

FOOD & DRINK PAIRING

(Curated by our chef and sommelier based on the best ingredients and drink selections)

SIX PREMIUM NIGIRI OMAKASE 69

SIX PREMIUM NIGIRI OMAKASE & SAKE 89

FOUR COURSES & SAKE 59

FOUR COURSES & WINE 69

1. **DAIKON SALAD** (Denshin Junmai Ginjo / Decoy Brut Prosecco)

Japanese white radish salad with traditional ginger dressing

2. **VOLCANO** (Dassai 45 Junmai Daiginjo / Tangent Albarino)

Sashimi poke on the top of fried seaweed tempura. Topped with unagi sauce and more

3. **CHICKEN GYOZA** (GJoy Junmai Ginjo / Conundrum White Blend)

Japanese chicken potstickers

4. **YAKI UDON** (Ryujin Kakushi Ginjo / 1000 Stories Chardonnay)

Stir fried seafood udon with pesto sauce

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 & SOUP

MISO SOUP 5

(Add Seafood 5)

seaweed, Tofu in miso soup

DAIKON SALAD 9

Japanese white radish salad with traditional ginger dressing

MORIAWASE SALAD 18

Mixed sashimi and spring mix

APPETIZERS*

GARLIC EDAMAME 7

Spicy Garlic Edamame

VOLCANO 9

Ground tuna on the top of fried seaweed tempura and fried rice with unagi sauce

CHICKEN GYOZA 8

5 PCS Japanese chicken potstickers with house sauce

VEGGIE GYOZA 8

5 PCS Japanese Veggie potstickers with house sauce

GYUTAN CHASHU 15

Sliced braised beef tongue

TAKOYAKI 7

Takoyaki sauce, mayonnaise, seaweed, and bonito flakes

DEEP FRIED

VEGGIE TEMPURA 12

Eight kinds of vegetables

EBI TEMPURA 19

Five pieces of deep-fried white shrimp

ASSORTED TEMPURA 19

Shrimp & mixed vegetables

BASQUE FRIES 8

Fries with piment d'Espelette & paprika

AGEDASHI TOFU 8

Tofu with tempura sauce

CALAMARI WITH SWEET & CHILI SAUCE 14

Made from scratch, deep fried calamari, house-made sauce.

CHICKEN KARAAGE 9

Chicken nuggets with house mayo sauce

CRISPY CHICKEN WINGS 12

Crispy and juicy party wings (4 pcs)

HIMALAYAN SALT GRILLED

BUTA 8

Pork belly

IKA 19

Whole Squid

SHISHITO 8

Japanese sweet pepper

HAMACHI KAMA 25

Yellowtail collar

CHICKEN SKEWER 8

Grilled chicken breast & green onion with house sauce

SASHIMI*

(Serve with Fresh Wasabi)

MAGURO 12

Bluefin tuna (3 PCS, Toro add \$2)

HAMACHI 12

Yellowtail (3 PCS, Toro add \$2)

SAKE 9

Atlantic salmon (3 PCS, Toro add \$2)

MORIAWASE SASHIMI 39

Assorted fresh seasonal sashimi (10 PCS)

DELUXE MORIAWASE SASHIMI 59

Best selection of assorted seasonal sashimi (15 PCS)

HAMACHI TATAKI 15

Ponzu/carpaccio sauce, garlic oil, wasabi mayo, jalapeno (4 PCS)

TUNA TATAKI 15

Bluefin Tuna, ponzu/carpaccio sauce, garlic oil, caviar (4PCS)

SAKE CARPACCIO/TATAKI 14

Atlantic Salmon, ponzu/carpaccio sauce, garlic oil, ikura (4PCS)

HOTATE CARPACCIO/TATAKI 18

Hokkaido Scallop, ponzu/carpaccio sauce, garlic oil, tobiko (4PCS)

WAGYU TATAKI 39

Japanese A5 Wagyu with yuzu sauce (4PCS)

INNOVATIVE HAND ROLLS

SALMON 8

Atlantic Salmon with your flavor choice of Original/Spicy/Garlic

TUNA 9

Bluefin Tuna with your flavor choice of Original/Spicy/Garlic

HAMACHI 10

Yellowtail with your flavor choice of Original/Spicy/Garlic

UNAGI 8

Japanese BBQ eel with unagi sauce

HOTATE 15

Japanese scallop with mayo and tobiko on top

KANI 15

Snow crab meat with mayo

IKURA & UNI 25

Salmon fish roe and sea urchin with shoyu and wasabi brushed on top

WAGYU YUKKE 25

Chopped Japanese A5 Wagyu, Japanese yukke sauce, negi and sesame

SPECIAL ROLLS

(Use the best ingredients only)

VINUM SPECIAL ROLL 19

tuna, spicy ground tuna, avocado, tempura shrimp with house dressing

GOLDEN ROLL 18

salmon, avocado, tempura shrimp, crab meat with house dressing

DIABLO ROLL 18

Hamachi, spicy ground tuna, avocado, crab meat with house dressing

LION KING ROLL (BAKED) 18

CA roll topped with fresh salmon, tobiko and house dressing

EBI TEMPURA ROLL 12

Thinly battered and fried shrimp and cucumbers with unagi dressing

VEGGIE TEMPURA ROLL 12

Four different healthy vegetables tempura with house dressing

BENTO

(Served with Miso Soup, salad & Rice)

Add Sake Pairing 22

Add Wine Pairing 25

LOBSTER & STEAK BENTO 59

Japanese Baked Lobster Tail, rib-eye Steak, Stir-fired Veggie, CA Roll

CHICKEN KATSU, VEGGIE TEMPURA, VOLCANO, CA ROLL 25

GRILLED SALMON, VEGGIE TEMPURA, VOLCANO, CA ROLL 26

RIB-EYE STEAK, VEGGIE TEMPURA, VOLCANO, CA ROLL 29

SHORT RIBS TERIYAKI, VEGGIE TEMPURA, VOLCANO, CA ROLL 29

ASSORTED SASHIMI, VEGGIE TEMPURA, VOLCANO, CA ROLL 28

ENTREE

MUSHROOM RISOTTO 18

(Add chicken 5, Shrimp 6, scallop 7)

Arborio superfine Italian rice. Chef mis mushrooms. Truffle oil. Shaved parmesan.

YAKI UDON (SIGNATURE) 22

Stir fried seafood udon with pesto sauce

PRIME RIB-EYE STEAK 49

Prime rib-eye steak. Chimichurri sauce. House salad.

LOBSTER PESTO UDON 39

Japanese baked lobster tail over pesto udon with salad

CHIRASHI SUSHI 29

An assortment of sashimi over sushi rice

UNAGI DON 25

Grilled eel, avocado, sesame seeds and pickled veggie over sushi rice

CURRY CHICKEN KATSU DON 22

Fried breaded chicken breath over rice, curry sauce on the side

CURRY FISH KATSU DON 23

Fried breaded fish over rice, curry sauce on the side

CURRY TEMPURA SHRIMP DON 25

Tempura Shrimp over rice, curry sauce on the side

DESSERT & SWEET WINE

WARM CHOCOLATE CAKE 12

House-made chocolate cake with ice cream

SARACCO MOSCATO 12/GL

Peach, honey & orange w/apricot & tangerine

J. LOHR LATE HARVEST RIESLING 18/GL

Apricots, dried white fig & orange marmalade w/ honeysuckle

GRAHAM'S LATE BOTTLE VINTAGE PORT 12/GL

Red cherries, extraordinary acidity, elegant mineralization

** 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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