

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	8
yellowtail belly	10
salmon	8
albacore	7
albacore tataki	8
unagi	8
ebi	8
ikura	8
tobiko	6
uni	m.p
amaebi	m.p
sea scallop (<i>hokkaido - japan</i>)	
- whole raw	9
- chopped spicy	10

SOMETHING UNIQUE

ahi tuna poke special	22
cubes of garlic-soy marinated ahi tuna served over organic baby greens, avocado, and crispy potato vermicelli	
zuke sashimi salad	23
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	16
salmon, albacore, avocado tartare mixed with wasabi aioli, spicy garlic soy & served with shrimp chips	
caucasian afro	15
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	16
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	17
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&i 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	16
fresh yellowtail with chopped spicy albacore, cucumber, jalapeno, topped with spicy ponzu sauce	
omega-3	14
deep fried cajun salmon and yellowtail, avocado, topped with albacore, salmon, tobiko, scallions and a spicy garlic sauce	
rock'n roll	16
chopped hokkaido scallops baked on a california roll with creamy aioli	
sexy scallop	17
spicy albacore, salmon, cucumber and avocado topped with chopped hokkaido scallop, tobiko and scallions in soy paper	
the new legend	16
albacore tataki, shrimp tempura, avocado, aioli, and cucumber topped with spicy garlic sauce and scallions	
red devil	18
white fish tempura, aioli, avocado & cucumber, topped with spicy tuna, scallions and a ginger sauce	
watermelon-man	15
spicy tuna, fuji apple topped with avocado, macadamia nuts served over aioli.	
49er	12
avocado + tobiko topped with salmon + lemon	
rainbow	15
california roll topped with an assortment of fish	
ruby rainbow	16
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]

california / spicy tuna / philadelphia / negi-hama / avocado / cucumber / shitake / oshinko /

RICE PLATES

teriyaki rice bowls with market vegetables,
chicken breast 20
beef 24
salmon 25

curry rice bowls
chicken breast 21
chicken katsu 23
beef 26
salmon 27

chicken katsu 23
fried chicken breast, shredded cabbage

SMALL PLATES / SALADS

tempura appetizer 14
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
add grilled chicken breast: 7

baby lobster salad 15
chilled langostino, avocado, mango pepper salsa,
mixed greens, creamy house dressing

tofu salad 15
mixed greens, tempura tofu, avocado, mango
pepper salsa, ginger carrot dressing

dumpling soup 12
pork dumpling, mushroom broth, market
vegetables

UDON NOODLE SOUPS

nabeyaki 18
chicken, shrimp tempura, vegetables & egg

tempura 18
shrimp and vegetables tempura

chicken 16
grilled chicken breast with vegetables

beef 19
grilled beef with vegetables

vegetarian 16
seaweed, japanese pumpkin, spinach, grilled
zucchini and shitake mushroom

curry 18
japanese style curry, grilled chicken breast

22 oz. beers

sapporo 7
kirin ichiban 6

echigo flying IPA 12 oz. can 5

house hot sake shochikubai 9
brewed in Berkeley

SAKE 300ML

kubota senjyu (1000 dreams) honjozo 17
clean, clear and dry

makiri (demon cutter) junmai gingo 22
deep, sharp and super dry

suigei (drunken whale) tokubetsu junmai 18
dry with a full-flavored finish

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

SAKE 720ML

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

kirakucho chokarakuchi junmai gingo 40
extra dry, crisp and rich with a clean finish

hakkaisan honjozo 44
well-balanced, lightly dry, classic sake

born gold junmai daigingo 48
layered, smooth and bright with citrus notes

kurosawa nigori (black creek) unfiltered 30
elegant, gentle and semi-dry

WINES

sea glass pinot noir 10/glass
sea glass sauvignon blanc 9/glass
charles and charles rose 9/glass
hakusturu plum wine 8/glass

NON ALCOHOLIC

coke/sprite/diet coke 2
san pellegrino limonata 3
ramune 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

2oz eel sauce 1 **2 oz. aioli** 1 **2 oz. ginger** 1