

Sushi

SAGE ROLL salmon, hamachi, avocado, cucumber, spicy mayo, yuzu jalapeño	18
CALIFORNIA ROLL crab, avocado, cucumber	12
SPICY TUNA ROLL tuna, cucumber	14

Sashimi

SEARED TUNA TATAKI tataki, shizo, daikon	19
SALMON sesame, ponzu sauce	18
HAMACHI jalapeño, yuzu	20

SUSHI & SASHIMI PLATTER 2pc chef choice roll + 3pc hamachi sashimi 3pc tuna sashimi + 2pc salmon nigiri	65
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Sake

HALF BOTTLES	
DASSAI 50 "OTTER FEST" SPARKLING NIGORI -YAMAGUCHI lively bubbles, juicy citrus, toasty body, your fav. pét-nat	40
HAKUSHIKA, JUNMAI GINJO mild, dry, fruity, balanced, +1	19
OHYAMA "TOKUBETSU" NIGARI JUNMAI sweet, yellow apple, candied plum, cherry blossom, +6	35
FULL BOTTLES	
OTOKOYAMA TOKUBETSU dried fruit, melon, clean finish, +10	45 GLASS 9
KUROSAWA JUNMAI KIMOTO - NAGANO dried citrus, pineapple, honeyed melon, yogurt, clean & smooth, +2	52
AMABUKI STRAWBERRY JUNMAI GINJO - SAGA ripe strawberry, crisp, refreshing, fragrant, +30	60
WAKATAKE DAIGINJO dry, cream, melon, apricot, complex, +9	75

*+=: Sake Meter Value notating sweetness.
The higher, the drier, with neutral around +2.*

We partner with Bonton Farms to support and energize our neighborhood and community. For more information please visit bontonthefarms.org.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. Please inform your server if you or anyone in your party has any food allergies or special dietary requirements.

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