

### Omakase Specials

chef's choice assorted premium fish

6 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI 22

10 pieces SUSHI NIGIRI or SASHIMI or CHIRASHI 33

SUSHI NIGIRI OR SASHIMI (2 pieces per order)	
tuna	9
toro - fatty tuna	17
yellowtail	8
yellowtail belly	10
salmon	7
ocean trout	8
albacore	7
albacore tataki	8
unagi	8
octopus	6
ebi (black tiger shrimp)	8
ikura	8
tobiko	6
amaebi	12
sea scallop ( <i>hokkaido - japan</i> )	
- whole raw	9
- chopped spicy	10

#### SOMETHING UNIQUE

<b>ahi tuna poke special</b>	22
cubes of garlic-soy marinated ahi tuna served over organic baby greens, avocado, and crispy potato vermicelli	
<b>y.t. jalapeno</b>	22
yellowtail sashimi topped with thinly sliced jalapenos, sea salt and lemon juice	
<b>double jeopardy</b>	16
salmon, albacore, avocado tartare mixed with wasabi aioli, spicy garlic soy & served with shrimp chips	
<b>caucasian afro</b>	15
spicy tuna mixed with japanese salsa, avocado, and topped with crispy potato vermicelli	
<b>spicy girl</b>	14
chopped spicy albacore wrapped with avocado, macadamia nuts, served over creamy house sauce	

#### LETTUCE WRAPS

served individually

<b>spring</b>	7
shrimp tempura, sushi rice, avocado & house sauce	
<b>summer</b>	8
unagi, salmon, albacore, avocado, sushi rice, aioli and eel sauce	
<b>winter</b>	8
spicy tuna, shrimp tempura, avocado and aioli	
<b>equinox</b>	9
shrimp tempura, unagi, avocado, sushi rice, spicy and eel sauce	

#### BISTRO SIGNATURE ROLLS

<b>african spider</b>	17
tempura soft shell crab, fried cajun yellowtail and salmon, topped with avocado, sprouts, drizzled with a sweet and spicy eel sauce	
<b>albacore dream</b>	15
spicy tuna and avocado topped with albacore, served with a creamy garlic and spicy sauce	
<b>billie jean</b>	16
langostino, avocado, cucumber wrapped with soy paper and topped with salmon	
<b>C-2</b>	17
langostino, avocado and cucumber topped with shrimp tempura, drizzled with eel sauce	
<b>crouching tiger hidden dragon</b>	16
grilled eel with shrimp tempura, avocado, cucumber and aioli topped with eel sauce	
<b>hawaiian breeze</b>	16
avocado and fuji apple topped with tuna, macadamia nuts and drizzled with cilantro pesto	
<b>m&amp;i forever</b>	15
spicy tuna, kanikama, fried cajun yellowtail, grilled big eye tuna and avocado rolled in tempura flakes and topped with green onions and garlic sauce	
<b>monster in-laws</b>	15
fresh yellowtail with chopped spicy albacore, cucumber, jalapeno, topped with ponzu and spicy sauce	
<b>omega-3</b>	14
deep fried cajun salmon and yellowtail, avocado, topped with albacore, salmon, tobiko, scallions and a spicy garlic sauce	
<b>rock'n roll</b>	15
chopped spicy scallops baked on a california roll with creamy aioli	
<b>sexy scallop</b>	15
spicy albacore, salmon, cucumber and avocado topped with chopped hokkaido scallop, tobiko and scallions in soy paper	
<b>the new legend</b>	15
albacore tataki, shrimp tempura, avocado, aioli, and cucumber topped with spicy garlic sauce and scallions	
<b>red devil</b>	15
spicy tuna, white fish tempura, aioli, avocado & cucumber, topped with scallions and a serrano lemongrass sauce	
<b>watermelon-man</b>	15
spicy tuna, spicy albacore topped with avocado, macadamia nuts served over aioli.	
<b>49er</b>	12
avocado + tobiko topped with salmon + lemon	
<b>rainbow</b>	15
california roll topped with an assortment of fish	
<b>ruby rainbow</b>	16
spicy tuna roll topped with an assortment of fish	
<b>spider</b>	15
soft shell crab tempura, avocado, cucumber, sprouts, tobiko	
<b>volcano</b>	15
salmon, kanikama, baked with creamy aioli (no rice)	
<b>crunchy</b>	12
shrimp tempura, avocado, cucumber and aioli rolled with tempura flakes drizzled with eel sauce	
<b>crunchy veggie</b>	12
vegetable tempura, avocado, rolled with tempura flakes drizzled with sweet soy	

CLASSIC CUT ROLLS [8] or HAND ROLLS [6]

california / spicy tuna / philadelphia / negi-hama / avocado / cucumber / shitake / oshinko /

RICE PLATES

<b>loco moco</b>	18
1/2 lb. angus beef patty, sunny side up egg, onions, mushroom, gravy, white rice, furikake	
<b>crazy moco</b>	20
pork loin katsu, egg, onions, mushroom, jalapeño, chili spicy gravy, white rice, furikake	
<b>porknado</b>	18
soy braised ground pork, egg, market vegetables, white rice, furikake	
<b>fire on the mountain</b>	22
garlic beef fried rice, egg, greens, kimchi on side	
<b>teriyaki rice bowls</b> with market vegetables,	18
choose: CHICKEN BREAST/BEEF/SALMON/UNAGI	

SMALL PLATES / SALADS

<b>tempura appetizer</b>	14
2pc shrimp & mixed vegetables vegetables only	
<b>sesame chicken</b>	9
tempura chicken with sweet dipping sauce	
<b>gyoza</b>	9
<b>veggie gyoza</b>	9
<b>soft shell crab appetizer</b>	10
<b>fried calamari</b>	9
<b>hamachi kama</b>	15
<b>edamame</b>	4
<b>miso soup</b>	3
<b>rice</b>	4
<b>cucumber sunomono</b>	5
<b>seaweed salad</b>	5
<b>bistro salad</b>	12
mixed greens, tomato, cucumber, bell pepper, creamy house dressing add: chicken 6    beef 9    salmon 9	
<b>baby lobster salad</b>	15
chilled langostino, avocado, mango pepper salsa, mixed greens, creamy house dressing	
<b>tofu salad</b>	15
mixed greens, tempura tofu, avocado, mango pepper salsa, ginger carrot dressing	
<b>zuke sashimi salad</b>	18
assorted soy-marinated sashimi served over mixed greens and a ginger carrot dressing	

UDON NOODLE SOUPS

<b>nabeyaki</b>	17
chicken, shrimp tempura, vegetables & egg	
<b>tempura</b>	16
shrimp and vegetables tempura	
<b>chicken</b>	15
grilled chicken breast with vegetables	
<b>beef</b>	18
grilled usda prime beef with vegetables	
<b>vegetarian</b>	16
seaweed, japanese pumpkin, spinach, grilled zucchini and shitake mushroom	

pantry items:

2oz eel sauce 1    2 oz. aioli 1    2 oz. ginger 1    28 oz. sriracha 5  
5 oz. frank's red hot sauce 3    12 oz. mr. espresso beans 15

BOTTLED BEER

large sapporo 6  
small sapporo 4  
kirin light 3

COEDO premium japanese craft beer  
6 / bottle

shiro hefeweizen  
shikkoku dark lager  
marihana session IPA  
beniaka sweet potato ale

house hot sake 8

SAKE 300ML

*FILTERED*

hakutsuru junmai 8  
assertive, fragrant, flavorful  
karatamba honjozo (dry wave) 10  
dry, crisp, ricey, and clean  
onikoroshi (demon killer) 12  
medium dry with a subdued finish  
kuro bin junmai (black bottle) 14  
dry, full-flavored and smooth  
mizubasho junmai gingo 18  
soft and velvety with a quick finish  
bushido junmai genshu (187ml) 8  
undiluted, bold, smooth

*UNFILTERED*

shochikubai - locally brewed in Berkeley 7  
sweet, bold and robust  
dassai - premium junmai daigingo 15  
semi-dry, aromatic, bright and lively  
aladdin - imported from Fukushima 13  
mildly sweet, rich taste, pear and coconut aromas

SAKE 720ML

karatamba honjozo (dry wave) 23  
dry, crisp and ricey  
gasanryu kisaragi daigingo (mountain stream) 45  
light, bright, juicy and smooth

WINES BY THE BOTTLE:

chardonnay 12  
pinot grigio 12  
bex riesling 15  
joel gott sauvignon blanc 16  
vino rose 16  
hakusturu plum wine 15  
poema cava 14  
underwood rose (375ml) can 8

NON ALCOHOLIC

coke/sprite/diet coke 2  
ramune 3  
sparkling lemonade/apple juice/water 3  
hot genmai tea 2