

LUNCH SPECIAL

BENTO

(Served with Miso Soup, salad & Rice)

Add Sake Pairing 22

Add Wine Pairing 25

- CHICKEN KATSU, VEGGIE TEMPURA, CHICKEN GYOZA, CA ROLL 22
- CHICKEN TERIYAKI, VEGGIE TEMPURA, CHICKEN GYOZA, CA ROLL 22
- GRILLED SALMON, VEGGIE TEMPURA, CHICKEN GYOZA, CA ROLL 24
- RIB-EYE STEAK, VEGGIE TEMPURA, CHICKEN GYOZA, CA ROLL 29
- SHORT RIBS TERIYAKI, VEGGIE TEMPURA, CHICKEN GYOZA, CA ROLL 29
- UNAGI, VEGGIE TEMPURA, CHICKEN GYOZA, CA ROLL 29
- ASSORTED SASHIMI, VEGGIE TEMPURA, CHICKEN GYOZA, CA ROLL 32

RICE PLATE

(Served with Miso Soup, salad & Rice)

- CHICKEN KATSU 18
- CHICKEN TERIYAKI 18
- GRILLED SALMON 19
- CURRY CHICKEN KATSU 19
- CURRY FISH KATSU 19
- UNAGI 25
- RIB-EYE STEAK 25
- SHORT RIBS TERIYAKI 25

SALAD & SOUP

MISO SOUP 6

(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

SPRING MIX SALAD 10

(add chicken 9, salmon 9, steak 12)

Spring mix with house sauce

APPETIZERS*

GARLIC EDAMAME 8

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 8

Takoyaki sauce, mayonnaise, seaweed, and bonito flakes

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 32

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

DEEP FRIED

VEGGIE TEMPURA 15

Eight kinds of vegetables

EBI TEMPURA 22

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 15

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

CHICKEN KARAAGE 9

Chicken nuggets with house mayo sauce

HIMALAYAN SALT GRILLED

IKA 22

Whole Squid

SHISHITO 8

Japanese sweet pepper

TRIO SKEWER SPECIAL 12

Grilled Pork Belly, Chicken and Rib Eye Steak

SCALLOP SKEWER 19

Japanese scallops with unagi sauce

HAMACHI KAMA 29

Yellowtail collar

NIGIRI*
(DINNER ONLY)

(Serve with higher quality fish, two pcs)

- MAGURO** (Bluefin tuna) **8** **HAMACHI** (Yellowtail) **8**
SAKE (Atlantic salmon) **8** **HOTATE** (Japanese scallops) **8**
AMA EBI (Raw prawn) **12** **UNI** (Sea urchin) **18**
A5 WAGYU (Japanese A5 Wagyu) **25**
CHE'S SPECIAL (chef's special selection of five different Nigiri) **19**

SASHIMI*
(DINNER ONLY)

(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

CRUNCHY ROLL 18

CA roll topped with crunchy tempura and house dressing

LION KING ROLL (BAKED) 18

CA roll topped with fresh salmon, tobiko and house dressing

EBI TEMPURA ROLL 15

Thinly battered and fried shrimp and cucumbers with unagi dressing

VEGGIE TEMPURA ROLL 12

Four different healthy vegetables tempura with house dressing

BENTO

(DINNER ONLY)

(Served with Miso Soup, salad & Rice)

Add Sake Pairing 22

Add Wine Pairing 25

LOBSTER & STEAK BENTO 49

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

CHICKEN KATSU, VEGGIE TEMPURA, VOLCANO, CA ROLL 25

GRILLED SALMON, VEGGIE TEMPURA, VOLCANO, CA ROLL 28

RIB-EYE STEAK, VEGGIE TEMPURA, VOLCANO, CA ROLL 32

SHORT RIBS TERIYAKI, VEGGIE TEMPURA, VOLCANO, CA ROLL 32

ASSORTED SASHIMI, VEGGIE TEMPURA, VOLCANO, CA ROLL 32

ENTREE

MUSHROOM RISOTTO 20

(Add chicken 5, shrimp 6, scallop 7, lobster tail 15)

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

YAKI UDON (SIGNATURE) 24

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 32

An assortment of sashimi over sushi rice

UNAGI DON 29

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

CURRY CHICKEN KATSU DON 23

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-make 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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