

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 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 11

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 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 kappa (cucumber)

billie jean 21

fresh salmon, langostino, kappa and avocado wrapped in soy paper

C-2 21

langostino, avocado and kappa 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 18

chopped hokkaido scallops baked on a california roll with creamy aioli

sexy scallop 21

spicy albacore, salmon, kappa and avocado topped with chopped hokkaido scallop, tobiko and scallions 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 & kappa, 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

CLASSIC ROLLS

rainbow assorted fish on a california roll 20

spider soft shell crab, tobiko, kappa, avocado 19

crunchy fried shrimp, avocado, kappa, eel sauce, aioli 14

caterpillar unagi, kappa, avocado, eel sauce 19

CLASSIC CUT ROLLS [10] or HAND ROLLS [8]

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 katsu	29
chicken breast	26

chicken katsu

fried chicken breast, white rice, katsu sauce	26
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SMALL PLATES / SALADS**tempura appetizer**

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

tempura chicken with sweet dipping sauce	12
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gyoza

veggie gyoza	9
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soft shell crab appetizer

	16
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veggie spring rolls

	8
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agedashi tofu

	10
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edamame

	5
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miso soup

	4
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rice

	4
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cucumber sunomono

	6
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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	19
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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	20
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UDON NOODLE SOUPS**nabeyaki**

chicken, shrimp tempura, vegetables & egg	24
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tempura

shrimp and vegetables tempura	24
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chicken

grilled chicken breast with vegetables	19
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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
kirin ichiban 22oz.	9
sapporo black 22oz.	9
sapporo reserve 12oz.	6
asahi 12oz.	5
echigo flying IPA	6
echigo koshihikari (rice lager) 500ml	11

hot sake shochikubai	12
locally brewed in Berkeley	

COLD SAKE

bushido junmai genshu 188ml (way of the warrior) clean, clear and dry	15
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tomoju junmai daigingo 375ml (celebrating long life with friends) layered, smooth and bright with citrus notes	48
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sho chiku bai nigiri unfiltered 750ml milky, creamy and sweet	28
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makiri junmai kimoto 300ml (demon cutter) deep, sharp and super dry	28
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suijin junmai 300ml (water god) powerful, dry and smooth	28
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kikusui junmai gingo 300ml (chrysanthemum mist)	27
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suigei tokubestsu junmai 300ml (drunken whale) strong, smooth and dry	29
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kurosawa nigori unfiltered 300ml (black creek) elegant, gentle and semi-dry	17
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720ml

kurosawa junmai kimoto (black creek) savory, aromatic, full-bodied.	58
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hakkaisan honjozo (eight peaks) well-balanced, soft and clean	60
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karatamba honjozo (dry wave) clear and dry with a refreshing finish	38
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kirakucho chokarakuchi junmai gingo extra dry, crisp and light	50
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WINES by the glass

sauvignon blanc seaglass - monterey	10
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emmolo - napa	14
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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	13
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NON ALCOHOLIC

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