

FEATURED WINES

- **Chateau Saint Roch Old Vine White, Roussillon, France** 28/b
All vines are 95 to 100 yrs old. 60% Grenache Gris, 40% Roussanne
- **Paco & Lola Albariño, Rias Baixas, Spain** 35/b
Attracting a lot of attention, give it a try

CHAMPAGNE & SPARKLING WINE

- Mionetto, Prosecco Brut, Veneto, It. 187ml** 10/g
- Victorious Pink Sparkling Rosé Grand Cuvée, France** 14/g 38/b
Brought to you from our friends in Rumson, NJ
- Veuve Clicquot Champagne, France** 85/b

ROSÉ

- **Chateau Saint Roch Old Vine, Roussillon, France** 11/g 28/b
All vines are 95 to 100 yrs old. 60% Grenache, 40% Syrah
- **Notorious Pink, Vin de France** 12/g 36/b
Grenache based throw back to how Rosé used to be. Rumson-owned.
- Whispering Angel, Côtes de Provence, France** 16/g 48/b
- BY. OTT, Côtes de Provence, France** 18/g 52/b
Made by Domaines Ott- the Best Producer of Rosé in France

WHITE WINE

PINOT GRIGIO

- Esperto, Veneto, Italy** 10/g 30/b
The renowned LIVIO FELLUGA oversees production
- Livio Felluga, Colli Orientale del Friuli, Italy** 41/b
Possibly the best Pinot Grigio from Italy

SAUVIGNON BLANC

- **Dry Creek Vineyards, Sonoma, California** 10/g 30/b
- Nobilo, Marlborough, New Zealand** 10/g 30/b
This wine sells itself!
- Ladoucette "Comte Lafond", Sancerre, Loire, France** 65/b

RIESLING

- Trimbach, Alsace, France** 10/g 30/b
Producing wine since the 17th century
- 50 Degree, Rheingau, Germany** 11/g 33/b
A great food wine, especially with sushi

CHARDONNAY

- St Francis, Sonoma, California** 10/g 30/b
- Mer Soleil, Santa Lucia Highlands, California** 13/g 39/b
From the Wagner Family that produces our Caymus
- **Drouhin, St-Véran, Burgundy, France** 13/g 39/b
Staff favorite, well priced to entice
- **Torza, Judean Hills Blanc, Israel** 49/b
Highly regarded by W.S. 80% Chardonnay, 20% Sauvignon Blanc
- Rombauer Vineyards, Carneros, California** 18/g 59/b
In a word, buttery...Parker 92 rating
- Vincent Girardin, Corton-Charlemagne, Burgundy, France** 135/b
The Emperor Charlemagne owned this vineyard back around 800 A.D

RED WINE

PINOT NOIR

- Elouan "Coastal Standard", Oregon** 10/g 30/b
From the third generation of the Wagner family
- J. Lohr, Monterey County, California** 11/g 33/b
Hugh Johnson: "One of California's underrated treasures."
- Josh Cellars, Santa Cruz, California** 12/g 36/b
- Benton Lane, Willamette Valley, Oregon** 14/g 38/b

BLENDS

- **Domaine de la Solitude, Côtes du Rhône Rouge, France** 12/g 34/b
- Leviathan Red Blend, California** 49/b
By Andy Erickson of Screaming Eagle

CABERNET SAUVIGNON

- Bieler Born to Run, Napa, California** 10/g 30/b
Charles Bieler's homage to "The BOSS"
- BV Coastal Estates, Rutherford, California** 11/g 33/b
Hugh Johnson: "A Good Gulp"
- Daou, Paso Robles, California** 14/g 42/b
Robert Parker, 93 Points

"DAVE'S FAVE'S"

- Les Légendes, Bordeaux, France** 12/g 36/b
*White Bordeaux is Under Appreciated
90% Sauvignon Blanc, 10% Sémillion
Made by Winemaker Diane Flamand for the esteemed House of Rothschild*
- Marchese Antinori Chianti Classico Riserva, Tuscany, Italy** 59/b
*A finely crafted red from the 26th generation of the Antinori family
Last word on the label, Tignanello. The same vineyard as Antinori's fabled Super Tuscan.*
- Caymus, Napa, California** 129/b
*One of California's Most Formidable Wines From The Wagner Family
Robert Parker, 94 Points*

- Summer Sangria** 12/g
Rosé, Blackberry Brandy, Triple Sec, Lemon

MARTINI

- Yuzu Drop** 12
Hanson's Organic Lemon Vodka, Triple Sec, Yuzu
- Paper Plane** 14
Maker's Mark Bourbon, Aperol, Amaro Nonino, Lemon Juice
- Espresso Martini** 14
Wheatley Craft Vodka, Grind Espresso Liqueur, Cold Brew
- Shade Of Jade** 14
Hendrick's Gin, Muddled Cucumber, Saké, Cucumber Bitters
- Green Tea Martini** 12
Green Tea Vodka, Agave, Lime, Green Tea

SPECIALTY COCKTAILS

- Blackberry Margarita** 14
Hornitos Tequila, Triple Sec, Blackberries, Lime, Agave
- Yuzu Mimosa** 12
Mio Sparkling, Hanna Yuzu Saké
- Just Like Paradise** 12
Misunderstood Ginger Whiskey, Aperol, Pineapple, Lime, Cream of Coconut
- Spicy Rosa Rita** 14
Tanteo Jalapeño, Triple Sec, Blood Orange, Lime
- TAKA Negroni** 14
Rokú Gin, Campari, Carpano Antica Sweet Vermouth
- Tokyo Mule** 12
Haku Vodka, Lime, Yuzu, Ginger Beer
- Smoked Old Fashioned** 12
Misunderstood Ginger Spiced Whiskey, Orange Bitters, Maple Syrup, Cherrywood Smoked
- TAKA Lemonade** 14
Shochu, Lemonade, Shiso Syrup
- Pineapple Mezcal Sour** 14
Montelobos Mezcal, Pineapple juice, Lime Juice, Simple Syrup
- Saturn** 14
*Tanjaku Gin, Golden Falernum, Orgeat, Passion Fruit, Lemon *contains tree nuts*
- Umai Tai** 17
Plantation Pineapple Rum, Malibu Coconut Rum, Goslings Dark Rum, Amaretto, Pineapple, Orange

DRAFT BEER

- Yuengling Rothaus Pilsner** 5
- Allagash White Ale** 5
- AP Brewery Blonde** 6
- Sapporo** 6
- Kane (rotating selection)** 6
- Beach Bee Cider (rotating selection)** 7
- Icarus(rotating selection)** 7
- Carton (rotating selection)** 8
- Guinness** 8

JAPANESE CRAFT BOTTLES
ASK ABOUT OUR ROTATING SELECTION

All Beer, Wine & Spirits Are Subject to Availability. Please Ask Your Server

HOT SAKÉ

- Sho Chiku Bai 150ml / 250ml** 6 10
- Funaguchi 200/ml can** 9
Award Winning Canned Saké
- Itami Onigoroshi Junmai** 8 19 32
Steeped In Over 450 Years Of Brewing Tradition. A Refined Saké
- TAKA Junmai** 9 ~ 42
In Collaboration With The Award-Winning Saké Producer House Kitaya, Taka's Personal Label Is Rich, Full-Bodied & Redolent. Pairs Well with a Variety Of Flavors. (Also available in 1.8 Liter Bottle.....\$75)
- Kikusui Junmai Ginjo Blue Bottle** 22 46
Light and well balanced with notes of citrus, a lovely alternative to white wine
- Bunraku** 27
A smooth, soft and approachable saké
- Kubota Junmai Dai Ginjo** 25 56
Soft on the palate with subtle notes of fruit and rice
- Koshi No Iso Muroka Genshu, Cask Strength** 27 60
Rich and full-bodied with a natural hue
- Kaiun Junmai Ginjo** 14 32 71
Notes of melon, pear, apple and honey
- Kitaya Kansansui "Cold Mountain Water"** 34 78
Medium dry with notes of orange blossom
- Nichiei Junmai Daiginjo** - - 112
Distinctively dry with a smooth finish

UNFILTERED

- Sho Chiku Bai** 7 16 27
- Mio** 21 37
"The Champagne Of Saké" Light & Fruity With A Refreshing Aroma.

FEATURED WHISKEYS

- Shibui 18 YR Japan** 45
- Teitessa 15YR Japan** 42
- Hibiki Harmony Japan** 21
- Shibui 10YR Japan** 21
- Nikka Barrel Aged Japan** 19
- Macallan 12YR** 17
- 1792 Small Batch Bourbon, Kentucky** 12
A hidden gem amongst the Sazerac Portfolio
- Baller Single Malt** 12
St. George Craft Spirits, California. A California Spin on a Japanese Style Scotch

APPETIZERS

Miso Soup <i>Shiitake Mushrooms, Seaweed, Tofu, Scallions</i>
Edamame <i>Steamed Japanese Soybeans, Sea Salt</i>
Blistered Shishito Peppers <i>Lemon, Sea Salt</i>
Tuna Tataki <i>Thinly Sliced Seared Peppered Tuna, Ponzu Sauce</i>
Crispy Spicy Tuna <i>Fried Rice Cake, Spicy Tuna, Jalapeños, Scallions</i>
Sliced Yellowtail & Jalapeño <i>Ponzu Sauce</i>
Matsuri <i>Spicy Tuna, Spicy Salmon, Guacamole, Tortilla Chips</i>
Taka Poke <i>Tuna, Avocado, Ponzu, Seaweed Salad, Pickled Cucumber, Scallions, Sesame Seeds</i>
Vegetable Tempura <i>Asparagus, Zucchini, Sweet Potato, Onion</i>
Hiyashi Wakame <i>Seaweed Salad, Sesame Vinaigrette</i>
House Salad <i>Mixed Greens, TAKA's Ginger Vinaigrette</i>
Caesar Salad <i>Romaine Lettuce, Yuzu Caesar, Edamame, Lotus Chips</i>
Asian Pistachio Salad <i>Arugula, Red Endive, Pistachio, Asian Vinaigrette</i>
Kani Salad <i>Shredded Kani, Spicy Mayo</i>
Gyoza <i>Pan Fried Pork Dumplings, Soy Vinegar Sauce</i>
Tsukune <i>Chicken Meatballs, Yakitori Glaze</i>
Pork Baby Back Ribs <i>Soy & Saké Glaze, Scallions, Crushed Walnuts</i>
Spicy Karaage <i>Fried Boneless Japanese Chicken Thighs, Sweet & Spicy Glaze</i>
Shumai <i>Steamed Pork & Shrimp Dumplings</i>
Beef Negimaki <i>Thinly Sliced Beef, Scallions, Sweet Sauce</i>
Calamari <i>Tempura Fried, Spicy Mayo, Tempura Sauce</i>
Chili Shrimp <i>Jalapeño, Honey, Chili Threads</i>
Pan Seared Scallops <i>Miso Mustard Sauce</i>
Shrimp & Vegetable Tempura <i>Shrimp, Onion, Zucchini, Sweet Potato</i>
Crab Cakes <i>Lump Crabmeat, Masago Arare, Togarashi Mayo, Miso Honey Mayo</i>

ENTRÈES

Grilled Tofu <i>Mushroom Medley, Broccolini, Garlic Soy Sauce, White Rice</i>
Branzino <i>Branzino Filet, Quinoa, Roasted Squash, Yuzu Beurre Blanc</i>
Wasabi Furikake Crusted Tuna <i>Cold Soba Noodles, Ponzu & Spicy Sesame Oil, Watermelon Radish, Avocado & Carrot</i>
Salmon (Choice of Yuzu, BBQ or Teriyaki) <i>Yuzu Citrus Mayo, Japanese BBQ Sauce or Teriyaki, Mushroom Rice, Seasonal Vegetables</i>
Curry <i>Japanese Style Curry, Seasonal Vegetables, White Rice</i>
Vegetable 19 Panko Fried Chicken 24 Grilled Shrimp 29
Fish 'n Chips <i>Halibut, House Made Tartar Sauce, Fries</i>
Udon or Soba Soup <i>Seasonal Vegetables, Dashi Broth</i>
Vegetable 16 Panko Fried Chicken 21 Tempura Shrimp 23 Burger <i>10oz Beef Burger, French Fries, Sautéed Onions, Umami Ketchup, Japanese Mayo</i>
Chicken or Shrimp Teriyaki <i>Boneless Chicken Thighs, Haricots Verts, Red Peppers, White Rice</i>
Chicken Katsu <i>Panko Chicken Breast, Haricots Verts, Tonkatsu BBQ Sauce, White Rice</i>
Beef Meatloaf <i>Haricots Verts, Shiitake Mushrooms, Onions, White Rice</i>
Braised Short Ribs <i>Haricots Verts, Wasabi Mashed, Frizzled Onions</i>
Berkshire Pork Chop <i>12oz Bone-in Pork Chop, Parsnip Purée, Fingerling Potatoes, Persimmons Salsa, Japanese Mustard Maple Sauce</i>
NY Strip <i>12oz, 28 Day Dry Aged Pat La Frieda Strip, Fingerling Potatoes, Baby Carrots, Miso Butter Glaze</i>

SIDES

WHITE RICE	3
BROWN RICE	3
SIDE OF AVOCADO	5
HOUSE SALAD	7
TEMPURA SWEET POTATO FRIES	8

SUSHI ROLLS

6	Avocado Roll	9
10	Cucumber Roll	9
12	Vegetable Roll <i>Avocado, Asparagus, Carrot</i>	10
14	Vegetable Futomaki <i>Avocado, Carrot, Oshinko, Scallions, Cucumber, Asparagus</i>	10
14	Sweet Potato Tempura Roll	11
14	Mexican Roll <i>Avocado, Cucumber, Jalapeños, Togarashi, Sriracha, Guacamole</i>	13
14	Green Roll <i>Seaweed Salad, Avocado, Cucumber, Soy Paper, Wasabi Mayo, Chives</i>	13
15	Spicy Tuna Avocado Roll <i>Tuna & Avocado Roll topped with Spicy Tuna</i>	13
17	Spicy Salmon Roll <i>Salmon & Avocado Roll Topped with Spicy Salmon</i>	13
13	Firecracker <i>Tuna & Crunch Roll Topped with Spicy Mayo, Habanero, Sriracha, Togarashi</i>	15
12	Salmon or Tuna Kimono <i>Sweet Potato Roll topped with Tuna or Salmon and Wasabi Mayo</i>	17
13	Jun-San <i>Tuna & Avocado Roll Topped with Salmon, Yellowtail, Scallion, Caramelized Soy Sauce, Spicy Mayo, Tempura Crunch</i>	17
13	Aburi Salmon <i>Avocado, Cucumber & Jalapeno Roll topped with Torched Salmon Japanese Mayo, Caramelized Soy Sauce, Togarashi, Tempura Crunch</i>	17
15	Cooked on Cookman <i>Cooked Salmon, Avocado, Cucumber & Lemon Topped with Furikake</i>	17
14	Eel Dragon <i>Eel & Avocado Roll topped with Avocado, Sesame Seeds, Caramelized Soy Sauce</i>	17
15	Rainbow Roll <i>California Roll topped with Tuna, Salmon & Yellowtail</i>	15
17	Shrimp Dragon <i>Shrimp Tempura Roll topped with Avocado, Sesame Seeds, Caramelized Soy Sauce</i>	17
15	Red Dragon <i>Shrimp Tempura Roll topped with Tuna & Spicy Mayo</i>	17
15	Yuzu Lobster <i>Avocado & Cucumber Roll topped with Yuzu Lobster Salad</i>	19
16	Ebi Salmon <i>Shrimp Tempura & Avocado Roll topped with Torched Salmon, Scallions, Lobster Salad, Caramelized Soy Sauce, Sriracha</i>	20
17	Tataki Shrimp <i>Shrimp Tempura, Mango & Cucumber Roll topped with Tuna Tataki, Chipotle Mayo & Scallions</i>	18
18	Katsu Roll <i>Panko Chicken, Orange, Shiso Leaf, Avocado, Eel Sauce, Garlic Mayo, Orange Zest, Crunch</i>	19
18	Coconut Shrimp <i>Coconut Shrimp, Avocado, Kani Eel Sauce, Habanero Garlic Mayo, Toasted Coconut</i>	19

SASHIMI & NIGIRI A LA CARTE (2 PIECE OF SASHIMI PER ORDER/1 PIECE OF NIGIRI)

	NIGIRI	SASHIMI	
19	TUNA	3.50	5
29	SALMON	3.50	5
32	MACKEREL	3.50	5
	YELLOWTAIL	3.50	5
	SMOKED SALMON	3.50	5
32	TORO	MP	MP
	SHRIMP	3.50	5
	EEL	3.50	5
27	UNI	MP	MP
	IKURA	MP	MP
	MASAGO	3.50	5
	CRAB STICK	3.00	5
18	TAMAGO	3.50	5

SUSHI ENTREES

34	NIGIRI STRAIGHT UP (UME) 10 PIECES OF NIGIRI INCLUDING 4 TUNA, 3 SALMON, 3 YELLOWTAIL	34
45	NIGIRI SUPREME (MATSU) 2 TORO, 2 TUNA, 2 SALMON, 2 YELLOWTAIL, 1 IKURA, 2 SHRIMP, 1 EEL	48
	SUSHI EXTRAVAGANZA 5 PIECES NIGIRI, 10 PIECES OF SASHIMI AND ONE ROLL (TUNA, SALMON, SMOKED SALMON, YELLOWTAIL, MACKEREL)	49