

SAKE

KONTEKI “TEARS OF DAWN” (300/720 ml) • **DAIGINJO 52/81**

Anise, banana, and a hint of sweet rice

SHICHI HON YARI GINFUBUKI - JUNMAI GINJO 75

“THE WARRIOR’S BLEND” (720 ml)

Nuts, herbs, green apple, earthiness

G JOY - JUNMAI GINJO GENSHU (300/750 ml) **32/52**

Melon, cherry and white pepper

TAKA “NOBLE ARROW” (720 ml) • **JUNMAI 62**

Green melon rind, kaffir lime leaf, spearmint

SEIKYO - TAKEHARA JUNMAI 40/55

“MIRRO OF TRUTH” (300/720 ml, Cold or Warm)

Clove honey, blood orange

TOZAI “WELL OF WISDOM” (300/720 ml) • **GINJO 32/52**

Watermelon, a hint of pistachio

FUKUCHO FORGOTTEN FORTUNE (720 ml) • **JUNMAI 52**

Full flavor, earthy touches and great texture with a long, persistent finish.

RIHAKU “DANCE OF DISCOVERY” (300 ml) • **JUNMAI 32**

Textured and layered, smoky and sweet, with cleansing acidity at the end.

YURI MASAMUNE (720 ml, Cold or Warm) • **HONJOZO 45**

Aromas of cantaloupe and honey dew; balanced by nutty and earthy flavors on the palate.

MURAI — NIGORI GENSHU (300/720 ml, Sweet Sake) **32/52**

Vanilla, coconut, currant, spice

CHARCUTERIE

ARTISANAL CHEESE BOARD 19

Three rotating cheeses. Served with toasted artisan pugliese baguette

CHARCUTERIE BOARD 19

Three rotating charcuteries. Served with toasted artisan pugliese baguette

CHEESE & CHARCUTERIE BOARD 29

Three rotating cheese and charcuterie. Served with toasted artisan pugliese baguette

SALAD

DAIKON 10

Japanese white radish salad with traditional ginger dressing

MORIAWASE 18

Mixed sashimi and spring mix

MAGURO AVOCADO 18

Spicy tuna avocado salad with soy sauce and spicy oil

VEGETABLES

ENOKI FOIL YAKI 8

Enoki mushroom grilled in foil paper

IWASHI 9

Stir Fried Anchovy with broccoli

NASU MIZORE 9

Steamed eggplant in miso sauce

HORENSO 9

Stir fried spinach with garlic butter

APPETIZER*

EDAMAME 8

Garlic Edamame (Spicy option)

TAKO WASA 7

Seasoned raw octopus with wasabi sauce

CHICKEN GYOZA 6

5 PCS Japanese chicken potstickers with house sauce

VEGGIE GYOZA 6

5 PCS Japanese Veggie potstickers with house sauce

IKASANNSAI 7

Japanese squid salad with house sauce

CHASHU 12

Sliced braised pork

GYUTAN CHASHU 19

Sliced braised beef tongue

UNAGI TAMAGOYAKI 15

BBQ eel rolled omelet

MAGURO YAMAKAKE 18

Marinated Tuna with Japanese mountain yam

TUNA MARINADE 18

Marinated seared tuna

WAGYU TATAKI 39

Japanese A5 Wagyu with yuzu sauce

HAMACHI TATAKI 22

Yellowtail with ponzu sauce

SAKE TATAKI 19

Atlantic Salmon with ponzu sauce

SHIRO MAGURO TATAKI 19

Albacore tuna with ponzu sauce

SUZUKI CARPACCIO 19

Japanese striped sea bass with yuzu sauce

HOTATE CARPACCIO 27

Hokkaido scallop with yuzu sauce

SASHIMI*

(2 PCS, with Fresh Wasabi)

KAKI SU 8

Seasonal raw oyster

DELUXE KAKI SU 16

Seasonal raw oyster with quail egg & ikura

MAGURO 9

Yellow fin tuna

HAMACHI 10

Yellowtail

HAMACHI BELLY 12

Yellowtail belly

BLUE FIN O-TORO 21

Blue fin tuna belly

SAKE 8

Atlantic salmon

SAKE BELLY 9

Atlantic salmon belly

SHIRO MAGURO 8

Albacore tuna

VINUM MORIAWASE 56

18 PCS chef's daily special sashimi

STEAMED

HAMACHI KAMA 35

Yellowtail collar seasoned with sausage

NIKUMAN 8

Pork chashu bun

DEEP FRIED

MIXED TEMPURA 13

Okura, Shimeji Mushroom & Japanese Yam

BASQUE FRIES 8

Fries with piment d'Espelette & paprika

AGEDASHI TOFU 9

Tofu with tempura sauce

IKA GESO 12

Squid legs with house sauce

KAKI FRY 15

Fried oysters with salt egg yolk with house sauce

CRISPY CHICKEN WINGS 6

Crispy and juicy party wings

CHICKEN KARAAGE 9

Chicken nuggets with mayo

HIMALAYAN SALT GRILLED

SHISHITO 8

Japanese sweet pepper

IKA 21

Whole Squid

HAMACHI KAMA 35

Yellowtail collar

BEKON & HOTATE 20

Bacon & scallop

KALBI 26

Japanese short ribs

BEKON MOCHI 9

Bacon wrapped sticky rice cake

TEBA 8

Chicken Wings

BUTA 9

Pork belly

MAIN

TONKATSU SANDWICH 12

Pork cutlet sandwich

OKONOMIYAKI 19

Japanese seafood pancake

WAFU PIZZA 19

Japanese seafood pizza

PEROPERO LAMB 29

2 PCS of Lamb lollipop

YAKI UDON 19

Stir fried seafood noodles with pesto sauce

SOUP

TONJIRU 10

Miso soup with pork belly and shimeji mushroom

DESSERT

DORAYAKI 12

Red bean pancake

WARM CHOCOLATE CAKE 12

House-make chocolate cake with ice cream

VINUM SPECIAL ICE CREAM 10

Green tea and vanilla ice cream

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

20% gratuity will be added to parties of 6 or more

\$25 corkage fee

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