

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	9
ebi	8
ikura	10
tobiko	7
uni	m.p
amaebi	m.p
sea scallop (<i>hokkaido - japan</i>)	
- whole raw	10
- chopped spicy	10

SOMETHING UNIQUE

ahi tuna poke special	26
cubes of garlic-soy marinated ahi tuna served over organic baby greens, avocado, and crispy potato vermicelli	
zuke sashimi salad	27
assorted soy-marinated sashimi served over mixed greens and a ginger carrot dressing	
y.t. jalapeno	23
yellowtail sashimi topped with thinly sliced jalapenos, sea salt and lemon juice	
double jeopardy	19
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	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	20
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	
C-2	20
langostino, avocado and cucumber topped with shrimp tempura, drizzled with eel sauce	
crouching tiger hidden dragon	20
grilled eel with shrimp tempura, avocado, cucumber and aioli topped with eel sauce	
hawaiian breeze	17
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	19
spicy albacore, salmon, cucumber and avocado topped with chopped hokkaido scallop, tobiko and scallions in soy paper	
the new legend	19
albacore tataki, shrimp tempura, avocado, aioli, and cucumber 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	16
avocado + tobiko topped with salmon + lemon	
rainbow	19
california roll topped with an assortment of fish	
ruby rainbow	20
spicy tuna roll topped with an assortment of fish	
spider	16
soft shell crab tempura, avocado, cucumber, sprouts, tobiko	
crunchy	14
shrimp tempura, avocado, cucumber and aioli rolled with tempura flakes drizzled with eel sauce	
veggie vixen	14
avocado, cucumber, shitake, oshinko and tempura sweet potato	
crunchy veggie	12
vegetable tempura rolled with tempura flakes topped with sweet soy	

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	30
curry rice bowls	
chicken breast	26
chicken katsu	29
chicken katsu	26
fried chicken breast, white rice, katsu sauce	

SMALL PLATES / SALADS

tempura appetizer 2pc shrimp & mixed vegetables or vegetables only	17
sesame chicken tempura chicken with sweet dipping sauce	12
gyoza	9
veggie gyoza	9
soft shell crab appetizer	14
veggie spring rolls	8
agedashi tofu	9
edamame	4
miso soup	3
rice	4
cucumber sunomono	5
seaweed salad	5
bistro salad mixed greens, avocado, tomato, cucumber, creamy house dressing	12
baby lobster salad chilled langostino, avocado, cucumber, mixed greens, creamy house dressing	18
tofu salad mixed greens, tempura tofu, cucumber, ginger carrot dressing	16
dumpling soup pork dumpling, mushroom broth, market vegetables	16

UDON NOODLE SOUPS

nabeyaki chicken, shrimp tempura, vegetables & egg	23
tempura shrimp and vegetables tempura	24
chicken grilled chicken breast with vegetables	19
beef grilled beef with vegetables	27
vegetarian seaweed, japanese pumpkin, spinach, grilled zucchini and shitake mushroom	18
curry japanese style curry, grilled chicken breast	23

BEERS

sapporo 22oz.	9
kirin ichiban 22oz.	8
asahi 12oz.	5
echigo flying IPA	6
house hot sake shochikubai brewed in Berkeley	11
COLD SAKE	
188ML	
bushido (way of the warrior) junmai genshu clean, clear and dry	14
300ML	
makiri (demon cutter) junmai kimoto	24
deep, sharp and super dry	
suijin (water god) junmai	22
powerful, dry and smooth	
kikusui (chrysanthemum mist) junmai gingo	23
Light, medium dry, with a fruity aroma	
chobei (first boss) junmai daigingo	25
rich aroma and flavor with a clean finish	
suigei (drunken whale) tokubestsu junmai	24
strong, smooth and dry	
kurosawa nigori (black creek) unfiltered	15
elegant, gentle and semi-dry	
720ML	
kurosawa junmai kimoto	52
savory, aromatic and full-bodied.	
kirakuchochokarakuchi junmai gingo	49
extra dry, crisp and rich with a clean finish	
hakkaisan honjozo	60
well-balanced, lightly dry, classic sake	
born gold junmai daigingo	65
layered, smooth and bright with citrus notes	
karatamba honjozo	35
clear and dry with a refreshing finish	
750ML	
sho chiku bai nigiri unfiltered	23
milky, creamy and sweet	
WINES	
Sea Glass (Monterey County)	10
pinot noir	
sauvignon blanc	
chardonnay	
cabernet sauvignon	
rose	
NON ALCOHOLIC	
coke/sprite/diet coke	2.5
ramune	4
sparkling lemon / orange	3
sparkling water	3
lilikoi passion juice	3
japanese genmai tea	2
harney and sons premium tea sachet	3.5
mint verbena (decaf) earl grey english breakfast	