

SUSHI BAR MENU

SAKE

8OZ
Bottle carafe

- HEAVENSAKE JUNMAI DAIGINJO** **201** -
Delicate aromas of flora, grape, apple & lush tropical fruit leading into a palate of pears, red berries & muscat grapes.
- DASSAI 45 JUNMAI DAIGINJO** **105 40**
Aromas of subtle hints of muscat, but where this sake shines is its texture and flavor. Its light, fine grain texture accompanies bright and juicy balanced flavors, resulting in a slight sweetness.
- KUROUSHI, "BLACK BULL"** **121 45**
JUNMAI DAIGINJO
Full-bodied dry sake with aromas of muscat grapes & citrus, showing off the Omachi rice varietal (the oldest pure strain of sake rice).
- GEKKEIKAN "BLACK & GOLD"** **90** -
JUNMAI-SHU
Full-bodied and aromatic, with hints of honeydew, papaya, anise, and roasted nuts. Well balanced with a long and smooth finish.
- G FIFTY JUNMAI GINJO GENSHU** **90**
Medium-dry on the palate, featuring a silky texture with subtle notes suggestive of nectarine, grape, and pear with a balanced finish.
- HEAVENSAKE BABY SAKE** **55** -
JUNMAI GINJO 300ML
Delicately balanced blend with a dry yet fruity aroma and a crisp finish. Notes of Jasmine, violet, silky pears and white plum.
- TAKA "NOBLE ARROW"** **101** -
TOKUBETSU JUNMAI
Brewmaster and President Takahiro Nagayama spent time apprenticing at iconic Burgundy producer Pacalet to make sake that had the same intensity and tension as the greatest wines in the world. Aromas of green melon rind and kaffir lime leaves. Creamy, luxurious mid palate with a spearmint-driven herbal finish.
- DASSAI 45 NIGORI** **150 58**
JUNMAI DAIGINJO NIGORI
Subtle well-balanced flavors and exceptionally smooth with a long, clean finish. Served in a wine glass to taste green apple, melon & pear aromas.
- DEVINE DROPLETS JUNMAI DAIGINJO** **163 43**
Brewmaster and President Takahiro Nagayama spent time apprenticing at iconic Burgundy producer Pacalet to make sake that had the same intensity and tension as the greatest wines in the world. Aromas of green melon rind and kaffir lime leaves. Creamy, luxurious mid palate with a spearmint-driven herbal finish.
- KONTEKI "PEARLS OF SIMPLICITY",** **110** -
JUNMAI DAIGINJO 300ML
Subtle well-balanced flavors and exceptionally smooth with a long, clean finish. Served in a wine glass to taste green apple, melon & pear aromas.

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STARTERS

MISO SOUP 14
White Miso Infused Kombu and Bonito Broth, Organic Tofu,
Wakame, Green Onions

SPECIALTY ROLLS

KO'A KEA 31
Shrimp Tempura, Avocado, Spicy Tuna, Spicy Aioli, Unagi Sauce

BLACK & WHITE 32
Salmon, Avocado, Cucumber, Bigeye Tuna,
White Truffle Ponzu, Black Truffle Paté

SPICY SHISO 31
Yellowtail, Salmon, Spicy Tuna, Cucumber, Shiso,
Pickled Jalapeño, Yuzu Kosho, Tosazu Sauce

BAKED LOBSTER & CRAB "DYNAMITE" 32
Deep Sea Crab, Asparagus, Lobster, Dynamite Sauce,
Unagi Sauce, Green Onion, Tempura Crunchies

CANE FIRE 32
Spicy Tuna, Avocado, Cucumber, Spiced Tuna Tataki,
Garlic & Kukui Nut Crunch, Green Onion, Chili Oil

ALI'I ROLL (SURF & TURF) 38
Butterfly Pea Flower Infused Purple Rice, Shrimp Tempura,
Lobster, Asparagus, Umami Aioli, Australian Wagyu Striploin Aburi,
24K Gold Flake, Sweet Miso Glaze

CLASSIC MAKI ROLLS

SPICY TUNA 23
Local Tuna, Spicy Mix, Cucumber

CALIFORNIA 24
Deep Sea Crab, Avocado, Cucumber

SALMON 22
King Salmon, Avocado, Cucumber

UNAGI & AVOCADO 21
BBQ Eel, Cucumber, Avocado, Unagi Sauce

GARDEN 18
Asparagus, Cucumber, Avocado, Daikon, Kaiware Sprouts,
Tosazu Sauce

NIGIRI & SASHIMI (2PC) 14

ONO Wahoo

MAGURO Bigeye Tuna

HAMACHI Yellowtail

UNAGI BBQ Freshwater Eel

SAKE King Salmon

TOBIKO Flying Fish Roe

KANPACHI Amberjack

UNI Sea Urchin

**Market Price. Upon Availability.*