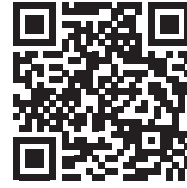


KAVIAR

SUSHI BAR



DINE IN MENU ONLY

COLD

SEASONAL OYSTERS 11
SANTA BARBARA, KUSSHI, KUMAMOTO, SHIGOKU

HIYAYAKKO TOFU 16
SILK TOFU, GINGER, BONITO, SCALLION, PONZU

TUNA TARTARE 36
TRUFFLE OIL, LEMON, HIMALAYAN SALT CRYSTAL,
ONION, QUAIL EGG

TORO TARTARE 54
TRUFFLE OIL, LEMON, HIMALAYAN SALT CRYSTAL,
CAVIAR, 24K GOLD FLAKES

HAMACHI CRUDO 32
SCALLION STRINGS, SESAME, SEA SALT, LEMON

YELLOWTAIL CEVICHE 32
LIME, ONION, CILANTRO, TOMATO,
JALAPENO, CHERRY TOMATO

SHELLFISH CEVICHE 36
LIME, ONION, CILANTRO, TOMATO,
JALAPENO, CHERRY TOMATO

LIVE AMAEBI 28
PONZU, SCALLION, TEMPURA

OTSUMAMI

GYOZA 12
CHASHU PORK, PINEAPPLE ORANGE GLAZE

GARLIC EDAMAME 14
GARLIC SHOYU BUTTER SAUTE

SHISHITO PEPPERS 14
GARLIC SHOYU BUTTER SAUTE

MAGURO CRISPY RICE 18
SPICY TUNA, CRISPY RICE, JALAPENO, SPICY CREME, EEL SAUCE

TACOS CRUDOS 18
WONTON CRISP, ALBACORE SASHIMI, YUZU, GUACAMOLE, TOMATO

WAGYU TACOS 20
WONTON CRISP, GUACAMOLE, TOMATO

MIXED TEMPURA 18
SWEET POTATO, EGGPLANT, KABOCHA, TIGER SHRIMP

SHISO TEMPURA WITH UNI 28
SHISO LEAF, SEA URCHIN, BLACK TOBIKKO

BIG CREAM MUSSELS 15
GARLIC MIRIN AIOLI, PONZU

KANI MISO SHIRU 12
SHIRO MISO, KANI, TOFU, WAKAME, SCALLION

HOT

MIYAZAKI A5 WAGYU 30/oz 3 OZ MINIMUM
TRUFFLE BUTTER, HIMALAYAN SALT CRYSTAL,
CRUSHED PEPPER CORN

HAMACHI KAMA 28
SEA SALT, CRUSHED PEPPER CORN, LEMON, PONZU, SCALLION

DENVER WAGYU 52
TRUFFLE BUTTER, HIMALAYAN SALT CRYSTAL,
CRUSHED PEPPER CORN

ROASTED SALMON 34
SEA SALT, EDAMAME LEMON PUREE, CRISPY SALMON SKIN

MISO GLAZED BLACK COD 39
SOY MIRIN MISO, GLAZED 24 HOURS

TONKOTSU RAMEN 26
CHASHU BROTH, SOFT SHELL CRAB, SHOYU EGG,
SHIITAKE MUSHROOM, SCALLION, CORN

SEARED HOTATE 30
GARLIC AIOLI, BLACK CAVIAR, SHOYU REDUCTION

UNI PASTA 35
UNI INFUSED HEAVY CREAM, QUAIL EGG

TSUKIYAKI 29
SHIITAKE MUSHROOM, ENOKI MUSHROOM,
BRISKET BROTH, GLASS NOODLE

SUSHI

SALMON 11/19
KIZAMI

CAJUN SALMON 11/19
SEARED, CAJUN PEPPER, KIZAMI

ESCOLAR 11/19
SEARED, GLAZE, SCALLION

BLUEFIN TUNA 15/28
GLAZE, CHIVES

BLUEFIN TORO 29
TRUFFLE OIL, SALT CRYSTAL, CAVIAR, 24K GOLD FLAKES

ALBACORE 12/22
GARLIC PONZU, SCALLION

YELLOWTAIL 13/25
SERRANO, PONZU

HALIBUT 13/23
LEMON, BLACK SALT, PONZU, YUZU

SPANISH MACKEREL 12/20
PONZU, GINGER, SCALLION

UNI 22
BLACK TOBIKKO

PREMIUM UNI 26
BLACK CAVIAR

SEABREAM 15/26
LEMON, SEA SALT

RED SNAPPER 15/26
LEMON, SEA SALT

BLUE NOSE SNAPPER 16/30
LEMON, SEA SALT

HOTATE 12/21
SEARED, YUZU KOSHO, SHOYU

KANPACHI 13/23
YUZU PONZU

BLUEFIN TATAKI 15/28
GLAZE, SCALLION

GOLDEN EYE SNAPPER 15/28
LEMON, SEA SALT

KING CRAB 24
LEMON, AIOLI

BUTTERFISH 18
BAKED, SHOYU GLAZE

ANAGO 14/28
BAKED, SHOYU GLAZE

KAMASU 15/31
LEMON, SEA SALT

BONITO 16/30
PONZU, GINGER, SCALLION

WAGYU 16/31
GLAZE, CHIVES

TORO WITH UNI 48
UNI, TRUFFLE, CAVIAR, HIMALAYAN SALT CRYSTALS

HOTATE WITH UNI 36
JAPANESE SCALLOP, HIRAYAMA UNI, TRUFFLE, CAVIAR, CHIVES

SALADS

SASHIMI 24
SPRING SUPERGREENS, TUNA, YELLOWTAIL, ALBACORE, SALMON

SUNOMONO 11
SOY MIRIN, VINEGAR, KOSHER SALT

LOBSTER 26
SPRING SUPERGREENS, LOBSTER CLAWMEAT, CREAMY SESAME

SEAWEED 11

SIGNATURE

MANGO CHILI HIRAME 25
LEMON, SERRANO, MANGO SALSA, BLACK SEA SALT

SALMON CARPACCIO 24
SCALLIONS, MINCED RED ONIONS, PONZU, LEMON, TOBIKKO

TRUFFLE TORO 48
TRUFFLE OIL, HIMALAYAN SEA SALT,
BLACK RUSSIAN STURGEON CAVIAR, 24K GOLD

ALBACORE CARPACCIO 24
SCALLIONS, MINCED RED ONIONS, CRISPY GARLIC CHIPS, PONZU,
RAYU

AVOCADO CRUDO 19
SPICY TUNA, CUCUMBER, SOY PAPER, EEL SAUCE, RAYU, SHICHIMI

GARLIC ALBACORE ROLL 21
CRISPY GARLIC CHIPS, PONZU, MINCED ONIONS,
ROOSTER INFERNO SAUCE, RAYU

TORO ROLL 26
TRUFFLE OIL, SEA SALT, CAVIAR

LEMON ROLL 24
SALMON, YUZU, GOBO, SPICY TUNA

ROCK SHRIMP TEMPURA ROLL 19
JALAPENO, AVOCADO, CUCUMBER, SPICY MAYO, EGG YOLK

COCONUT MANGO ROLL 19
SHRIMP TEMPURA, AVOCADO, TOASTED COCONUT,
SWEET SAUCE, CREAM CHEESE

BAKED SALMON ROLL 22
EEL SAUCE, GARLIC AIOLI, SNOW CRAB

BLUEFIN SHISHITO ROLL 28
GARLIC SHISHITO, BLUEFIN TUNA, SHOYU GLAZE, MICROMIX

SPICY YELLOWTAIL ESCOLAR ROLL 26
SPICY YELLOWTAIL, SEAWEED SALAD, CUCUMBER, ESCOLAR, RAYU,
EEL SAUCE, SESAME CREME

AMBERJACK BLUEFIN TUNA ROLL 26
AMBERJACK, BLUEFIN, TUNA, YUZU, KIZAMI, MICRO CILANTRO

BAKED TUNA ROLL 28
SHISO, BLUEFIN, SCALLOP, EEL SAUCE

MAKI/TEMAKI

BLUEFIN TUNA 12
SHISO LEAF, SHOYU GLAZE

SPICY TUNA 12

SALMON 12
SOY MUSTARD, SCALLION, TEMPURA FLAKES

HAMACHI 14
TRUFFLE OIL, SALT CRYSTAL, SCALLION, LEMON

ALBACORE 12
SOY MUSTARD, MINCE RED ONION, TEMPURA FLAKES

VEGETABLE 10
AVOCADO, CUCUMBER, SPROUT, GOBO, NIITAKA HAJIKAMI

BLUE CRAB 16/18
AIOLI, SALT CRYSTAL, LEMON

BAKED LOBSTER 16/18
GARLIC AIOLI, SWEET GLAZE

SNOW CRAB 14

HOTATE 17
SOY MUSTARD, SCALLION, TEMPURA FLAKES

SIGNATURE COCKTAILS

OLD FASHIONED 12

OAK COPPER, SUGAR, BITTERS, ORANGE OIL, LUXARDO CHERRY

KAVIAR MULE 12

GINGER BEER, LIME JUICE

YOUR CHOICE: STRAIGHT, COPPER, BLANCO, OR GOLD

SPICY MARGARITA 12

AGAVE BLANCO, LIME JUICE, SIMPLE SYRUP,
CITRUS BITTERS, JALAPEÑO, FIRE WATER

GINGER MOJITO 12

SABE GOLD, GINGER SYRUP, LIME, MINT

HERBAL GIN AND TONIC 12

SABE BOTANICAL, CITRUS PEELS, CUCUMBER, ROSEMARY

COPPER SOUR 14

OAK COPPER, CINNAMON HONEY, TAMARINDO, LEMON,
ORANGE BITTERS, EGG WHITES

RISING SUN 14

JALAPENO AND WASABI-INFUSED BLANCO, GRAPEFRUIT,
LIME, PRICKLY PEAR

EMERALD CITY 14

CUCUMBER, YUZU, GINGER, LIME, TORCHED ROSEMARY

TIKI FUEGO 14

GOLD BARBADOS, CREME OF COCONUT, PASSIONFRUIT, GRAPEFRUIT,
MINT, NUTMEG, BITTERS

NOT SO PERFECT MANHATTAN 14

SABE COPPER, SWEET & DRY NOILLY PRAT BITTERS

BLACK IVY 14

THYME INFUSED SABE, BLACK BERRIES, LEMON, EGG WHITE

SAKE

HEAVEN URAKASUMI 95

LEMON PEEL, CREME BRULEE, NOUGAT, WHITE RAISIN

HYAKUMOKU ALT.3 120

SMOOTH FRUIT TONES, PEAR, MANGO, CHERRY, DRY FINISH

EMISHIKI SENSATION WHITE 70

LIGHT ACIDITY, GRAPES, BANANA, RED APPLE, FURITY FINISH

WAKATAKE ONIKOROSHI 90

“DEVIL SLAYER”

PLUM, MELON, PEACH, SEMI-FRUITY, UNIQUE DRYNESS

NOGUCHI HONJOZO MUROKA 105

NAMA GENSHU

EARTHY, BITTER MELON, DRY FINISH

GANGI SEKIREI 198

RICH AND DRY, HINT OF APPLE, PEAR, PEACH

HAKKAISAN “AWA” CLEAR SPARKLING 69

DRY AND CRISP, MUSCAT GRAPE, TANGERINE, HINT OF COCONUT

TYKU JUNMAI 39

RICH TEXTURE, NATURAL SWEETNESS, PEACH AND VANILLA

KUBOTA MANJU 120

HONEYSUCKLE, TUBEROSE, EXTREMELY CLEAN, PHANTOM FINISH

PURE DUSK DAIGINJO 38

DELICATE STRUCTURE, BRIGHT PEAR, GREEN APPLE, RANGE PEEL, CANTALOUPE

KIKUSUI JUMAI GINJO 78

PERSIMMONS, CITRUS, FRUIT TONES WITH SHARP FINISH

BORN NIHON NO TSUBASA 220

LIGHT MINERALITY, PINEAPPLE, VANILLA CLEAN FINISH

BEER

SAPPORO 9.5

SAPPORO LITE 7

ASAHI 9.5

WINE

DOMECQ XA WHITE BLEND 11/32

DOMECQ XA RED BLEND 11/32

AFTER DINNER

GOJIRA CHEESECAKE 14

SEASONAL BERRIES, HEAVY CREAM, CHOCOLATE DRIZZLE

HANA CAKE 14

CRUNCHY THREE LAYER CHOCOLATE CAKE

BONSAI BROWNIE A LA MODE 14

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM

ESPRESSO 4.5

MELLOW MEDIUM ROAST ARABICA

KAVIAR

sushi bar

LUNCH SELECTIONS

LITE SET 30

FIVE PIECE NIGIRI

THREE PIECE SASHIMI

ONE HANDROLL:

SPICY TUNA/BLUE CRAB

KAVIAR SET 40

SEVEN PIECE NIGIRI

THREE PIECE SASHIMI

2 HANDROLLS:

SPICY TUNA/BLUE CRAB

SALMON/ALBACORE

*SETS INCLUDE EDAMAME, MISO SOUP,
SEAWEED/CUCUMBER SALAD

SIGNATURE ROLLS

LEMON ROLL

COCONUT MANGO ROLL

AMBERJACK BLUEFIN TUNA ROLL

AVOCADO CRUDO

SPICY YELLOWTAIL ESCOLAR ROLL

GARLIC ALBACORE ROLL

ROCK SHRIMP TEMPURA ROLL

BAKED SALMON ROLL

TWO ROLLS 28

FOUR ROLLS 54

HOT

TONKATSU RAMEN 17

ROASTED SALMON 23

MISO GLAZED BLACK COD 26

UNI PASTA 21

DENVER WAGYU 40

*EDAMAME, RICE AND MISO SOUP
INCLUDED WITH HOT ITEMS