

WINE BY-THE-GLASS

SPARKLING

PROSECCO • 12

Bisol / Italy

RAMONA • 10

Ruby Grapefruit / Wine Spritz

WHITE

CHARDONNAY • 13

Au Bon Climat / California

RIESLING • 10

Herman J. Wiemer / Finger Lakes, NY

PINOT GRIGIO • 11

Vigneti del Sole / Italy

SAUVIGNON BLANC • 12

Frenzy / New Zealand

RED

PINOT NOIR • 16

Siduri / California

SUPER TUSCAN • 16

IL Bruciato / Italy

MALBEC • 11

Felino / Argentina

CABERNET SAUVIGNON • 16

J Lohr / California

FEATURE COCKTAILS

MOSCOW MULE • 12

Kettle One / simple
ginger beer/ lime juice
traditional / cucumber / grapefruit / peach

OPEN SESAME • 13

Bacardi rum / carmelized pineapple / lime
sesame oil / sesame seeds

UPSTATE OF MIND • 13

titos vodka / concord grape
lemon / cardamon

SMOKE OVER FIRE • 15

Iron Smoke Whiskey / Dewars white label
sweet vermouth / Montenegro

BEER

DRAFT

YOUNG LION IPA • 8

"ROTATING LINE" • 8

NEW BELGIUM FAT TIRE • 8

SAPPORO LAGER • 7

BOTTLED

DOMESTIC

SAMUEL ADAMS • 6

MICHELOB ULTRA • 5

GENNY LIGHT • 5

1911 HARD CIDER • 5

IMPORTED

HITACHINO NEST • 10

HEINEKEN 0.0 N/A • 5

STELLA ARTOIS • 5

CORONA • 5

LABATT BLUE LIGHT • 5

GUINNESS • 6

SMALL PLATES

SEAWEED SALAD (V)

5.
sesame oil,
toasted sesame seeds

MISO SOUP (V/GF)

6.
tofu, scallions, mushrooms
wakame

CUCUMBER SALAD (V)

5.
scallions, pickled carrots,
sesame seeds,
ponzu, ginger juice

STEAMED EDAMAME (V/GF)

6.
Nori salt, fried garlic,
togarashi, sesame oil

**OMAKASE
"TRUST ME"**

NIGIRI PLATE

20.
10 assorted slices of fish on rice

SASHIMI PLATE

30.
16 assorted slices of fish

CHIRASHI BOWL

25.
12 assorted sashimi cuts
and vegetables scattered over rice

3-ROLL PLATE

35.
variety of on- and off-menu items

SUSHI COMBO

18.
1 roll with 3 pieces of nigiri or sashimi

SASHIMI
(3 PIECES)

NIGIRI
(2 PIECES)

MAKI
(1 ROLL)

鮪 **MAGURO**
yellowfin tuna 8. | 7. | 8.

ハマチ **HAMACHI**
yellowtail 9. | 8. | 9.

間八 **KANPACHI**
amberjack 8. | 7. | 8.

海老 **EBI**
shrimp 6. | 5. | 6.

蛸 **TAKO**
octopus 8. | 7. | 8.

鰻 **UNAGI**
eel 10. | 9. | 10.

鮭 **SAKE**
salmon 7. | 6. | 7.

SAKÉ

JUNMAI GINGO
Hakutsuru Superior
13

DRAFT
Hakutsuru Sake
10

NIGORI UNFILTERED
Sayuri 'Nigori'
12

AWAYUKI
Hakutsuru 'Sparkling'
12

SUSHI ROLLS



COOKED

- smoked pastrami seasoned salmon, red onion, capers, cream cheese, chives, sesame seeds, fried garlic **BIG GUN** 16.
- eel, cream cheese, scallions, cucumber, Sriracha, avocado, fried garlic, eel sauce **A-MEI-ZING** 16.
- marinated spicy octopus, avocado, aguachile **MACHO TAKO** 14.
- lobster, cucumber, scallions, fried garlic, yuzu aioli, basil **WHOLE LOTTA ROSIE** 15.
- eel, cucumber, cream cheese, eel sauce, scallions, wrapped with smoked pastrami seasoned salmon **THE JACK** 20.
- shrimp, cucumber, scallions, Sriracha, yuzu aioli, eel sauce, crunchies **FALLON** 15.
- king crab, avocado, cucumber **CALIFORNIA** 19.
- shrimp, fried garlic, yuzu aioli, avocado, basil **JUNGKOOK** 15.
- king crab, snap peas, avocado, scallions, warm lobster, miso-garlic cream sauce **SFG** 24.
- pickled carrot, snap peas, cabbage, cucumber, avocado, fried garlic, scallions, wrapped in goma soy paper **VEGAN ROLL** 12.

RAW

- salmon, fire sauce, snap peas, scallions, avocado, fresh squeezed orange **KOJIN** 16.
- A-MEI-ZING topped with spicy yellowtail **MERCY** 20.
- tuna, sesame oil, red onion, scallions, fried garlic, cucumber, sesame seeds, ponzu **POKI DOKI** 15.
- salmon, cream cheese, cucumber **WEST PHILLY** 16.
- amberjack, scallions, apple, lemon & lime zest **ICHIPACHI** 16.
- yellowtail, jalapeño, scallions, ponzu **RONIN** 15.
- RONIN topped with spicy tuna, eel sauce, fried garlic, scallions **HIGH VOLTAGE** 21.
- tuna, pickled carrot, avocado, yuzu aioli **TANUKI** 14.
- Sriracha, sambal, togarashi, choice of tuna, salmon, or yellowtail **SPICY ROLL** 14.
- tuna, white fish, salmon, red ginger, wasabi, soy drizzle, yuzu aioli, Sriracha, eel sauce, scallions **THE FLOUR CITY** 23.