


SASHIMI, NIGIRI, ROLLS

 THE APEX ROLL*	19
Crispy Soft Shell Crab, Avocado, Masago	
PACIFIC TATAKI SALMON ROLL*	14
Crab, Cucumber, Avocado, Salmon, Yuzu Dressing	
SHRIMP TEMPURA ROLL	17
Avocado, Cucumber, Pickled Burdock, Tempura, Spicy Mayo, Sweet Soy	
GRILLED SWEET & SPICY SALMON ROLL	17
California Roll with Spicy Baked Salmon	
SPICY TUNA ROLL*	16
Sesame, Soy	
SUNSET ROLL*	14
Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch	
ALASKAN CALIFORNIA	17
Snow Crab, Avocado, Cucumber, Roasted Sesame Seed	
NIGIRI SELECTION*	14
Choice of 3: Tuna, Yellowtail, Salmon, Octopus	
OMAKASE SASHIMI*	18
Choice of 5: Chef Selection of Assorted Sashimi	
ASSORTED SASHIMI*	14
Choice of 4: Tuna, Yellowtail, Salmon, Octopus, Albacore Tuna, Eel	
FRESH WASABI	12
Prepared Tableside	



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COCKTAILS

Tea Leaf	23
Pure Snow Sake, Citrus Vodka, St. Germain Liqueur, Brewed Green Tea, Simple Syrup and Lemon Juice	
Gingertini	23
Pure Snow Sake, Ginger Vodka, Simple Syrup, Lime Juice and Ginger	
Snowberry	17
Pure Snow Sake, Blueberry Infused Vodka, Triple Sec, Lemon Juice and Cranberry Juice	
Tokyo Rose	17
Pure Snow Sake, Wheatley Vodka, Triple Sec, Lime Juice, Simple Syrup and Cranberry Juice	

CHAMPAGNE

Louis Roederer, Cristal	660
Piper-Heidsieck, Rare	600
Krug, Grand Cuvée	480
Taittinger, Comtes de Champagne	480
Moët & Chandon, Dom Pérignon	480
Perrier-Jouët, Belle Époque	360
Château de Bligny, Blanc de Blancs (RM)	144
Krug, Rosé	528
Laurent Perrier, Cuvée Rosé	240
Billecart-Salmon, Rosé	216

SAKE

IWA 5, Assemblage 4, Junmai Daiginjo
glass 48 | 720 ml bottle 420

Tozai, Snow Maiden, Junmai, Nigori
glass 14 | 720 ml bottle 68

Joto, Yuzu, The Citrus One
glass 20 | 720 ml bottle 84

Shimizu-No-Mai, Pure Dawn, Junmai Ginjo
300ml bottle 54

Shimizu-No-Mai, Pure Dusk, Junmai Daiginjo
300ml bottle 58

Shimizu-No-Mai, Pure Snow, Junmai Daiginjo
300ml bottle 53

Hou Hou Shu, Blue Clouds, Sparkling,
Semi-Sweet
300ml bottle 58

Hou Hou Shu, Rosé Clouds, Sparkling,
Semi-Sweet
300ml bottle 58

SPARKLING

glass | bottle

Veuve Clicquot, Yellow Label, Champagne, France 29 120

Cattier, Champagne, France 23 84

Torresella, Prosecco, Italy 14 48

LARGE PLATES

SPICY SHRIMP STIR FRY 14
Sweet Soy Glaze, Bok Choy, Peppers, Udon Noodle


OSAKA STYLE KUSHIKATSU 17
Crispy Skewers of Shrimp, Beef, Chicken, Asparagus and Panko

PORK BELLY SKEWERS 16
Sweet Mustard Honey Glaze

CHICKEN TERIYAKI 19
Marinated Chicken, Broccoli, Toasted Sesame Seeds

PAN SEARED RIBEYE MEDALLIONS* 23
Asparagus, Mushrooms, Scallions

TONKOTSU SOY RAMEN* 17
Soy Marinated Pork, Bamboo Shoot, Scallion, Soft Boiled Egg

 **SPICY SEAFOOD RAMEN** 22
Shellfish, Miso, Dashi

CRISPY ASIAN CHICKEN SALAD 19
Creamy Honey Wasabi Dressing



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SMALL PLATES

EDAMAME Choice of Himalayan Salt or Spicy	6
TEMPURA BOK CHOY Prik Nam Pla Sauce	6
FRIED CALAMARI Ponzu Aioli, Lemon	13
CRISPY SHRIMP Wasabi Mayo, Furikake	13
SHRIMP AND SCALLOP KAKIAGE Shrimp and Scallop Tempura with Asparagus, Onion and Corn	17
 SAVORY MISO SOUP Vegetables, Tofu, Mushroom, Scallion	10
HOMEMADE LOBSTER & SHRIMP WONTONS Sweet Hoisin Glaze	14
CHICKEN GINGER GYOZA Pan Seared Dumpling, Sesame, Yuzu, Scallion	12
 CREAMY OYSTERS DYNAMITE Hot Creamy and Spicy Baked Oysters, Honey and Masago	16
SPICY AHI TUNA* Crispy Rice, Wasabi Aioli, Jalapeño	11
TRUFFLED ALBACORE TUNA* Sriracha, White Truffle Oil, Ponzu	13
HAMACHI TIRADITO* Sweet Corn and Lime Broth, Jalapeño	13
OYSTERS* (Six Pieces)	18



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WHITES

	glass	bottle
Pinot Grigio, Santa Margherita, Italy	23	60
Albariño, Torre Pelenas, Spain	23	60
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	23	60
Vermentino, Marchesi Antinori, Vivia, Italy	23	72
Pinot Gris, Gustave Lorentz, Alsace, France	23	72
Riesling, J. & H. Selbach, Mosel, Germany	20	60
Chardonnay, Louis Jadot, Chablis, France	29	96
Chardonnay, Raeburn, Sonoma County, California	23	60

ROSÉ

	glass	bottle
Château d'Esclans, Whispering Angel, Côtes de Provence, France	23	84
Le Bel Oliver, Pays d'Oc, France	14	48

RED WINE

	glass	bottle
Gamay, Château des Jacques, Morgon, Beaujolais, France	23	84
Pinot Noir, Montinore Estate, Willamette Valley, Oregon	23	84
Pinot Noir, Belle Glos, Las Alturas, Monterey, California	29	108
Sangiovese, Villa Antinori, Riserva, Chianti Classico, Italy	20	90
Zinfandel, St. Francis, Sonoma County, California	23	72
Syrah, Gérard Bertrand, Minervois, France	20	72
Merlot, Shafer, Excellence, Napa Valley, California	48	300
Cabernet Sauvignon, Silver Ghost, Napa Valley, California	23	84

SEAFOOD PLATEAUX

THE LOTUS*

6 Oysters, 3 Chilled Shrimps,
3 Crab Claws

48

THE CHATEAU*

1/2 Cold Water Lobster Tail,
Lobster and Crab Salad, 3 Chilled Shrimps,
6 Oysters, 1 King Crab Leg, 3 Crab Claws

102

THE IMPERIAL TOWER*

1 Whole Cold Water Lobster Tail,
Lobster and Crab Salad, 6 Chilled Shrimps,
12 Oysters, 2 King Crab Legs,
6 Crab Claws, Sea Bass Ceviche

162

FOUR COURSE OPTION

MAKE YOUR SELECTION A LA CARTE OR AS
A PRIX FIXE MENU FOR \$48 BY CHOOSING:

One Small Plate

Two Large Plates, Sushi, Sashimi, or Nigiri

One Dessert



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