

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 VEGGIE ROLLS

notorious V.E.G	15
avocado, inari, cucumber, oshinko, garlic ponzu	
veggie vixen	14
avocado, cucumber, shitake, oshinko and tempura sweet potato	
crunchy veggie	12
veggie tempura rolled with tempura flakes topped with sweet soy	

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	
big island	24
assorted sashimi, spicy tuna, kanikama, tobiko and avocado wrapped in cucumber (no rice)	
billie jean	20
fresh salmon, langostino, cucumber and avocado wrapped in soy paper	
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	
ruby rainbow	20
spicy tuna roll topped with an assortment of fish	

CLASSIC ROLLS

rainbow	19
spider	16
crunchy	14
caterpillar	18

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
sake kama grilled salmon collar	14
<u>UDON NOODLE SOUPS</u>	
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
sapporo black 22oz.	9
sapporo reserve 12oz.	6
asahi 12oz.	5
echigo flying IPA	6
echigo koshihikari (rice lager)	8

house hot sake shochikubai brewed in Berkeley	11
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COLD SAKE

188ML	
bushido (way of the warrior) junmai genshu clean, clear and dry	14
300ML	
makiri (demon cutter) junmai kimoto deep, sharp and super dry	24
suijin (water god) junmai powerful, dry and smooth	22
kikusui (chrysanthemum mist) junmai gingo Light, medium dry, with a fruity aroma	23
suigei (drunken whale) tokubestsu junmai strong, smooth and dry	24
kurosawa nigori (black creek) unfiltered elegant, gentle and semi-dry	15
720ML	
kurosawa junmai kimoto savory, aromatic and full-bodied.	54
kirakucho chokarakuchi junmai gingo extra dry, crisp and rich with a clean finish	49
hakkaisan honjozo well-balanced, lightly dry, classic sake	60
born gold junmai daigingo layered, smooth and bright with citrus notes	68
karatamba honjozo clear and dry with a refreshing finish	35
sho chiku bai nigiri unfiltered milky, creamy and sweet	25

WINES by the glass

sauvignon blanc seaglass	10
<i>emmolo</i>	14
chardonnay sea sun	11
pinot noir sea sun	11
<i>firesteed</i>	14
cabernet sauvignon angeline	11
rose summerland	13

NON ALCOHOLIC

ramune original/grape/melon/strawberry	4
pellegrino sparkling lemon / orange	3
coke/sprite/diet coke	2.5
sparkling water	3
lilikoi passion juice	3
japanese genmai tea	2
decaf mint tea	3
iced green tea	3