

Cocktails

- HOUSE BLOODY MARY

20.50

Wheatley vodka and Demitri’s® Classic Bloody Mary mix, garnished with celery stalk, olive and lime wedge
- YUZU BLOODY MARY

22.50

Sake, Demitri’s Classic Bloody Mary mix and Yuzu liqueur, garnished with pickle stuffed olive and celery
- MIMOSA

17

Sparkling wine and orange juice
- LYCHEE MARGARITA

22.50

Herradura Blanco tequila, triple sec, lime juice and lychee syrup
- MOTOWN SUNRISE

20.50

Bacardi rum, Aperol and pineapple & orange juices, topped with grenadine float
- YUZU BRAMBLE

22.50

Roku gin, Yuzu liqueur and blackberry purée, topped with club soda
- SORA MULE

20.50

Tito’s Handmade vodka, Yuzu liqueur, ginger and lime juice, topped with club soda
- TOKI OLD FASHIONED

24.50

Toki Suntory whisky, Angostura bitters and simple syrup
- HOT HONEY OLD FASHIONED

22.50

Traveller whiskey, hot honey syrup, barrel-aged bitters

Zero Proof

- EARLY FLIGHT BLUES

7.99

Kiwi purée, sour mix and Red Bull Blue Edition
- PINEAPPLE GINGER COOLER

12

Seedlip Notas De Agave, ginger purée, pinepple juice and soda water

Wine

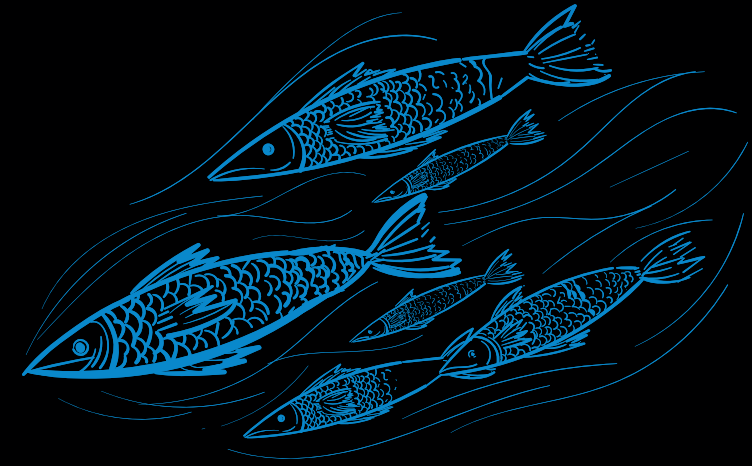
	5oz Glass	8oz Glass	Bottle
BENVOLIO PROSECCO ITALY Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit	16.50	26	66
CANYON ROAD PINOT GRIGIO CALIFORNIA Hints of green apple, citrus, white peach and floral blossom	13.50	22	54
JOEL GOTT SAUVIGNON BLANC CALIFORNIA Aromas of white peach, honeydew melon, guava and passion fruit with citrus notes	15.50	25	62
FRANCISCAN CHARDONNAY CALIFORNIA Melon, mandarin orange, peach and tropical fruit, with notes of slight spicy quality	16.50	26	66
SEACLASS PINOT NOIR SANTA BARBARA, CA Delicate aromas hint at the bright red cherry and strawberry flavors on the palate. Beautifully balanced with vibrant acidity	16.50	26	66
SYCAMORE LANE MERLOT CALIFORNIA Soft and ripe with blackberry, vanilla and baking spices	13.50	22	54
WILLIAM HILL CABERNET SAUVIGNON NORTH COAST, CA Plum, cherry compote, fig and cranberry with layers of spice including cinnamon, nutmeg and clove	16.50	26	66

Sake

YUKI NO BOSHA JUNMAI GINJO Akita	16 25.50 64
SHICHI HON YARI JUNMAI Shiga	15 24 60
MABOROSHI JUNMAI GINJO Japan	15.50 24 60
EIKO FUJI BAN RYU Tsuruoka City	16 25.50 64

Bottles and Cans

MICHELOB ULTRA 16OZ St. Louis, MO 4.1% ABV 10 IBU	11.50
BUD LIGHT 16OZ St. Louis, MO 4.2% ABV 6 IBU	10.50
MILLER LITE 16OZ Milwaukee, WI 4.2% ABV 10 IBU	10.50
BUDWEISER 16OZ St. Louis, MO 5% ABV 12 IBU	10.50
CORONA EXTRA 12OZ Mexico 4.6% ABV 19 IBU	11
HEINEKEN 16OZ Netherlands 5% ABV 23 IBU	11.50
CHEBOYGAN BLOOD ORANGE HONEY 16OZ Cheboygan, MI 6.2% ABV 10 IBU	13.50
SIERRA NEVADA PALE ALE 16OZ Chico, CA 5.6% ABV 38 IBU	11.50
SAMUEL ADAMS BOSTON LAGER 12OZ Boston, MA 5% ABV 30 IBU	11
GUINNESS 14.9OZ Ireland 4.2% ABV 45 IBU	11.50
SAPPORO 22OZ Japan 4.9% ABV 18 IBU	14.50
ATWATER VANILLA JAVA PORTER 12OZ Detroit, MI 5% ABV 13 IBU	11
FOUNDERS BACKWOODS BASTARD SCOTCH ALE 12OZ Grand Rapids, MI 11% ABV 50 IBU	11
DARK HORSE CROOKED TREE IPA 12OZ Marshall, MI 6.5% ABV 46 IBU	11
NEW BELGIUM VODOO RANGER JUICY HAZE IPA 19.2OZ Fort Collins, CO 7.2% ABV 42 IBU	14.50
BELL’S TWO HEARTED IPA 19.2OZ Kalamazoo, MI 7% ABV 60 IBU	14.50
ANGRY ORCHARD CRISP APPLE HARD CIDER 12OZ Walden, NY 5% ABV	11.50
TRULY WILD BERRY HARD SELTZER 12OZ Boston, MA 5% ABV	10.50
SUN CRUISER VODKA ICED TEA 12OZ Boston, MA 4.5% ABV	11
SIERRA NEVADA TRAIL PASS NON-ALC IPA 12OZ Chico, CA <0.5% ABV 35 IBU	11



Breakfast

SERVED UNTIL 10:30AM

JAPANESE BREAKFAST BOWL 22
Smoked salmon, seaweed, avocado, rice served with sriracha

SALMON LOX 21.25
Smoked Salmon, bagel, cream cheese, capers, fresh dill, lemon juice

SU UDON 17
Fish-based broth, wheat noodles, green onions, seaweed, bamboo shoots

TSUKINI UDON 18
Fish-based broth, wheat noodles, green onions, seaweed, boiled egg and fish cake

KITSUNE UDON 19
Fish-based broth, wheat noodles, green onions, seaweed, fried tofu and fish cake

TEMPURA UDON 20
Fish-based broth, wheat noodles, green onions, seaweed, 1 pc veggie, 2pcs shrimp tempura

TENTOJI UDON 23
Fish-based broth, wheat noodles, egg omelet, shrimp tempura

SPICY UDON 24
Fish-based broth, wheat noodles, seaweed, chili paste (spicy beef or pork)

GYOZA RAMEN 22
Beef bone broth, egg noodles, fried pork dumplings

MISO RAMEN 21
Beef bone broth, egg noodles, miso paste, house-made BBQ pork

CHASHU RAMEN 23
Beef bone broth, egg noodles, miso paste, extra house-made BBQ pork and veggies

SPICY RAMEN 24
Beef bone broth, egg noodles, green onions, seaweed, chili paste (spicy beef or pork)

Salads & Small Plates

KIMCHI 8
Spicy cabbage

MISO SOUP 9

EDAMAME OR SPICY EDAMAME 11

GINGER SALAD 9
Spring mix, grape tomatoes, cucumbers, carrots, ginger dressing

WAKAME SALAD 11
Marinated seaweed

GYOZA DUMPLINGS 13
Pan-fried or steamed, pork or vegetable

AGEDASHI TOFU 13
Crispy tofu, dashi sauce

WHITE RICE OR BROWN RICE 6.75

Nigiri & Sashimi

SHRIMP 9

TUNA 10

SALMON 9

Traditional Rolls

CALIFORNIA ROLL 17
Snow crab

PHILADELPHIA ROLL 16
Salmon, cream cheese, cucumber

SHRIMP TEMPURA 16
Make it spicy 2

CALIFORNIA ROLL KANIKAMA 16.50

SPICY TUNA ROLL 16.50

Vegetable Makimono Roll

AVOCADO ROLL 13

AAC ROLL 14.50
Avocado, asparagus, cucumber

ULTIMATE VEGGIE ROLL 17
Cucumber, asparagus, avocado, kale, kanpyo, spring mix

Specialty Rolls

CRISPY VEGAS ROLL 29
Spicy tuna, eel, shrimp tempura, crawfish salad, cream cheese, avocado, red & yellow tobiko, kanikama

ALASKAN ROLL 20
Salmon, cucumber, avocado, orange tobiko

RAINBOW ROLL 23
California roll topped with four different fish, avocado

DRAGON ROLL 25
Shrimp tempura topped with eel, avocado, cucumber

SHRIMP LOVER ROLL 26
Shrimp tempura, cucumber, cream cheese, eel sauce, avocado

SPIDER ROLL 27
Crispy soft shell crab, kanikama, eel, avocado, cucumber, kale, red tobiko

GREAT LAKES ROLL 27
Salmon, tuna, escolar, cucumber, avocado, asparagus, yellow tobiko

SPICY LOVELY ROLL 27
Shrimp tempura, spicy tuna, cucumber, avocado, red tobiko, kanikama, jalapeño, chili sauce, special sauce

CRISPY LOVELY ROLL 29
Shrimp tempura, crispy soft shell crab, lobster salad, avocado, cucumber

Main Course

POKE BOWL 23
Tuna, onion, chili sauce, ume plum, crunchy garlic, sesame oil, green onion, mayo

KATSU DON 26
Crispy pork cutlet, egg, pickled ginger, onions, served with miso soup and rice

CHICKEN KATSU DON 25
crispy chicken cutlet, egg, pickled ginger, onions, served with miso soup and rice

CHICKEN TERIYAKI 25
Served with steamed veggies, miso soup and rice

SPICY CHICKEN 26
Marinated chicken served with steamed veggies, miso soup and rice

Noodles

TSUKINI UDON 18
Fish-based broth, wheat noodles, green onions, seaweed, boiled egg and fish cake

TEMPURA UDON 20
Fish-based broth, wheat noodles, green onions, seaweed, 1 pc veggie, 2pcs shrimp tempura

SPICY UDON 24
Fish-based broth, wheat noodles, seaweed, chili paste (spicy beef or pork)

GYOZA RAMEN 22
Beef bone broth, egg noodles, fried pork dumplings

MISO RAMEN 21
Beef bone broth, egg noodles, miso paste, house-made BBQ pork

CHASHU RAMEN 23
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• RAW

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybean, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE