

そざい

SOZAI

HIGHBALL

TOKI HIGHBALL TOKI WHISKY	14
CHU-HI SHOCHU HIGHBALL	14
VODKA YUZU HIGHBALL HAKU VODKA, YUZUSHU	14
PALOMA TEQUILA, UMAMI, GRAPEFRUIT	15
UMESHU HIGHBALL GIN, UMESHU	15

COCKTAIL

YAWARAKAI KUMO (SOFT CLOUD) ROKU GIN, APEROL, CALPICO, LEMON	17
KUNSEI MORI (SMOKY FOREST) MEZCAL, SHISO, APOLOUGE PAW PAW, LIME, AGAVE	17
ŌMUGI SOUR BARLEY GENSHU SHOCHU, LICOR 43, LEMON, SIMPLE, ROASTED RICE SALT	17
NŌKŌ U~ISUKI (TARE OLD FASHIONED) TARE LARD WASHED AKASHI WHISKY WHITE OAK BLEND, BITTER, ORANGE	17

S A K E

4 oz / BT

SOTO PREMIUM JUNMAI	14 / 88
BANSHU IKKON JUNMAI KITANISHIKI SUPER DRY	15 / 90
BROOKLYN KURA BLUE DOOR JUNMAI NAMA	14 / 86
HAKURAKUSEI THE CONNOISSEUR JUNMAI GINJO	14 / 84
HACHINOHE SHUZO MUTSU HASSEN BLACK LABEL JUNMAI GINJO	17 / 102
KUBOTA JUNMAI DAIGINJO	17 / 102
HAKKAISAN AWA CLEAR SPARKLING	165
NAGAI SHUZO MIZUBASHO JUNMAI DAIGINJO 500 ML	125
ICHISHIMA KUMO NIGORI JUNMAI	17 / 72

- S A K E F L I G H T -

4 O F A N Y S A K E T A S T E R

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SHOCHU

2 oz / BT

YANAGITA AOKAGE 13 / 130
JAPANESE HONKAKU

HAMADA SYUZOU DAIYAME 14 / 156

TAKAHASHI SHUZO 15 / 152
HYAKU KOME

WATANABE MANNEN BOSHI 18 / 180
GENSHU

IICHIKO SPECIAL 22 / 222
AGED BARLEY

DRAFT

ASAHI SUPER DRY 8
THREE "VLIET" PILSNER 9
LUKR SIDE POUR

BOTTLE / CAN

ORION 13
21.4oz BOTTLE

ECHIGO KOSHI HIKARI 11
16.9oz BOTTLE

LUCKY CAT "WHITE ALE" 10
11oz BOTTLE

FINBACK "CRISPY MORNING" 11
PILSNER 16oz CAN

FINBACK "ROLLING IN CLOUDS" 12
NEIPA 16oz CAN

W H I T E

MELON DE BOURGOGNE 16 / 64
SANTA MARIA / CALIFORNIA
LIEU DIT

PETIT CHABLIS 17 / 68
BURGUNDY / FRANCE
DOMAINE VINCENT DAMPT

RIESLING NIERSTEINER 16 / 64
BRUCKCHEN / HERZSTUCK KABINETT
RHEINHESSEN / GERMANY

R E D

BEAUJOLAIS "EN BESSET" 16 / 64
BEAUJOLAIS / FRANCE
DOMAINE DE FA

PINOT NOIR 17 / 68
WILLAMETTE VALLEY / OREGON
RARE NORTH

S P A R K L I N G

PROSECCO BRUT 16 / 64
VALDOBBIADENE / ITALY
BORTOLOTTI

JAPANESE WHISKY

1.5 oz

TOKI	14
IWAI TRADITION	14
HIBIKI HARMONY	22
SUNTORY AO WORLD	15
NIKKA DAYS	13
NIKKA COFFEY GRAIN	15
NIKKA COFFEY MALT	17
NIKKA FROM THE BARREL	17
NIKKA YOICHI SINGLE MALT	19
NIKKA MIYAGIKYO SINGLE MALT	19
NIKKA YOICHI 10 YR SINGLE MALT	32
SHIBUI 10 YR PURE MALT	28
SHIBUI 10 YR NOKORIBI KARA LIGHTLY PEATED PURE MALT	30
ICHIRO'S MALT MALT & GRAIN	17
ICHIRO'S WORLD BLENDED LIMITED EDITION	34
SHINOBU 15 YR MIZUNARA	37
YAMAZAKI DISTILLERY RESERVE	25
YAMAZAKI 12 YR	36
HAKUSHU 12 YR	38
ICHIRO'S SINGLE MALT	60
CHICHIBU 2023 US EDITION	

TEQUILA & MEZCAL

	1.5 oz
JAJA BLANCO	14
OCHO PLATA	16
MONTELOBOS ESPADIN	15

VODKA

HAKU	14
OKA	14
OKA YUZU	14
TITO'S	14

RUM

EL DORADO 3YR	13
COR COR RED OKINAWA	15

GIN

KI NO BI DRY	16
KI NO BI EDITION K EX KILCHOMAN CASK	16
ROKU	14
NIKKA GIN	14
FORD'S	14
ST GEORGE TERROIR	14
MONKEY 47	16

WHISKEY & SCOTCH

BUFFALO TRACE BOURBON	16
LEGENT BOURBON	14
TRAVELLER BOURBON	15
WOODFORD DOUBLE OAK BOURBON	16
W. L. WELLER SPECIAL RESERVE BOURBON	18
BLANTON'S BOURBON	24
KNOB CREEK SMALL BATCH 18YR	32
OLD PULTENEY 12YR SINGLE MALT	14
ARRAN SHERRY CASK SINGLE MALT	20
AUCHENTOSHAN 12YR	16

BRANDY

COGNAC PARK VS CARTE BLANCHE	14
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LIQUEUR

YUZUSHU	14
UMESHU	14

DRINKS

COLD

ICED GREENTEA	5
CALPICO	5
SPARKLING YUZU CALPICO	8
SPARKLING PLUM LEMON	8

HOT

MATCHA GENMAI	5
ORGANIC MATCHA GREENTEA	5

SODA

COKE	3.50
DIET COKE	3.50
GINGER ALE	3.50
CARBONATED WATER	2.50

DESSERTS

BLACK SESAME RED BEAN	12
(Served with black sesame icecream)	
YUZU CHEESECAKE	14
(Served with yuzu sorbet)	
SWEET POTATO BALLS	14
(Served with hojicha icecream)	

C O L D

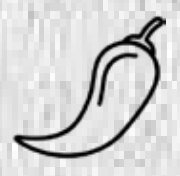
TAKO WASA \$9
Raw octopus with wasabi

TOMATO \$10 (GF, V)
Fresh tomato infused salty plum

ANKIMO \$15
Monkfish Liver, scallion in
ponzu wasabi soy sauce

TUNA TARTARE \$22
Bluefin tuna marinated with
spicy sesame oil, sesame seed,
avocado and ponzu sauce

H O T

SAKE CLAM MISO \$18 
Steamed clams with miso broth
(sesame oil), dried chili, and pea shoots

KAKUNI \$13
Braised pork belly with sweet soy sauce
topped with scallion

CHASHU BUN \$15 (2pcs)
Steamed bun, Chashu, frisee, scallion
with mayo brown sauce

S A L A D

SALMON SKIN SALAD \$16
Salmon skin, frisee, kale, endive,
cappers with wasabi dressing

SASHIMI SALAD \$19
Mixed sashimi, frisee, kale, endive,
cappers with wasabi dressing

TOMATO CRAB SALAD \$22 (GF)
Snow crab, tomato,
mashed potato and tobiko

F R I E D

A G E T O F U \$14

Tofu, scallion, bonito-flakes with dashi broth

K A R A A G E \$15

Crispy chicken with mustard sauce

C R A B C R O Q U E T T E \$12

Breaded cream crab topped with spicy mentaiko sauce and seaweed

U B E F R I E D \$12

Purple sweet potato with mustard sauce

K A K I F R Y \$14

Fried oysters with tartar sauce

K I B I N A G O \$13

Fried silver herring fish with wasabi mayo sauce

I K A G E S O \$14

Fried squid legs with wasabi mayo sauce

T A K O Y A K I \$14

Battered octopus balls with bonito flakes and dried seaweed

K U R O B U T A S A U S A G E \$12

Japanese pork sausage with mustard sauce

C A R P A C C I O

H A M A C H I C R U D O \$22

Yellowtail, ponzu soy sauce topped with carpaccio truffle

S A L M O N C A R P A C C I O \$15

Salmon with wasabi dressing

H O T A T E C A R P A C C I O \$17

Hokkaido scallop, ikura with mustard soy dressing

T A K O Y U Z U \$15

Grilled Octopus with mustard yuzu dressing

GRILLED

HAMACHI KAMA \$25 (GF)

Grilled Hamachi collar

MUSSELS DYNAMITE \$16 

Mussels stuffed

with dynamite sauce

GYU TAN \$17 (GF)

Grilled sliced beef tongue

with yuzu kosho

NASU DENGAKU \$14

Grilled eggplant with miso glazed,

topped with rice crackers

and sesame seed

SABA SHIOYAKI \$15 (GF)

Grilled Mackerel

SHISHITO \$9 (GF)

Japanese green peppers

with bonito flakes

EDA WASA \$10 (V)

Grilled Edamame

with garlic wasabi

RICE

PORK KATSU \$20

Pork loin cutlet with tonkatsu sauce

and sesame seed

served with steamed rice

MENTAIKO FRIED RICE \$15 

Egg, onion, scallion

topped with spicy cod roe

and seaweed

GARLIC FRIED RICE \$12

Egg, onion, scallion

topped with crispy garlic

SPECIAL

MISO BLACK COD \$24
Grilled black cod marinated
with sake lees

LEMON MISO SALMON \$26
Baked salmon with lemon miso,
mushroom, potato and leek

CHICKEN LIVER \$18
Sautéed chicken liver with
chive flowers topped with
crispy garlic

SPICY USHI EBI \$29
Grilled Jumbo tiger prawn
with spicy yuzu sauce

SASHI MORI \$45 (GF)
(ADD Uni \$15)

Assorted sashimi Salmon, Bluefin tuna
Yellowtail, Scallop and ikura

PASTA

MENTAIKO \$17 

Spaghetti with creamy spicy cod
roe and bacon topped with seaweed

COLD SOBA GREEN TEA \$22
Cold green tea noodles, salmon, ikura
in dashi broth topped with scallion

WAFU MUSHROOM \$16
Spaghetti sauteed with mushroom,
cabbage, sweet soy sauce
topped with seaweed

DONBURI

UNAGI DON \$32

Grilled eel with teriyaki sauce
and tamagoyaki

CHASHU DON \$20

Braised pork belly with soy sauce,
sesame seed and tamagoyaki

KATSUDON \$22

Deep fried pork loin cutlet cooked
with egg, onion, scallion
and dashi sauce

GYU DON \$24

Thinly sliced beef
cooked with soy sauce, onion
topped with scallion and tamagoyaki

SAKE DON \$25 (GF)

Salmon sashimi and ikura

HAMACHI DON \$25 (GF)

Yellowtail sashimi and ikura

TEKKA DON \$29 (GF)

Bluefin tuna sashimi and ikura

KAISEN DON \$36 (GF)

Assorted sashimi
salmon, yellowtail, tuna,
octopus and ikura

HOKKAIDO DON \$36 (GF)

Snow crab, Uni, Hokkaido
scallop and ikura

R A M E N

T O N K O T S U \$20

Braised pork belly, seasoned egg,
mushrooms, bamboo and scallions

S P I C Y T O N K O T S U \$21 

Braised pork belly seasoned egg,
mushrooms, bamboo and scallions
with spicy paste

C H A S H U M I S O \$20

Braised pork belly, seasoned egg,
mushrooms, bamboo and scallions

M U S H R O O M M I S O \$21

Eringi mushroom, seasoned egg,
bamboo and scallion

S I D E

M I S O S O U P \$6

R I C E \$4

C H A S H U \$5

S P I C Y P A S T E \$2

A J I T A M A G O \$4

Marinated boiled egg

S E A W E E D \$4

M E N M A \$4

Marinated bamboo shoot

R E N K O N \$6

Crispy lotus root

LUNCH

MONDAY-FRIDAY (11:30 AM - 3 PM)

Complimentary

CHOICE of Miso Soup or House Salad

Add-on

\$4 Edamame Wasa \$5 Takoyaki (2pcs) \$5 Karaage (2pcs)

RICE SET

KARAAGE SET \$19

Fried chicken, tamagoyaki
served with rice topped with
sesame and bonito-flakes

PORK KATSU SET \$20

Fried Pork loin cutlet,
tamagoyaki served with rice
topped with sesame and bonito-flakes

SABA SET \$21

Grilled Mackerel, tamagoyaki
served with rice topped with
sesame and bonito-flakes

DONBURI

SAKE DON \$25 (GF)

Salmon sashimi and ikura

HAMACHI DON \$25 (GF)

Yellowtail sashimi and ikura

KATSUDON \$21

Deep fried pork loin cutlet
cooked with egg, onion,
scallion and dashi sauce

GYU DON \$24

Thinly sliced beef cooked with
soy sauce, onion topped with
scallion and tamagoyaki

RAMEN

TONKOTSU \$20

Braised pork belly, seasoned egg,
mushrooms, bamboo and scallions

SPICY TONKOTSU \$21 

Braised pork belly seasoned egg,
mushrooms, bamboo and scallions
with spicy paste

CHASHU MISO \$20

Braised pork belly, seasoned egg,
mushrooms, bamboo and scallions

MUSHROOM MISO \$21

Eringi mushroom,
seasoned egg, bamboo and scallion