

CALPI COSMO

14

TITOS, LIME, CRANBERRY, LYCHEE,
CALPICO MELON FOAM

HIGH KICK

14

HAKU, LIME, PLUM WINE, BERRY
BEAUTY, SPICY GINGER BEER

SALISSANT

15

CITADELLE CORNICHON, DRY
VERMOUTH, SALINE, UMAMI BITTERS

ARIINISHI

15

HAKU, MATCHA OAT MILK, BANANA,
VANILLA

JAPANESE MELON HIGHBALL

14

RIEGER'S GIN, DAIYAME SHOCHU,
LEMON/LIME SODA, MELON

PEATY LUAU

19

ARDBEG 10, LAPSANG SOUCHONG,
LEMON, GINGER, PORK BELLY

STUCK ON OKI

16

TEN TO ONE RUM, RANCIO SEC,
ROASTED PINEAPPLE SESAME

ANJIN MARGARITA

14

TEQUILA, BLOOD ORANGE, KABOSU ,
SIMPLE, TOGARASHI

OKINAWAN OLD FASHIONED

16

IWAI JAPANESE WHISKY, RIEGER'S KC
WHISKY, BLACK SUGAR, ANGOSTURA,
UMAMI BITTERS

ODE TO ESTADIO

14

TIO PEPE, DRY & BLANC VERMOUTH
BLEND, YUZU, SALTED CUCUMBER BITTERS



wine

WHITE



CHARDONNAY, COMTE DE BERNADELLE, PETIT CHABLIS	15 60
SAUVIGNON BLANC, CLEMENT & FLORIAN BERTHIER, COTEAUX DU GIENNOIS	16 64
VIIGNIER, JEAN-LUC COLOMBO, RHÔNE	14 56
CHARDONNAY, MARQUIS DE PENNAUTIER, LANGUEDOC-ROUSSILLON	14 56
RIESLING, LOUIS SIPP, ALSACE	16 64

RED

SYRAH, LUYTON-FLEURY, CROZES-HERMITAGE	17 68
GAMAY, CH. DE LA CHAIZE, FLEURIE	17 68
SYRAH/GRENACHE, DELAS, CÔTES DU RHÔNE	13 52
CABERNET FRANC, MARC PLOUZEAU, CHINON	15 60
PINOT NOIR, DM. DU SALVARD, CHEVERNY	15 60
GAMAY, JEAN-PIERRE LARGE, MORGON	16 64

ROSE

CHÂTEAU PARADIS, COTEAUX D'AIX EN PROVENCE	12 48
ROSEBLOOD D'ESTOUBLON, PROVENCE	13 52
LORGERIL Ô DE ROSÉ, LANGUEDOC	13 52

BUBBLES

G.H. MUMM BRUT	17 85
G.H. MUMM ROSE	19 100

beer

KIRIN ICHIBAN LAGER, JAPAN	4.9% 6
OBOLON LAGER, UKRAINE	5% 10
SOUL MEGA BLACKBERRY ALE, DC	5.5% 9
DEVIL'S ALLEY IPA, MD	6% 8
ATLAS DANCE OF DAYS, DC	5.7% 8
HEDLUM N/A IPA, NY	0% 7

zero-proof

BARTENDERS CREATION MOCKTAIL	8
SODA: COCA-COLA, DIET COCA-COLA, SPRITE, TONIC, SPICY GINGER BEER, GINGER ALE	5
JUICE: ORANGE, PINEAPPLE, CRANBERRY, GRAPEFRUIT	5

sashimi



GLUTEN FREE

TUNA *	TRUFFLE PONZU SOY	22
SALMON *	SCALLION OIL, PASSIONFRUIT AJI AMARILLO	19
HAMACHI *	TRUFFLE PONZU, SCALLION OIL	17
ESCOLAR TATAKI *	SESAME CRUSTED WHITE TUNA, YUZU PONZU	21
SASHIMI TRIO*	SALMON, HAMACHI, TUNA	31

handrolls

SHISO, SPROUTS, CUCUMBER, AVOCADO

SALMON * GF		16
SPICY TUNA * GF		17
HAMACHI * GF		15
SHIITAKE MUSHROOM CRISPY ONION V		14

maki rolls

TUNA MAKI *	RICE, SEAWEEED GF	12
SALMON MAKI*	RICE, SEAWEEED GF	11
VEGGIE URAMAKI	CUCUMBER, AVOCADO, SWEET SOY, CRISPY ONIONS V	13
SPICY TUNA*	AVOCADO, CUCUMBER, TOPPED WITH WASABI SEAWEEED	17
THE JAPONAIS*	SALMON, AVOCADO, TEMPURA SCALLION, CRUNCHY RED ONION, SPICY MAYO	17

GF | GLUTEN FREE V | VEGAN

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



salads

SUNOMONO	CUCUMBER, SOY, SESAME GF, V	8
SEAWEED	SESAME, SWEET SOY V	9
NŌJŌ SALAD	MIXED GREENS, CRISPY LOTUS ROOT, GOLDEN BEETS, TOASTED MISO GINGER DRESSING V	13

skewers

SALMON	WASABI TERIYAKI SAUCE GF	10
CHICKEN	WASABI TERIYAKI SAUCE GF	10
PRAWN	MISO HONEY AIOLI	11
STEAK	WASABI TERIYAKI GF	11
EGGPLANT	SESAME SWEET SOY GF, V	8
TOMATO MAKI	BACON, TOMATOES GF	8

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sma

EDAMAME	SPICY OR SALTED GF, V	8
SHISHITO	BROWN BUTTER SOY GF	10
TUNA TARTINE *	PIQUILLO PEPPERS, YUZU PERSILLADE, CRISPY CAPERS	18
BEEF TARTARE *	CAVIAR, QUAIL EGG, TOASTED SESAME GINGER SOY	19
VEGETABLE TEMPURA	SEASONAL, BLACK GARLIC TSUYU	12
PORK GYOZA	TOASTED SESAME GINGER SOY	12
KARAAGE	TRADITIONAL JAPANESE FRIED CHICKEN, HONEY MISO AIOLI	12
OKONOMIYAKI	CRISPY PORK BELLY & SHRIMP FRITTER, CABBAGE, OKONO SAUCE	17

entrees

KATSU KARE	PANKO CRUSTED CHICKEN, WHITE RICE, CURRY	21
STEAK FRITES *	TERIYAKI BAVETTE, WASABI GLAZE, MISO UNI BUTTER	31
MISO COD	BROWN BUTTER BROCCOLINI, GINGER, NORI, SAKE MISO	22
YAKISOBA	PRAWN, CABBAGE, CARROTS	21
GYU DONBURI	FLANK STEAK, RICE, CARAMELIZED ONION, SOY EGG	22
SASHIMI DONBURI*	SALMON, HAMACHI, TUNA, RICE, SEAWEED, FURIKAKE GF	33

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Tea

GREEN

GEN MAI CHA

UMAMI, BUTTERY, SPINACHY SENCHA TEA WITH TOASTED RICE

HOJICHA

NUTTY, LINGERING FINISH, GREAT DIGESTIF

TEA POTS 10

TISANES

BLOOD ORANGE

CITRUSY, TANGY, FRUITY

FRENCH VERVEINE

ELEGANT, CITRUSY, FRAGRANT

LAVENDER LEMON MINT

FLORAL AND MINTY

SOBA CHA

EARTHY, TOASTED GRAIN FLAVOR

coffee

ESPRESSO	5
DOUBLE ESPRESSO	8
AMERICANO	8
CAFFÉ LATTE	8

desserts

CRÊPES 11

MISO SAKE CARAMEL, ANISE, ORANGE BLOSSOM

MOUSSE AU CHOCOLAT 13

MISO SAKE CARAMEL, RASPBERRIES, MATCHA WHIPPED CREAM

GINGER CRÈME BRULÉE 11

MIXED BERRIES

SAKE PAIRING
KANBARA ANCIENT TREASURE | 3 oz \$16

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