

SAKE 酒

XL Sake bottles
[+by the glass]

glass [220ml]
carafe [500ml]
whole bottle [1800ml]

hakutsuru | junmai
"izakaya house sake" 9 / 19 / 55

genbei "four eyed devil"
honjoso onikoroshi 12 / 35 / 75

joto "one with clocks"
daiginjo 20 / 55 / 129

cherry bouquet "oka"
dewazakura, ginjo 15 / 45 / 119

kinshihai "snow shadow"
tokubetsu junmai 18 / 40 / 95

konteki "tears of dawn"
daiginjo 19 / 50 / 129

kirinzan "flying dragon"
junmai daiginjo 29 / 65 / 175



medium sake bottles
"regular size" [720ml]

konteki | junmai daiginjo
"pearls of simplicity" 70

denshin yuki "snow"
junmai ginjo 65

dassai "23" | junmai daiginjo
rice polished to 23% 129

dassai "39" | junmai daiginjo
rice polished to 39% 85

dreamy clouds | junmai nigori
[unfiltered] 60

hakutsuru sayuri | nigori
[unfiltered] 40

amabuki ichigo | junmai ginjo
strawberry 52



small sake bottles
individual sized bottles
size varies

soto
junmai daiginjo [300ml] 35

fukucho "seaside"
sparkling sake [500ml] 55

rihaku "dreamy clouds"
junmai ginjo nigori [300ml] 28

tomita "seven spearsman"
junmai daiginjo [500ml] 110

hakutsuru sayuri
nigori [300ml] 19

joto unfiltered
nigori [300ml] 22



february-march 2025

DRINKS 酒

COCKTAILS ON TAP

house made carbonated cocktails
12oz (small) : 11
17oz (large) : 15

ginzilla
japanese gin, lemon, quinine,
elderflower, japanese melon
liqueur

boom boom lemon!
shochu, orange liqueur, yuzu,
lemon

ichigo-go
green tea vodka, strawberry

boom-boom-go-go
boom boom + ichigo-go =
"strawberry lemonade"

hokkaido mule
haku vodka, house ginger beer,
lime

prickly pear margarita
silver tequila, yuzu, prickly pear
liqueur, lime (slightly sparkling)

SHAVED ICE MARTINIS

razor thin ice shaved by the
spirit of the ancient ninja
warrior hattori hanzo 16

the yellow snow
ginger puree, pineapple
vodka, lemon, ginger liqueur

smitten kitten
pink guava liqueur, joto nigori
sake, cucumber vodka, lime

lychee passionfruit
lychee vodka, titos,
passionfruit liqueur, lime,
lychee fruit

smoke n' berries
mezcal, tequila, strawberry
sake, strawberry liqueur, lime

WINTER SPECIALS

winter dreams g+t
kyro [finland] pink gin, rhubarb
liqueur, strawberry liqueur, tonic,
lemon 18

CRAFT COCKTAILS

colfax dirty martini 18
tito's vodka, old vine olive juice,
vermouth rinse

yuzu margarita
herradura silver tequila, ginger
liqueur, fresh yuzu, lime

kyoto whisky sour
japanese whisky, yuzu,
amaretto, grapefruit foam

matsumoto mai tai
light & dark hawaiian kula rum,
lime juice, orgeat, lilikoi foam

ume old fashioned
akashi ume whisky, iwai whisky,
chocolate bitters, cherry, orange,
giant ice sphere
[w/ yamazaki 12 year 36]

espresso martini
fresh espresso, coffee liqueur,
vodka, five farms irish cream

skinny espresso martini
herradura tequila, espresso,
creme de cacao, lemon

cucumber sake-tini
muddled cucumber and mint,
roku gin, sake, lemon

JAPANESE WHISKY ウイスキー

blended
akashi 15
akashi "ume" 14
ichiros "malt & grain" 29
iwai "blue" 11
iwai 45 "green" 13
iwai "tradition" 16
iwai "sherry cask" 19

blended
kikori 16
nikka "coffey grain" 21
nikka "coffey malt" 32
shibui "grain select" 16
suntory "toki" 14
suntory "world whisky" 18
hibiki "harmony" 28
hibiki "harmony blossom" 48

single malt
akashi 30
shibui "pure malt" 22
nikka "yoichi" 25
nikka "yoichi" non-peated 39
nikka "miyagikyo" peated 39
nikka "yoichi" 10yr 45
yamazaki 12yr 48
hakushu 12yr 48
hakushu 18yr 100

neat or "on the rock"
2oz pour



HOT SAKE

small carafe
[330ml] 10
[purple haze 12]
[ginger haze 12]

hakutsuru "junmai" sake
XL sake POT
[1000ml] 28
[purple haze 32]
[ginger haze 32]

FLIGHTS / TASTINGS

COCKTAILS ON TAP | 24
boom boom, ginzilla, ichigo-go,
prickly pear margarita

SAKE TASTING | 36
yukikage "snow shadow"
dewazakura "oka"
konteki "tears of dawn" [dg]
kirinzan "flying dragon" [j-dg]

BEER

8
sapporo draft [16oz]
irwin pale ale draft [16oz]
non-alcoholic beer 7
- NA LITE- athletic [12oz]
- NA IPA - athletic [12oz]
- NA Guinness OO [12oz]
housemade soda / N.A.
yuzu soda, ginger beer 8
iced tea (organic) 6

MOCKTAILS

12
livener blood orange
blood orange, yuzu, livener
adaptogenic "spirit"
seedlip garden party
muddled mint, lime, cucumber,
seedlip "spirit"
strawberry milk
shaved ice, coconut milk,
strawberry puree

IZAKAYA / APPETIZERS 前菜

CHEF'S SASHIMI* 特別刺身
4pc 19 / 8pc 32

hamachi carpaccio [gf]
yellowtail sashimi, ponzu, garlic
olive oil, serrano pepper, scallions

yuzu SCALLOPS* [gf]
seared scallops, yuzu tobikko,
ponzu, chives

SALADS & SIDES

sunomono salad [gf]
japanese cucumber salad, mirin,
ponzu, nori goma 7
[w/ avocado + krab 16]

seaweed salad
wakame seaweed, sesame 7

calamari salad
ika sansai, squid, seaweed 10

kimchi
korean pickled cabbage 8

edamame [gf]
pod soy beans, salt 7
[spicy edamame 8]

miso soup
miso broth, wakame, tofu,
scallion, fried onion 7
[spicy miso 8]

GRILLED / KUSHIYAKI
串焼き

grass fed beef* [gf]
3oz tenderloin, japanese bbq 11

grilled chicken thigh
4oz teriyaki marinated 9

grilled shrimp [gf]
3pc blackened shrimp, lemon,
scallions 10

pork belly
3oz ginger, soy, scallions 11

pu-pu-yaki
all 4 kushiyaki

CRISPY RICE 焼きおにぎり
4pc/19 8pc/32

vegetarian
beet poke, avocado, goat
cheese, sweet soy, parm

spicy tuna*
spicy tuna, avocado spicy mayo,
serrano peper

salmon* [gf]
yuzu salmon, chili crisp,
scallions, sesame

HOT APPETIZERS 前菜

truffle fries [gf]
crispy shoestring potatoes, salt,
cracked black pepper, chives,
parmesan, truffle oil s:11 / xl:17
[plain fries s:6 / xl:12]

karaage
soy, sake & ginger marinated,
potato starch, flash fried, sweet
chili cha cha cha + spicy mayo
[cauliflower 14]
[chicken 18]

duck wings
crispy duck drumettes,
gochujang / plum glaze, wasabi
ranch 4pc 19 / 8pc 32

gothic shrimp tempura
tempura shrimp, spicy mayo,
sweet soy, chili crisp, sesame,

GYOZA / DUMPLINGS

餃子

veggie gyoza
steamed spinach dumplings, thai
vegetables, micro greens, w/
soy, sesame, ginger sauce
4pc 9 / 8pc 16

chicken gyoza
chicken and lemongrass
dumplings, w/ soy, sesame,
ginger sauce, scallions
4pc 9 / 8pc 16

SUSHI ROLLS 裏巻き寿司 本物ではない

COOKED SUSHI ROLLS*

hair of the dog
shredded california crab,
sesame seeds over shrimp
tempura, avocado :
spicy mayo, sweet soy, aji 22

new mexican gunslinger
hatch green chilies, cream
cheese, crispy onions over
shrimp tempura, avocado :
yuzu kosho sauce, chili crisp 22

surf & turf *
seared beef, black tobiko,
scallion over shrimp tempura,
avocado : sweet soy, thai sweet
chili sauce 34

yuzu dragon
broiled eel, avocado, yuzu
tobiko, kizami nori over shrimp
tempura, avocado :
sweet soy, yuzu honey 38

RAW SUSHI ROLLS* 31

red lady
ahi tuna sashimi, wasabi tobiko
over spicy tuna, jalapeno,
cucumber, crispy onion:
wasabi ponzu

pablo escolar
walu [escolar] sashimi, masago
arare, serrano pepper over spicy
yellowtail, cucumber, jalapeno:
pineapple habenero salsa,
chili crisp

izakaya tiger
hamachi sashimi, orange tobiko,
seranno over california crab,
cucumber, avocado :
poke sauce, aji sauce

CB style roll
fresh salmon sashimi, masago
arare, chili threads over shrimp
tempura, avocado :
wasabi ponzu, chili crisp

VEGGIE ROLLS* 26

handlebar
roasted beets, goat cheese,
micro greens over sweet
potato, avocado, carrot :
tobikko, okonomi sauce

CHEF SPECIAL ROLLS*

special rolls created by our
chefs : Will, Conan, Ike

limited availability & change
frequently, ask your server
[published daily on iPad
menus]



≠ the following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Soy and Sesame.

Please notify staff for more information about these ingredients. All fried foods risk cross contamination w/ tempura flour

* These menu items may be served raw or undercooked, or contain raw or undercooked ingredients

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness