

**Omakase Specials**

chef's choice assorted premium fish

<b>6 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI</b>	<b>30</b>
<b>10 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI</b>	<b>47</b>

**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**

<b>ahi tuna poke special</b>	26
cubes of garlic-soy marinated ahi tuna served over organic baby greens, avocado, and crispy potato vermicelli	
<b>zuke sashimi salad</b>	27
assorted soy-marinated sashimi served over mixed greens and a ginger carrot dressing	
<b>y.t. jalapeno</b>	23
yellowtail sashimi topped with thinly sliced jalapenos, sea salt and lemon juice	
<b>double jeopardy</b>	19
salmon, albacore, avocado tartare mixed with wasabi aioli, spicy garlic soy & served with shrimp chips	
<b>caucasian afro</b>	16
spicy tuna mixed with japanese salsa, avocado, and topped with crispy potato vermicelli	

**LETTUCE WRAPS**

served individually

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

**BISTRO SIGNATURE ROLLS**

<b>african spider</b>	20
tempura soft shell crab, fried cajun yellowtail and salmon, topped with avocado, drizzled with a sweet and spicy eel sauce	
<b>albacore dream</b>	19
spicy tuna and avocado topped with albacore, served with a creamy garlic and spicy sauce	
<b>C-2</b>	20
langostino, avocado and cucumber topped with shrimp tempura, drizzled with eel sauce	
<b>crouching tiger hidden dragon</b>	20
grilled eel with shrimp tempura, avocado, cucumber and aioli topped with eel sauce	
<b>hawaiian breeze</b>	17
avocado and fuji apple topped with tuna, macadamia nuts and drizzled with cilantro pesto	
<b>m&amp;l forever</b>	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	
<b>monster in-laws</b>	20
fresh yellowtail with chopped spicy albacore, cucumber, topped with jalapeños and spicy ponzu sauce	
<b>omega-3</b>	17
deep fried cajun salmon and yellowtail, avocado, topped with albacore, salmon, tobiko, scallions and a spicy garlic sauce	
<b>rock'n roll</b>	18
chopped hokkaido scallops baked on a california roll with creamy aioli	
<b>sexy scallop</b>	19
spicy albacore, salmon, cucumber and avocado topped with chopped hokkaido scallop, tobiko and scallions in soy paper	
<b>the new legend</b>	19
albacore tataki, shrimp tempura, avocado, aioli, and cucumber topped with spicy garlic sauce and scallions	
<b>red devil</b>	19
spicy tuna, yellowtail tempura, aioli, avocado & cucumber, scallions and a spicy ginger sauce	
<b>watermelon-man</b>	19
spicy tuna, fuji apple topped with avocado, macadamia nuts served over aioli.	
<b>49er</b>	16
avocado + tobiko topped with salmon + lemon	
<b>rainbow</b>	19
california roll topped with an assortment of fish	
<b>ruby rainbow</b>	20
spicy tuna roll topped with an assortment of fish	
<b>spider</b>	16
soft shell crab tempura, avocado, cucumber, sprouts, tobiko	
<b>crunchy</b>	14
shrimp tempura, avocado, cucumber and aioli rolled with tempura flakes drizzled with eel sauce	
<b>veggie vixen</b>	14
avocado, cucumber, shitake, oshinko and tempura sweet potato	
<b>crunchy veggie</b>	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

<b>teriyaki rice bowls</b> with market vegetables, chicken breast	23
beef	29
salmon	30
<b>curry rice bowls</b>	
chicken breast	26
chicken katsu	29
<b>chicken katsu</b>	26
fried chicken breast, white rice, katsu sauce	

SMALL PLATES / SALADS

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

UDON NOODLE SOUPS

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

BEERS

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