

BEER, SOJU & SAKE

Sapporo (Large 20oz) | \$10

Kirin (Large 20oz) | \$10

Cass (Large 20oz) | \$10

Asahi Super Dry Beer | \$ 10

Iichiko (Japan) Shochu | \$13 | \$45

Jinro Soju (Korea) | \$14

Sunyang Soju (Korea) | \$14

Yuzu Sake (Japan) (rice wine with yuzu orange flavor) | \$23

SAKE FLIGHT for BBQ

Our sake specialist has carefully selected the finest sakes to complement the highest-quality cuts of meat. Enjoy the perfect marriage of three exceptional sakes with your favorite premium beef.

3 Sake Flight | \$20

5 Premium Sake Flight | \$39

Isekado Hime White Belgina Wit 330 ml Bottle | \$9

Isekado Pale Ale Pale Ale 330 ml Bottle | \$9



FLAVORED SOJU | \$15

Mango

Strawberry

Lychee

Mojito

Peach

Yogurt



Watermelon

Grapefruit

Pineapple

Pear

Green Apple



WHISKEY

Knob Creek | \$14

Woodford Reserve | \$15

Makers Mark | \$14

Toki (Japanese) | \$14

Hibiki Suntory (Japanese) | \$25

YAMAZAKI 12

Macallan 12 (Scotland) | \$22

Balvenie 12 (Scotland) | \$23

Glenfiddich 14 (Scotland) | \$23



07/17/26

APPETIZERS

Edamame 枝豆 | \$6

Steamed green soy beans

Garlic Edamame | \$8

Savory soybeans with a sweet-spicy garlic glaze

Gyoza ギョーザ | \$7

Japanese style pan-fried pork dumplings

Chicken Yakitori 焼き鳥 | \$10

Chargrilled skewers with a savory-sweet teriyaki glaze

Korean Chicken | \$15

Deep fried Korean chicken

Shishito Peppers | \$16

Blistered shishito peppers, finished with salt and dipping sauce

Yakisoba 焼きそば | \$15

Japanese stir-fry noodles

Tempura Platter

天ぷら盛り合わせ | \$18

2 pcs shrimp, onion, zucchini, sweet potato, sweet pumpkin, broccoli

Tuna Avocado Salad | \$24

Lobster Tempura | \$38

SOUP & RICE

Miso Soup 味噌汁 | \$5

Soy bean paste soup

Kimchi-jjigae | \$18

Korean Soybean soup | \$18

Vegetable Fried Rice | \$15

Chicken Fried Rice | \$16

Beef Fried Rice | \$22

Tonkotsu Wagyu Ramen | \$20

Shoyu Wagyu Ramen | \$20

FROM KITCHEN

Served with steamed rice or vegetable fried rice, vegetables, and miso soup

Chicken Katsu チキンカツ | \$25

Crispy Japanese style chicken cutlet

Ribeye Bulgogi ブルコギ | \$33

Korean thin-sliced beef

BBQ Beef Bento | \$33

Shrimp | \$27

Garlic butter shrimp

Teriyaki Salmon

照り焼きサーモン | \$33

Grilled salmon glazed with housemade teriyaki sauce

Chirashi Don | \$35

Assorted premium raw fish served over seasoned sushi rice

Miso Black Cod | \$40

Garlic Butter Shrimp & Lobster | \$65

SUSHI/HANDROLL

SUSHI BAR BITES

Hamachi Ponzu | \$16

Salmon Ponzu | \$16

Spicy Tuna Crispy Rice Bite | \$16

PREMIUM “TEMAKI” HANDROLL

Spicy Tuna | \$8

Spicy Salmon | \$8

Shrimp Tempura | \$8

NIGIRI

Fresh Salmon Nigiri

鮭 にぎりずし | \$8

2 pcs

A5 Wagyu Nigiri

和牛 にぎりずし | \$18

2 pc

Sushi/Sashimi Platter | \$38

3 pc salmon, 3 pcs tuna, 3pcs white tuna, and spicy tuna roll



DESSERTS

Espresso | \$5

Vanilla Ice Cream | \$6

Green Tea Ice Cream | \$6

Gelato | \$8

Lava Cake (chocolate) | \$8

Tiramisu | \$10

Triple Chocolate Moose | \$10

Mini Cakes (6pcs, assorted) | \$12

Tempura Ice Cream | \$12

BEVERAGES & TEA

Coke | \$4

Diet Coke | \$4

Sprite | \$4

Fiji Bottled Water | \$5

Tea Forte (Green Tea) | \$7

*Please note: We accept credit card payments only.

BBQ

Quality
minimum of 2 orders at bbq table
Served with with soup or salad, steamed rice
Fried Rice Upgrade (vegetable/chicken) +\$3

*Marinade Chicken Dinner | \$30

Shrimp & Scallop | \$35

Cold Water Lobster | \$38
(6-7 oz) with garlic butter

Ribeye | \$38

Chateaubriand
シャトーブリアン | \$42

Cut of beef from the
center-cut of tenderloin

Kalbi カルビ | \$45
Premium cut marinated with a house
signature Kalbi sauce
(non-marinated option available)

*Australian Wagyu
(MB 9+) | \$58

*Australian Wagyu + Chicken
or Shrimp Combo | \$65

A5 Japanese
Wagyu | MKT price

CLASSIC BBQ COURSE | \$45 PER PERSON

For 2 people
Fried Rice Upgrade (vegetable/chicken) +\$3

STARTERS/SIDES

White Rice

Salad or Miso Soup

Chicken Karaage

Garlic Edamame

BBQ

Shrimp

Kalbi

Ribeye

NY Strip

CLASSIC PLUS BBQ COURSE | \$55 PER PERSON

For 2 people
Fried Rice Upgrade (vegetable/chicken) +\$3

STARTERS/SIDES

White Rice

Salad or Miso Soup

Chicken Karaage

Garlic Edamame

BBQ

Shrimp

Scallop

Kalbi

Ribeye

Filet Mignon

SHO TASTING | \$89 PER PERSON

For 2 people
Option of Tableside Chef
Fried Rice Upgrade (vegetable/chicken) +\$3

STARTERS/SIDES

White Rice

Salad or Miso Soup

Garlic Edamame

CHOICE OF 1 MAKI ROLL:

Spicy Tuna

Spicy Salmon

Shrimp Tempura

BBQ

Kalbi

Chateaubriand

*Australian Wagyu

Japanese Wagyu

DESSERT

1 Cake & 1 Ice Cream

A5 WAGYU EXPERIENCE | \$98 PER PERSON

For 2 people
Option of Tableside Chef
Fried Rice Upgrade (vegetable/chicken) +\$3

CHOICE OF STARTER

Miso Soup or
House Salad

CHOICE OF ONE:

Steamed Rice or
Truffle Fries

BANCHAN ASSORTMENT

Kimchi

Potato Salad

Seaweed Salad

Cucumber Salad

WAGYU

Two Wagyu Nigiri

Two Wagyu Sliders

6 oz Premium
Japanese A5 Wagyu

DESSERT

Lava Cake with
Ice Cream

WHITE WINE & SPARKLING BOTTLE

La Marca (187ml) (Italy, Prosecco) | \$13

Sparkling Chandon (375ml) (California) | \$26

Schramsberg Burt Rose (California) | \$75

Moet Champagne (France) | \$110

Veuve Clicquot (France) | \$115

Ruinart Champagne (France) | \$150

Dom Perignon (France) | \$550

WHITE WINE

Hess (Chardonnay, California) | \$11 | \$40

Fleurs De Prairie (Rose, France) | \$12 | \$45

Ruffino Lumina (Pino Grigio, Italy) | \$12 | \$46

Kim Crawford (Sauvignon Blanc,
New Zealand) | \$13 | \$50

Sonoma Cutrer (Chardonnay,
Sonoma Coast) | \$14 | \$56

Santa Margherita (Pino Grigio, Italy) | \$15 | \$56

Cakebread Cellars (Napa Valley) | \$58

Justin Sonoma Chardonnay (Sonoma County) | \$75

Rombauer Chardonnay (Napa Valley) | \$90

RED WINE

Boen Pinot Noir (California) | \$12 | \$46

Terrazas Melbec | \$12 | \$46

Robert Mondavi Cabernet Sauvignon
(Napa Valley) | \$13 | \$48

Polaris Merlot (Washington) | \$13 | \$48

RED WINE BOTTLE

Bella Glos Pinot Noir (Sonoma Coast) | \$65

Quilt Cabernet Sauvignon (Napa Valley) | \$70

The Prisoner Cabernet Sauvignon
(Napa Valley) | \$70

Duckhorn (Napa Valley) | \$90

Cakebread Cellars (Napa Valley) | \$120

Caymus Cabernet (Napa Valley) | \$150

Double Diamond (Napa Valley) | \$150

San Pedro Cabo De Hornos Cabernet Sauvignon
(Chilean Red Wine) | \$150

Robert Mondavi The Estates Oakville
(Napa Valley) | \$180

Kosta Browne Pinot Noir (Sonoma County) | \$200

Joseph Phelps Cabernet Sauvignon
(Napa Valley) | \$200

Rombauer Cabernet (Napa Valley) | \$220

Silver Oaks Cabernet (Napa Valley) | \$240

COCKTAILS & MARTINIS

Soju Mojito (soju, fresh mint, lime, club soda) | \$13

Jeju Island Soju Cocktail (soju, triplesec, peach
schnapps, mandarin juice) | \$13

Strawberry Soju Cocktail (fresh strawberry,
Yakult, Sprite) | \$13

Soju Highball (Chu-hi Japanese Soju Lemon
Sparkling Cocktail) | \$13

Lemon Drop (Tito's cointreau, with splash of
lemon juice) | \$13

Cosmopolitan Martini (Tito's cointreau with
cranberry juice) | \$13

Margarita (tequila, lime juice, sugar, orange liquor,
salted rim) | \$13

Manhattan Cocktail | \$14

Old Fashioned Cocktail | \$14

Espresso Martini (vodka, espresso,
coffee liqueur) | \$14

Lychee Martini (vodka, lychee syrup, fresh lime,
garnish with lychee, elderflower) | \$14

Chocolate Martini (vodka, chocolate liqueur, white
creme de cacao) | \$14

Appletini (vodka, apple schnapps, lemon,
triple sec) | \$14

Mandarin Martini (mandarin vodka, malibu rum,
lemon, orange juices) | \$14

Dirty Martini (vodka, dry vermouth, olive brine) | \$15

SIDE ORDER: • Shrimp | \$8 (4pcs) • Scallops | \$16 (5pcs) • Australia Wagyu | \$35 • A5 Wagyu | \$45