

Sparkling/Champagne

Piper Heidsieck 187's

Non Vintage - Reims, France

split 12

Schramsberg Mirabelle Brut

Non Vintage - California

bottle 35

Delamotte Brut

Non Vintage - Le-Mesnil sur Oger, France

bottle 70

Taittinger Brut Millesime

2000 - Reims, France

bottle 135

White/Rosé

Caposaldo Pinot Grigio

2006 - Veneto, Italy

glass 8 bottle 32

Bollini Pinot Grigio

2006 - Trentino, Italy

glass 9 bottle 36

Durbanville Hills Sauvignon Blanc

2005 - Durbanville, South Africa

glass 8 bottle 32

Merryvale Starmont Sauvignon Blanc

2006 - Napa Valley, California

glass 10 bottle 40

St. Supery Virtú White Meritage

2005 - Napa Valley, California

bottle 50

Sonoma Vineyards Chardonnay

2005 - Sonoma, California

glass 9 bottle 36

Sonoma-Cutrer Chardonnay

2005 - Russian River Ranches, California

glass 11 bottle 44

Cakebread Chardonnay

2005 - Napa Valley, California

bottle 75

Jekel Riesling

2005 - Monterey, California

glass 8 bottle 32

Julián Chivite Gran Feudo Rosé

2005 - Navarra, Spain

glass 8 bottle 32

Red

Firestone VS Cabernet Sauvignon

2004 - Central Coast, California

glass 8 bottle 32

Benziger Cabernet Sauvignon

2005 - Sonoma, California

glass 10 bottle 40

Ladera Cabernet Sauvignon

2002 - Lone Canyon, Napa Valley

bottle 95

Kenwood Yulupa Merlot

2004 - California

glass 8 bottle 32

Canoe Ridge Merlot

2003 - Columbia Valley, Washington

bottle 45

Five Rivers Pinot Noir

2005 - Central Coast, California

glass 10 bottle 40

Rodney Strong Pinot Noir

2005 - Russian River, California

glass 11 bottle 44

Felton Road Pinot Noir

2006 - Central Otago, New Zealand

bottle 80

Valley of the Moon Zinfandel

2005 - Sonoma, California

glass 8 bottle 32

Promised Land Shiraz

2004 - Margaret River, South Australia

glass 8 bottle 32

Jade Mountain Syrah

2004 - Monterey, California

bottle 36

Masi Campofiorin Ripasso

2004 - Veneto, Italy

bottle 35

Escudo Rojo Red Blend

2004 - Maipo Valley, Chile

glass 9 bottle 36

Sake

by the bottle

Karatamba 20

Honjozo (300ml)

light & smooth, sharp dry taste and refined clearness

Outouka 20

Honjozo Draft (300ml)

well balance with natural sweetness and smooth aftertaste

Tozai / Living Jewel 40

Junmai (720ml)

the aromas are quite complex, showing white grape, anise, and a hint of sweet rice which has a slightly creamy texture followed by a hint of white pepper and fresh herbal notes

Mukune / Root of Innocence 90

Junmai Ginjo (720ml)

mellow and dry profile in which the flavor and the finish meld together, with plenty of the richness of the rice evident

Ginga Shizuku / Divine Droplets 135

Junmai Daiginjo (720ml)

the only junmai daiginjo in the world that is made in an igloo-like "Ice Dome" at -2°C, 90% humidity and no wind, has a prominent fragrance, a clean and fresh taste, with flavor deep into the recesses

Ama no To / Time of Reflection 195

Junmai Daiginjo (720ml)

full-bodied, rich, and balanced that is made with locally developed and grown strain of special sake rice that conveys the climate and feel of this northern prefecture

Sayuri 22

Nigori coarse-filtered (300ml)

unfiltered sake specially brewed with selected rice, rice koji and the natural water of Rokko, has a refreshing aroma, natural sweetness and smooth aftertaste

Rihaku / Dreamy Clouds 70

Tokubetsu Junmai Nigori Unfiltered (720ml)

slight prune tones, a slight taste of nuts, and a bit less chunky but more fruity and complex than most nigori sake

House Hot Sake

Ozeki Dry

small 8 large 12

Purple Haze

Hot Sake and Chambord 12

Flight

A flight of three sakes 15

Rihaku / Dreamy Clouds

Tokubetsu Junmai Nigori Unfiltered

Tozai / Living Jewel

Junmai

Mukune / Root of Innocence

Junmai Ginjo

Interest

Plum Wine

Hakutsuru

mellow ripe fruit aroma and rich sweetness

glass 8 bottle 30

to get started.
DRINK

Winter's Toast

Saketini Reloaded 11

Zen Saketini

Ketel One, sake, green tea liqueur, and powdered green tea

Mango Saketini

Van Gogh Mango Vodka, sake, mango and lemon juice

Kappatini

Hendericks Gin, Sake, and fresh cucumber

Cosmos 11

White Cosmo

Ketel One Citroen, Cointreau, white cranberry juice

Raz Cosmo

Stoli Raspberry, Cointreau, Chambord and cranberry juice

Choco Collection 11

Chocotini

Stoli Vanil, Godiva Chocolate liqueur, and Godiva White Chocolate liqueur

Dark Chocolate

Van Gogh Dutch Chocolate, Godiva Dark Chocolate liqueur

Espresso Martini

Van Gogh Double Espresso vodka, Starbucks Espresso liqueur, shot of espresso

Cappuccino Martini

Van Gogh Double Espresso vodka, Starbucks Espresso liqueur, shot of espresso and Bailey's

Cocktail 8

Raspberry Lemonade

Stoli Razberi, fresh raspberries, lemonade, rimmed with citrus sugar

Winter Citrus

Absolute Citron, Absolut Mandarin, Cointreau, and lemonade

Martini 10

Lychee Martini

Absolut Vodka, fresh lychee juice, and splash of pineapple juice

Tokyo Rose

Japanese sake mixed with peach liqueur, and colada mix

Sake-tini

chilled Japanese sake, Ketel One Vodka, and cucumber essence

Sour Apple-tini

Ketel One Vodka, apple liqueur, and sweet and sour mix

Perfect Pear

Grey Goose La Poire, apple liqueur, and a dash of lime juice

Pomegranate Martini

Pomegranate Vodka, Pama liqueur, fresh pomegranate juice and fresh berry

Crazy Berry

Absolut Kurant, Stoli Raspberry, Chambord, garnished with berry

Cosmopolitan

Ketel One Citron, Cointreau, Rose's lime juice, and cranberry juice

French Martini

Grey Goose L'Orange, Chambord, and pineapple juice

Margarita Martini

Silver Patron, Grand Marnier, Cointreau, Rose's lime juice, and rimmed with salt

Key Lime Pie

Absolut Vanilia, lime juice, Midori and Godiva White Chocolate liqueur

Mint Chocolate

Absolut Vanilia, Godiva white and dark, and splash of Bailey's Mint Choco

Caramel Apple Pie

Absolut Vanilia, Bailey's Caramel and splash of apple liqueur

Cocktail 8

50/50

half plum wine and half Oo-Long Tea

Raspberry Mojito

Bacardi Razz, fresh raspberry, mint leaves, fresh lime, and sugar syrup

Coconut Mojito

Malibu, Bacardi Limón, coconut juice, mint leaves, fresh lime, and sugar syrup

Zen Mojito

Bacardi, Zen green tea liqueur, shiso leaves, fresh lime, and sugar syrup

Lychee Blue

Ketel One Vodka, fresh lychee juice, and blue curaçao liqueur

Mark's Peach

Maker's Mark, peach liqueur, splash lime, garnished with orange

Beer

small bottle (12oz.) 5 large bottle (20oz.) 8

Sapporo Japan

Kirin Ichiban Japan

Kirin Light Japan

Asahi Dry Japan

Tsing Tao China

Heineken Netherlands

Amstel Light Netherlands

Miller Lite United States

Non-Alcoholic

Virgin Raspberry Mojito 4

Virgin Coconut Mojito 4

Cranberry Spritzer 3

Shirley Temple 3

VOSS Artesian Water

spring 6 sparkling 6

Coke, Sprite, Ginger Ale 2

*refill not included

Iced Tea 2

Hot Green Tea 2

/Chill

Hirame Tapas

fresh fluke + cilantro, radish sprout, caviar +
sesame ponzu dressing 12

Ono Carpaccio

escolar + lemon zest, radish sprout, caviar +
ponzu dressing 13

Crouching Tiger

spicy tuna, avocado, tempura shrimp +
wrapped w/ lettuce, rice paper +
wasabi cream sauce 9

Oyster on a Shell

fresh oyster + spicy radish, onion +
ponzu vinaigrette 8

Spicy Tuna Chips

tuna tartare + mango and onion + spice 10

/Shot

Oyster Shooter

oyster + ponzu vinaigrette 6

Uni Shooter

sea urchin + ponzu vinaigrette 6

Honeymoon Shooter

oyster, sea urchin + salmon roe, caviar +
topped w/ shiny gold flakes 11

/Warm

Soft-shell Crab Spring Roll

crispy soft-shell crab + seaweed salad +
wrapped in rice paper 10

Pearly French Toast

fresh oyster + on french toast bread +
tomato, shallot + citrus, wasabi cream sauce +
garlic chips on top 8

Sesame Crispy Calamari

pan tossed crispy coated calamari +
jalapeño and spice 10

Shishito Peppers

scallop, crab, cream cheese +
stuffed in fried jalapeño pepper +
bonito flakes 10

/Liquid

Spicy Clam

spicy miso broth + jalapeño and fresh clam 6

Lobster Coconut

creamy coconut broth + lobster tail,
citrus leaves, tomato, straw mushrooms 10

/Green

Ocean

seaweed + assorted fish and shellfish slices 12

Toasted Norway Salmon

toasted crispy salmon skin + veggies,
salmon roe + ponzu sauce + bonito flakes 8

Seared Albacore

albacore + avocado, caviar +
garlic ponzu dressing, wasabi cream sauce 10

-Appetizer

Edamame

soy bean, chilled and salted 4

Gyoza

pan fried or steamed dumpling

chicken 7 vegetable 7

Sea Bass

miso broiled sea bass over black mushroom 12

Shrimp Spring Roll

crispy baby spring roll filled with shrimp 8

Fried Oyster

breaded fresh oyster with sweet & sour sauce 9

-Soup

Miso

miso broth with seaweed, scallion and tofu 3

Tom Yum

spicy chili broth with straw mushrooms, lemon grass and Thai citrus

chicken 6 shrimp 8

-Salad

Green by Ginger

mixed greens with house ginger dressing 5

Goma'ae

boiled fresh spinach 5

Seaweed

marinated seaweed 6

Sunomono

seafood with sweet vinegar sauce on the bed of greens and cucumber

king crab 8 octopus 8

to go for FUSION, see the other side.

CLASSIC

/Roll

Aloha Albacore

Alaskan shredded crab, spicy tuna, cucumber, radish sprout + topped w/ albacore, bonito flakes, chive + garlic ponzu sauce, wasabi cream sauce 14

Salmon Delight

fresh scallop, Alaskan shredded crab, cucumber, radish sprout + topped w/ fresh Norwegian salmon, avocado + thin sliced lemon 14

Diablo

shrimp tempura, cucumber, radish sprout, gobo + topped w/ baked scallop, Alaskan shredded crab, tobiko + eel sauce 14

Energy

tempura eel, onion, cream cheese + topped w/ broiled eel, tempura crunch, avocado + ponzu and eel sauce 14

Sexy Mexican

shrimp, spicy Alaskan shredded crab, jalapeño + topped w/ avocado 12

Pepper Salmon

Alaskan shredded crab, spicy tuna, cucumber, radish sprout + topped w/ pepper salmon, chive + ponzu and wasabi cream sauce 14

White Angel

spicy tuna, cream cheese, avocado + wrapped w/ soy paper+ topped w/ premium Hawaiian escolar, caviar, lemon zest 15

Dragon

shrimp tempura, Alaskan shredded crab, cream cheese + topped w/ eel, avocado 12

Rock'n Roll

Alaskan shredded crab, shrimp, octopus, avocado + spicy mayo + crispy tempura coating 12

Rainbow

eel, tempura crunch + wrapped w/ yellowtail, tuna, salmon, avocado 14

Pink Lady

salmon tempura, avocado + plum mayo + wrapped w/ soy paper 14

Mellow Yellow

fresh Norwegian salmon, tempura crunch, avocado, spicy mayo + topped w/ mango + ginger sauce 14

/Slice

Tuna Picante

big eye tuna + seared and sliced + thin sliced jalapeño, ground green apple + ponzu dressing 18

Pepper Salmon Sashimi

fresh Norwegian salmon + seared and seasoned + chive, garlic ponzu sauce 18

Albacore Tataki Sashimi

albacore + hint of herb butter seared + fried shallot 17

Hamachi Picante

yellowtail + jalapeño, cilantro + grape seed oil, ponzu sauce 18

-Maki

Hand Roll also available.

California

Alaskan shredded crab, avocado and cucumber 7

Spicy

with house spicy sauce 6

tuna yellowtail salmon and cucumber
scallop and cucumber octopus and cucumber

Shake

fresh Norwegian salmon with cucumber 6

Zen

cucumber, avocado, gobo, radish sprout,
daikon and asparagus 6

Crunchy

shrimp tempura, Alaskan shredded crab, cucumber,
radish sprout and gobo with tempura crunch 9

Spider

soft-shell crab, Alaskan shredded crab, cucumber,
radish sprout and gobo with fish egg 9

Bagel

smoked salmon, cream cheese and avocado 7

Una

broiled fresh water eel with avocado 6

Hama

yellowtail with chive 7

Vegetable

a simple option 5

avocado asparagus cucumber
shiitake mushroom

-Set

Niu Sushi

6 pieces of chef's choice nigiri with 1 California roll 22

Sushi Supreme

9 pieces of chef's choice nigiri with 1 your choice of
classic Maki roll 28

Sashimi Supreme

tuna 22 salmon 20 yellowtail 22
combination 28

Chirashi

assorted sashimi over sushi rice 24

Moriawase

4 pieces of sushi and 6 pieces of sashimi with 1 choice of
classic Maki roll 30

-Nigiri/Sashimi

by the piece.

tuna

Maguro Big Eye Tuna 3

Chu Toro Medium Fatty Tuna 6

O Toro Premium Fatty Tuna 9

Ono Premium Hawaiian Escolar 5

Seared Albacore 4

salmon

Sake Fresh Norwegian Salmon 3

Sake Toro Norwegian Fatty Salmon 4

Pepper Salmon Seared Fresh Salmon 4

Smoked Salmon 3

whitefish

Hamachi Yellowtail 4

Madai Red Snapper 3

Hirame Fluke 3

shellfish - raw

Amaebi Sweet Shrimp 4

Hotategai Scallop 4

Kaki Oyster 4

shellfish - boiled

Ebi Shrimp 3

Kani Alaskan King Crab 4

cooked / marinated

Tako Octopus 3

Unagi Fresh Water Eel 3

Saba Japanese Mackerel 3

Tamago Egg Omelet 2

roe / egg

Ikura Salmon Roe 3

Uni Sea Urchin 4

Tobiko Flying Fish Egg - orange 3

Aka Tobiko - red 3

Kuro Tobiko - black 3

Wasabi Tobiko - wasabi flavored 3

Uzura Quail Egg 1

to go for FUSION, see the other side.

CLASSIC

-Wok

Asparagus

teriyaki sauce stir-fry with asparagus, mushroom, bell pepper...

chicken 15 beef 15 shrimp 18
scallop 18 tofu 15

Honey Sesame

crispy rich coated with honey sauce

chicken 15 beef 15 shrimp 18
scallop 18 tofu 15

Mango

stir-fried in fresh mango purée with bell pepper, onion...

chicken 15 shrimp 18

Spicy Kung Pao

classic spicy dish with onion, pea pod, mushroom... sprinkled with peanuts

chicken 15 beef 15 shrimp 18
tofu 15

Green Curry

coconut green chili curry with fresh basil, Japanese eggplant...

chicken 15 beef 15 shrimp 18
tofu 15

Red Curry

coconut red chili pepper curry with string bean, zucchini...

chicken 15 beef 15 shrimp 18
tofu 15

Red Snapper Fillet

stir-fried with string beans 18

Thai Vegetable Delight

stir-fried assorted vegetables with Thai basil sauce 12

-Bowl

Seafood Udon Soup

sautéed seafood with noodle in soup 16

Tempura Udon

tempura with noodle soup 14

Pad Thai

classic Thai noodle dish

chicken 12 shrimp 14 tofu 12

Yakisoba

Japanese stir-fried egg noodle

chicken 12 beef 12 shrimp 14
tofu 12

Thai Rice Noodle

fat rice noodle stir-fried with sweet soy sauce

chicken 12 beef 12 shrimp 14
tofu 12

Japanese Fried Rice

fried rice in Japanese style with edamame, pea pod, zucchini, carrot...

chicken 12 beef 12 shrimp 14
king crab 14 vegetable 12

-Plate

Tempura

traditional Japanese fried dish

shrimp 16 scallop 16
vegetable only 12

Teriyaki

a classic favorite

chicken 18 steak 18 salmon 20

*Happy Ending

Mochi

rice cake wrapped ice cream ball 6
(inquiry for today's variety)

Asian Ice Cream

unusual flavor ice cream 5
green tea **red bean** **ginger**

Japanese Crème Brûlée

an experience never had 8
green tea **black sesame**

Lychee Sorbet

fragrant and refreshing sweet 5

A Cake of Seasonal Selection

(inquiry for selection)