chicken breast, rice, katsu sauce

SMALL PLATES / SALADS

tempura appetizer

2pc shrimp & mixed vegetables or vegetables only	17
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sesame chicken

fried sesame-soy marinated chicken breast served with sweet soy dipping sauce	12
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gyoza

veggie gyoza	10
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soft shell crab appetizer

veggie spring rolls	9
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agedashi tofu

edamame	5
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miso soup

rice	4
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cucumber sunomono

seaweed salad	6
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bistro salad

mixed greens, avocado, cucumber, creamy house dressing	12
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baby lobster salad

langostino, avocado, cucumber, mixed greens, creamy house dressing	21
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tofu salad

mixed greens, tempura tofu, cucumber, ginger carrot dressing	16
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dumpling soup

pork dumpling, mushroom broth, market vegetables	16
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sake kama

grilled salmon collar	19
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UDON NOODLE SOUPS

nabeyaki

chicken, shrimp tempura, vegetables & egg	25
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tempura

shrimp and vegetables tempura	25
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chicken

grilled chicken breast with vegetables	20
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beef

grilled beef with vegetables	27
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vegetarian

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

japanese style curry, grilled chicken breast	23
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BEERS

sapporo 22oz.	9
asahi 22oz.	9
sapporo black 22oz.	9
sapporo reserve 12oz.	6
echigo flying IPA	7
echigo koshihikari (rice lager) 500ml	11
hot sake shochikubai locally brewed in Berkeley	12

COLD SAKE

bushido junmai genshu 188ml (way of the warrior) clean, clear and dry	15
fukuju (blue label) junmai gingo 300ml silky, light and delicate with tropical fruit aromas	32
kikusui junmai gingo 300ml (chrysanthemum mist) light, crisp, fruity	28
suigei tokubetsu junmai 300ml (drunken whale) strong, smooth and dry	29
kurosawa nigori unfiltered 300ml (black creek) elegant, gentle and semi-dry	18
tomoju junmai daigingo 375ml (celebrating long life with friends) layered, smooth and bright with citrus notes	48
denshin yuki junmai gingo 720ml (snow) pure, refreshing and smooth	48
karatamba honjozo 720ml (dry wave) rich, savory and boozy.	38
nabeshima tokubetsu junmai 720ml light, fragrant, with a clean finish.	59
born gold junmai daigingo 720ml layered, smooth and bright with citrus notes	81
sho chiku bai nigori unfiltered 750ml milky, creamy and sweet	28

WINES by the glass

sauvignon blanc hess shirtail ranches - north coast	12
chardonnay bread and butter - california	12
pinot noir bread and butter - california	12
cabernet sauvignon angeline - russian river	13
rose - seasonal california	12

NON ALCOHOLIC

ramune (japanese marble soda) original/grape/melon/strawberry/peach	5
pellegrino sparkling lemon / orange	4
coke/sprite/diet coke	3
sparkling water	5
lilikoi (passionfruit) juice	4
iced matcha green tea	4
japanese genmai tea	2
hot mint tea (decaffeinated)	3

SUSHI BISTRO

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
* Not all ingredients are listed on the menu so please inform us of any food allergies.