

Omakase Specials

chef's choice assorted premium fish

6 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI 27**10 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI 39****SUSHI NIGIRI OR SASHIMI**

(2 pieces per order)

tuna	9
toro - fatty tuna	mp
yellowtail	9
yellowtail belly	10
salmon	8
albacore	8
albacore tataki	8
unagi	8
ebi	8
ikura	8
tobiko	6
uni	m.p
amaebi	m.p
sea scallop (<i>hokkaido - japan</i>)	
- whole raw	9
- chopped spicy	10

SOMETHING UNIQUE

ahi tuna poke special	23
cubes of garlic-soy marinated ahi tuna served over organic baby greens, avocado, and crispy potato vermicelli	
zuke sashimi salad	24
assorted soy-marinated sashimi served over mixed greens and a ginger carrot dressing	
y.t. jalapeno	22
yellowtail sashimi topped with thinly sliced jalapenos, sea salt and lemon juice	
double jeopardy	17
salmon, albacore, avocado tartare mixed with wasabi aioli, spicy garlic soy & served with shrimp chips	
caucasian afro	15
spicy tuna mixed with japanese salsa, avocado, and topped with crispy potato vermicelli	

LETTUCE WRAPS

served individually

spring	7
shrimp tempura, sushi rice, avocado & house sauce	
summer	9
unagi, salmon, albacore, avocado, sushi rice, aioli and eel sauce	
winter	8
spicy tuna, shrimp tempura, avocado and aioli	
equinox	9
shrimp tempura, unagi, avocado, sushi rice, spicy and eel sauce	

BISTRO SIGNATURE ROLLS

african spider	18
tempura soft shell crab, fried cajun yellowtail and salmon, topped with avocado, drizzled with a sweet and spicy eel sauce	
albacore dream	17
spicy tuna and avocado topped with albacore, served with a creamy garlic and spicy sauce	
C-2	18
langostino, avocado and cucumber topped with shrimp tempura, drizzled with eel sauce	
crouching tiger hidden dragon	18
grilled eel with shrimp tempura, avocado, cucumber and aioli topped with eel sauce	
hawaiian breeze	16
avocado and fuji apple topped with tuna, macadamia nuts and drizzled with cilantro pesto	
m&l forever	15
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	17
fresh yellowtail with chopped spicy albacore, cucumber, topped with jalapeños and spicy ponzu sauce	
omega-3	15
deep fried cajun salmon and yellowtail, avocado, topped with albacore, salmon, tobiko, scallions and a spicy garlic sauce	
rock'n roll	17
chopped hokkaido scallops baked on a california roll with creamy aioli	
sexy scallop	18
spicy albacore, salmon, cucumber and avocado topped with chopped hokkaido scallop, tobiko and scallions in soy paper	
the new legend	17
albacore tataki, shrimp tempura, avocado, aioli, and cucumber topped with spicy garlic sauce and scallions	
red devil	18
spicy tuna, yellowtail tempura, aioli, avocado & cucumber, scallions and a spicy ginger sauce	
watermelon-man	15
spicy tuna, fuji apple topped with avocado, macadamia nuts served over aioli.	
49er	13
avocado + tobiko topped with salmon + lemon	
rainbow	16
california roll topped with an assortment of fish	
ruby rainbow	17
spicy tuna roll topped with an assortment of fish	
spider	14
soft shell crab tempura, avocado, cucumber, sprouts, tobiko	
crunchy	12
shrimp tempura, avocado, cucumber and aioli rolled with tempura flakes drizzled with eel sauce	
crunchy veggie	12
vegetable tempura rolled with tempura flakes topped with sweet soy	

CLASSIC CUT ROLLS [8] or HAND ROLLS [6]

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

RICE PLATES

teriyaki rice bowls with market vegetables,	
chicken breast	20
beef	25
salmon	25
curry rice bowls	
chicken breast	22
chicken katsu	24
chicken katsu	23
fried chicken breast, mixed greens, white rice	

SMALL PLATES / SALADS

tempura appetizer	15
2pc shrimp & mixed vegetables or vegetables only	
sesame chicken	10
tempura chicken with sweet dipping sauce	
gyoza	9
veggie gyoza	9
soft shell crab appetizer	10
veggie spring rolls	6
hamachi kama	15
edamame	4
miso soup	3
rice	4
cucumber sunomono	5
seaweed salad	5
bistro salad	12
mixed greens, avocado, tomato, cucumber, creamy house dressing add grilled chicken breast: 7	
baby lobster salad	16
chilled langostino, avocado, cucumber, mixed greens, creamy house dressing	
tofu salad	15
mixed greens, tempura tofu, cucumber, ginger carrot dressing	
dumpling soup	13
pork dumpling, mushroom broth, market vegetables	

UDON NOODLE SOUPS

nabeyaki	20
chicken, shrimp tempura, vegetables & egg	
tempura	20
shrimp and vegetables tempura	
chicken	17
grilled chicken breast with vegetables	
beef	23
grilled beef with vegetables	
vegetarian	16
seaweed, japanese pumpkin, spinach, grilled zucchini and shitake mushroom	
curry	19
japanese style curry, grilled chicken breast	

22 oz. beers		
sapporo	7	
kirin ichiban	6	
echigo flying IPA 12 oz. can	5	
house hot sake shochikubai brewed in Berkeley	9	
SAKE 300ML		
kubota senjyu (1000 dreams) <i>honjozo</i> clean, clear and dry	17	
makiri (demon cutter) <i>junmai gingo</i> deep, sharp and super dry	22	
suigei (drunken whale) <i>tokubetsu junmai</i> dry with a full-flavored finish	18	
kurosawa nigori (black creek) <i>unfiltered</i> elegant, gentle and semi-dry	14	
SAKE 720ML		
kinokuniya bunzaemon <i>junmai gingo</i> savory, aromatic and full-bodied.	30	
kirakuchochokarakuchi <i>junmai gingo</i> extra dry, crisp and rich with a clean finish	44	
hakkaisan <i>honjozo</i> well-balanced, lightly dry, classic sake	46	
born gold <i>junmai daigingo</i> layered, smooth and bright with citrus notes	49	
kurosawa nigori (black creek) <i>unfiltered</i> elegant, gentle and semi-dry	30	
WINES		
sea glass pinot noir 10/glass		
sea glass sauvignon blanc 9/glass		
charles and charles rose 9/glass		
hakusturu plum wine 8/glass		
NON ALCOHOLIC		
japanese melon soda 3.5 coke/sprite/diet coke 2		
san pellegrino limonata 3		
sparkling water 3		
japanese genmai tea 2		
harney and sons premium tea sachet 3.5		
jasmine pearl	japanese sencha	
mint verbena (decaf)	earl grey	
chamomile (decaf)	english breakfast	
2oz eel sauce 1	2 oz. aioli 1	2 oz. ginger 1