

## SMALL DISH

**EDAMAME 4** boiled & salted soy beans

**TAKO WASABI 6** chopped raw octopus w/wasabi

**UNI ONSEN TAMAGO 8**  
soft boiled cage-free egg w/uni in KOU sauce

**MAGURO TARTARE 9**  
hawaiian big eye tuna chop w/ KOU sauce

**KABOCHA CROQUETTE 8**  
boiled cage-free egg inside of pumpkin puffs

**HAMACHI CARPACCIO 8**  
yellowtail w/chili and mint dressing

**KYOKOKU MORI 9**  
deep fried asparagus tuna roll w/garlic chips on top  
w/ponzu sauce and spicy sauce

**TOFU TEMPTATION 7**  
soft tofu topped w/Korean style mentaiko, oshinko, and uni

**NATTO YASAI 6** vegetables w/natto and nori

**KURUMA EBI ZUKE 12**  
raw king prawn in soy sauce marinade served w/onigiri

**EBI AVO 7** shrimp and avocado w/miso-mayo

**YAMAKAKE 7**  
grated japanese mt. yam w/hawaiian big eye tuna

**IKA SANSAI 6**  
blanched squid w/pickled veggies

**GYOZA (5PCS) 6** pan fried pork potsticker

**CORN CHESSE GRATIN 6** corn w/cheese

**TSUKEMONO 5** japanese pickled selection of 4 veggies

**KIMCHI 3** traditional korean fermented cabbage

## ORGANIC SALAD

*all vegetables delivered fresh from the farmers market*

**HAWAIIAN POKE 12**  
hawaiian big eye tuna mixed w/sea veggies and  
seasonal vegetables in spicy sauce

**SASHIMI SALAD 13**  
assorted sashimi, seasonal vegetables w/ponzu

**SUNOMONO 7**  
prawns, octopus, and cucumber in sweet vinaigrette

**DAIKON SALAD 7**  
shredded organic “mu” (korean daikon)  
w/seasonal vegetables

**WAKAME SALAD 5**  
seaweed salad w/seasonal vegetables

## YAKITORI *two skewers*

**MOMO 5** chicken thigh

**CHICKEN TSUKUNE 6** chicken meatball

**KUROBUTA 5** black pork

**BACON ENOKI 6** mushroom wrapped w/bacon

**BACON ASPARAGUS 6** asparagus wrapped w/bacon

**EBI 6** shrimp

**SHIITAKE (SEASONAL) 4** mushroom

**KUROBUTA SAUSAGE 6** black pork sausage

**SHISHITO 5** pepper

## SASHIMI

**MAGURO (4PCS) 10** hawaiian big eye tuna

**SAKE (4PCS) 9** salmon

**HAMACHI (4PCS) 10** yellowtail

**SHIRO MAGURO (4PCS) 10** white tuna

**KOU SASHIMI (9PCS) 18**  
salmon, hawaiian big eye tuna, and yellowtail (no substitution)

**MAGURO TATAKI 11**  
lightly seared hawaiian big eye tuna slice w/daikon

**SABA TATAKI 11**  
lightly seared mackerel slice w/daikon w/ponzu

**ANKIMO 10** steamed monkfish liver w/ponzu

## ROLL

**CALIFORNIA ROLL 6** w/fresh crab meat

**SPICY TUNA ROLL 6**  
hawaiian big eye tuna and cucumber in special spicy sauce

**EBI TEMPURA MAKI 8** deep fried shrimp roll

**CATERPILLAR 14**  
eel, cucumber, and kaiware roll topped w/avocado glazed  
w/unagi sauce

**VOLCANO 14**  
deep fried shrimp, cucumber, and kaiware roll topped w/  
spicy hawaiian big eye tuna, w/unagi sauce and spicy-mayo

**FRISCO 14**  
spicy hawaiian big eye tuna roll topped w/salmon  
and avocado glazed w/unagi sauce

## SUSHI *two pieces*

**MAGURO 6** hawaiian big eye tuna

**SAKE 5** salmon

**SHIRO MAGURO 6** white tuna

**HAMACHI 6** yellowtail

**EBI 6** cooked shrimp

**TAKO 5** cooked octopus

**UNI 10** sea urchin from santa barbara

**TOBIKO 5** flying fish roe

**IKURA 6** salmon roe

**TAMAGO 4** egg omelet

**SABA 5** mackerel

**UNAGI 6** grilled freshwater eel

## GRILLED

**GINDARA MISOZUKE 11** miso marinated black cod

**DENGAKU MISO 8** eggplant w/miso sauce

**BUTA TORO 7**  
pork belly garnished w/scallions drizzled w/miso sauce

**SHIOKOJI BEEF 10**  
marinated beef in fermented malt served w/shallot pepper sauce

**HAMACHI KAMA 12** yellowtail collar

**IKA YAKI 10** whole squid w/ponzu sauce

**HOTATE GRATIN (3PCS) 9** whole scallop gratin

## TEPPAN & SAUTÉ

**TAKO YAKI 7**  
octopus balls, scallions and bonito flake on top

**HOTATE YAKI 10**  
scallop with garlic and asparagus w/butter sauce

**BEEF TATAKI 10**  
thin slices of seared beef with red onion

**BUTA KIMCHI 10**  
pork with kimchi

**OKONOMIYAKI 12**  
japanese style pancake with bacon

**BUTA KAKUNI 10**  
japanese braised pork belly

## TEPPAN & SAUTÉ (VEGETARIAN)

*add bacon \$2.00*

**ENOKI 5** mushroom

**MOYASHI 5** mung bean sprout

**BOK CHOY 5** chinese cabbage

**ERINGI 5** king oyster mushroom

## FRIED

**AGEDASHI TOFU 7**  
batter fried tofu in light tempura sauce

**IDAKO TEMPURA 7**  
baby octopus w/spicy-mayo

**KAKI FRY (5PCS) 7**  
oyster w/tonkatsu sauce

**CROQUETTE (2PCS) 6**  
creamy potato puffs

**HOTATE KATSU (3PCS) 8**  
scallop w/wasabi-mayo

**KAKIAGE (2PCS) 7**  
mixed vegetables w/tempura sauce

**TORI KARAAGE 7**  
marinated boneless chicken w/spicy-mayo

**IKA TONBI 7**  
squid mouth w/spicy-mayo

**GESO TEMPURA 7**  
squid legs w/ponzu

**LIZARD EYE 10**  
spicy tuna and asparagus on dried seaweed w/whole grain  
mustard apple sauce

**KALBI TEMPURA 10**  
korean style boneless short rib w/vegetables mixed w/  
sesame ponzu

**SALMON SKIN KATSU 7**  
salmon skin with scallions

## SOUP

**ASARI MISO 6**  
miso broth w/manila clam and italian parsley

**ASARI SAKAMUSHI 10**  
steamed clams w/butter wine sauce

## RICE BOWL & NOODLE

**SAKE ONIGIRI (2PCS) 6**  
pan fried rice ball w/salmon

**CHIRASHI DON 20**  
assorted sashimi over sushi rice

**YAKI UDON 11**  
stir fried udon w/seafood and vegetables

**UNI DON 18**  
sea urchin from santa barbara over rice in hot clay pot

**UNAGI DON 15**  
grilled water eel over rice

**FISH ROE DON 10**  
tobiko, ikura, and vegetables over rice

**CHA SOBA 10**  
cold green tea soba w/KOU soba sauce

**KOU RAMEN 12**  
vegetables, chashu, sliced bamboo, bean sprout,  
and green onion in pork & chicken broth

**NAGASAKI RAMEN 14**  
vegetables and seafood in white spicy pork & chicken broth

## SIDES

**MISO SOUP 1.50**

**RICE 1.50**

**SUSHI RICE 2**

## DESSERT

**CHEESECAKE WITH ICECREAM 9**  
green tea cheesecake w/ icecream from Bi-Rite Creamery

**FROZEN PERSIMMON 3**

**TEMPURA GREEN TEA ICE CREAM 6**

## HOURS

Happy Hour: Tuesday-Friday: 5:30pm-7pm



Monday: Closed

Tuesday-Thursday: 5:30pm-12am

Fri-Sat: 5:30pm-1am

Sun: 5:30pm-11pm

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# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

<b>Fiji water</b>	2
<b>Sparkling water</b> <i>san pellegrino</i>	2 (S) 5 (L)
<b>Hot green tea</b> <i>genmai (brown rice)</i>	2
<b>Iced oolong tea</b>	3
<b>Juice</b> <i>choice of apple or orange</i>	3
<b>Soda</b> <i>coke, diet coke, sprite</i>	2
<b>Ramune</b>	3
<b>Calpico</b>	3

## SAKE

### NIGORI

<b>Sho chiku bai</b> - milky way <i>California, very sweet and rich with cloudy color.</i>	11 (375 ml)
<b>Ozeki</b> <i>California, locally fermented mildly sweet cloudy sake with brewing methods taken from Japan.</i>	11 (375 ml)
<b>Sayuri</b> - a little lily <i>Hyogo, refreshing aroma, natural sweetness and smooth last note.</i>	11 (300 ml)

### JUNMAI

<b>Ozeki reisyu</b> <i>California, a pleasant combination of full-body flavor and a light smooth finish.</i>	15 (300 ml)
<b>Shirakabe gura</b> - white wall <i>Hyogo, light and smooth sake with nice taste of rice.</i>	5 (glass) / 49 (1.8L)
<b>Kamotsuru nama kakoi</b> <i>Hiroshima, fresh fragrance with delicate and light taste, dry and sweet.</i>	20 (300 ml) / 48 (720 ml)

<b>Genbeisan no onikoroshi</b> - devil slayer <i>Kyoto, light and dry, popular sake among sushi chefs in Japan.</i>	6 (glass) / 60 (1.8L)
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<b>Otokoyama</b> - man's mountain <i>Hokkaido, crisp, sharp, rich, full-bodied and very dry. Best loved in USA.</i>	11 (glass) / 50 ( 720ml) / 109 (1.8L)
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<b>Kagatobi cho karakuchi</b> - super dry <i>Full- flavored with a perfect acidity. Very sharp finish.</i>	20 (300 ml)
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<b>Akira organic</b> <i>Hokuriku, Ishikawa, light and smooth, the power of pure, organic sake with your very fisrt sip.</i>	60 (720 ml)
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<b>Yamada nishiki</b> <i>A lush, full-bodied sake that boasts fruity and floral flavors and a hint of rice.</i>	12 (300 ml) / 30 (720 ml)
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### GINJO

<b>Tama no hikari tokusen</b> - spirit of the deity <i>Kyoto, medium dry, a clean and gentle fragrance with layers of rich taste.</i>	6 (glass) / 80 (1.8L)
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<b>Kikushui</b> - fountain of youth <i>Niigata, elegant with a floral aroma and a very light palate.</i>	17 (300 ml)
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<b>Kagatobi</b> <i>Ishikawa, refined sake with rich fruity fragrance and abundance of rice flavor. Very smooth.</i>	20 (300 ml) / 48 (720 ml)
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<b>Hakkaisan</b> <i>Niigata, very clean, fairly crisp overall and quite dry, one of the most popular and highly sought after ginjo in Japan.</i>	30 (300 ml)
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### DAIGINJO

<b>Dassai</b> - otter festival <i>Yamagata, clean, soft, and very subtle, balanced aromas and a mild sweetness.</i>	25 (300 ml) / 52 (720 ml)
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<b>Ninki ichi</b> - gold ninki <i>Fukushima, aromatic scent with slight peppery and medium body finish.</i>	60 (720 ml)
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<b>Osakaya chobei</b> - first boss <i>Hyogo, rich, fruity aroma and clear delicate taste</i>	28 (300 ml) / 60 (720 ml)
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<b>Kubota 'hekuiju'</b> - five thousand <i>Niigata, robust and voluminous flavor of cheerful personality, popular among sexy sushi chefs.</i>	77 (720 ml)
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<b>Kubota 'manju'</b> - millions of celebrations <i>Niigata, a truly sophisticated aroma and elegant flavor</i>	145 (720 ml)
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<b>Wakatake 'onikoroshi'</b> <i>Shizuoka, beautifully round and alluring sake with silky texture.</i>	15 (glass) / 95 ( 720ml) / 175 (1.8L)
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### HONJOZO

<b>Karatamba</b> <i>Dry and crisp, full-bodied, and rich taste that feels smooth on the palate.</i>	11 (300 ml) / 55 (1.8L)
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### HOT SAKE

<b>Sho chiku bai chokara</b> extra dry <i>Extremely dry sake. Its clean and crisp flavor pairs well with a wide variety of foods.</i>	7 (glass) / 11 (tokkuri)
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## SHOCHU

<b>lichiko seirin</b> (Barley) <i>Kyushu Ohita, refreshing flavor and crystal clear taste embody essence of Japan. Soft and pleasant to the taste</i>	5 (glass) / 45 (720 ml)
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<b>Hakutake shiro</b> (Rice) <i>Kumamoto, the taste begins semi-sweet with a smooth transition into a buttery, umami middle, then lingering into a fresh, dry finish.</i>	5 (glass) / 50 (750 ml)
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<b>Kagemusha</b> (Sweet Potato) <i>Oita, light and smooth. A very delicate and smooth sweet potato shochu, designed to match any cuisine.</i>	5 (glass) / 45 (750 ml)
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<b>Ginza no suzume</b> (Barley) <i>Kyushu, Oita, smooth shochu with very clean and simple taste.</i>	5 (glass) / 45 (750 ml)
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<b>Benitome</b> (Sesame) <i>Shuzo, mild flavor with slight aroma of sesame. The brewer is the pioneer of sesame shochu.</i>	5 (glass) / 50 (750 ml)
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<b>Kuro kirishima</b> (Sweet Potato) <i>Miyazaki, the finest black rice malt constructs the distinguished sweet taste and fresh remaining taste.</i>	5 (glass) / 45 (750 ml)
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## BEER

### ON TAP

<b>Sapporo</b>	5 / 18
<b>Asahi</b>	5 / 18

### BOTTLE

<b>Sapporo</b> (600 ml)	8
<b>Asahi</b> (633 ml)	8
<b>Orion</b> (663 ml)	9
<b>Koshihikari Echigo</b>	9
<b>Echigo Stout</b>	10
<b>Kujukuri Ocean Weizen</b> (330ml)	10
<b>IPA Oze no Yukidoke</b> (330ml)	13

## CHUHAI: SHOCHU COCKTAIL

<b>Fresh Squeezed</b> <i>Lemon (mayer)</i> <i>Orange (blood orange)</i> <i>Grapefruit</i>	9
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<b>Blended Fruits</b> <i>Kiwi</i> <i>Strawberry</i> <i>Blueberry</i> <i>Lychee</i>	8
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<b>Others</b> <i>Oolong</i> <i>Calpico</i> <i>Green Tea</i>	7
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## WINE

### SPARKLING

<b>House Sparkling</b>	
<b>Valdo Prosecco Brut DOC</b>	8 (glass) / 25 (bottle)
<i>Italy</i>	

<b>Canard-Duchêne Brut</b>	35 (375 ml) / 50 (720 ml) / 110 (magnum)
<i>NV, Champagne, France</i>	

<b>Jaffelin Crémant de Bourgogne</b>	35 (bottle)
<i>NV, Rosé Brut, France</i>	

## WHITE

<b>House White</b>	
<b>Windrun</b>	8 (glass) / 25 (bottle)
<i>2011, Chardonnay, Monterey County</i>	

<b>Cune Monopole</b>	25 (bottle)
<i>2012, Rioja, Spain</i>	

<b>Guy Saget Muscadet Sèvre et Maine</b>	30 (bottle)
<i>2011, Muscadet, France</i>	

<b>Saget Petite Perrière</b>	9 (glass) / 30 (bottle)
<i>2012, Sauvignon Blanc, France</i>	

<b>Saget Domaine de la Perrière Sancerre</b>	11 (glass) / 38 (bottle)
<i>2012, Sauvignon Blanc, France</i>	

<b>Lucien Albrecht Cuvée Cécile</b>	68 (bottle)
<i>2007, Pinot Gris, France</i>	

### RED

<b>House Red</b>	
<b>Line 39</b>	8 (glass) / 25 (bottle)
<i>2012, Pinot Noir, Central Coast</i>	

<b>Porcupine Ridge</b>	9 (glass) / 30 (bottle)
<i>2011, Cabernet Sauvignon, South Africa</i>	

<b>Klinker Brick</b>	35 (bottle)
<i>2011, Zinfandel, California</i>	

<b>Scheid</b>	38 (bottle)
<i>2007, Merlot, Monterey County</i>	

<b>Thomas Fogarty</b>	40 (bottle)
<i>2010, Pinot Noir, Santa Cruz</i>	

<b>Titus</b>	18 (glass) / 70 (bottle)
<i>2010, Cabernet Sauvignon, Napa Valley</i>	

<b>Cliff Lede</b>	125 (bottle)
<i>2009, Cabernet Sauvignon, Napa Valley</i>	