

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

SOMETHING UNIQUE

ahi tuna poke special	24
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	18
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	18
tempura soft shell crab, fried cajun yellowtail and salmon, topped with avocado, drizzled with a sweet and spicy eel sauce	
albacore dream	18
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	16
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	18
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	16
spicy tuna, fuji apple topped with avocado, macadamia nuts served over aioli.	
49er	14
avocado + tobiko topped with salmon + lemon	
rainbow	17
california roll topped with an assortment of fish	
ruby rainbow	18
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]

Negi-hama / spicy tuna / california/ philadelphia/ 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

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

BEERS

sapporo 22oz. 8

kirin ichiban 22oz. 7

echigo flying IPA 5

house hot sake shochikubai 10
brewed in Berkeley

COLD SAKE

188ML

bushido (way of the warrior) junmai genshu 14
clean, clear and dry

300ML

makiri (demon cutter) junmai gingo 22
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

kurosawa nigori (black creek) unfiltered 14
elegant, gentle and semi-dry

720ML

kinokuniya bunzaemon junmai gingo 30
savory, aromatic and full-bodied.

kirakucho tokujun tokubetsu junmai 44
creamy, clean and full-flavored

kirakucho chokarakuchi junmai gingo 45
extra dry, crisp and rich with a clean finish

hakkaisan honjozo 47
well-balanced, lightly dry, classic sake

born gold junmai daigingo 53
layered, smooth and bright with citrus notes

suigei ginrei junmai gingo 70
ricey, umami flavor with a hint of apple

sho chiku bai nigiri unfiltered 21
milky, creamy and sweet

WINES

sea glass pinot noir 10/glass

sea glass sauvignon blanc 9/glass

charles and charles rose 9/glass

NON ALCOHOLIC

coke/sprite/diet coke 2

sparkling lemonade/orange 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