

**CHAMPAGNE & SPARKLING WINE**

Mionetto, Prosecco Brut, Veneto, It. 187ml	16/g	
Victorious Pink Sparkling Rosé Grand Cuvée, France <i>Brought to you from our friends in Rumson, NJ</i>	14/g	38/b
Veuve Clicquot Champagne, France		98/b

**ROSÉ**

● Chateau Saint Roch Old Vine, Roussillon, France <i>All vines are 95 to 100 yrs old. 60% Grenache, 40% Syrah</i>	11/g	28/b
● Notorious Pink, Vin de France <i>Grenache based throw back to how Rosé used to be. Rumson-owned.</i>	12/g	36/b
Whispering Angel, Côtes de Provence, France	16/g	48/b
BY. OTT Côtes de Provence, France <i>Made by Domaines Ott- The Best Producer of Rosé in France</i>	21/g	54/b

**WHITE WINE**

**PINOT GRIGIO**

Esperto, Veneto, Italy <i>The renowned LIVIO FELLUGA oversees production</i>	12/g	32/b
Livio Felluga, Colli Orientale del Friuli, Italy <i>Possibly the best Pinot Grigio from Italy</i>		58/b

**SAUVIGNON BLANC**

● Dry Creek Vineyards, Sonoma, California	10/g	30/b
Nobilo, Marlborough, New Zealand <i>This wine sells itself!</i>	10/g	30/b

**RIESLING**

50 Degree, Rheingau, Germany <i>A great food wine, especially with sushi</i>	12/g	34/b
Trimbach, Alsace, France <i>Producing wine since the 17<sup>th</sup> century</i>	17/g	54/b

**CHARDONNAY**

St Francis, Sonoma, California	10/g	30/b
Mer Soleil, Santa Lucia Highlands, California <i>From the Wagner Family that produces our Caymus</i>	13/g	39/b
● Drouhin, St-Véran, Burgundy, France <i>Staff favorite, well priced to entice</i>	15/g	46/b
● Torza, Judean Hills Blanc, Israel <i>Highly regarded by W.S. 80% Chardonnay, 20% Sauvignon Blanc</i>		49/b
Rombauer Vineyards, Carneros, California <i>In a word, buttery...Parker 92 rating</i>	18/g	59/b
Vincent Girardin, Corton-Charlemagne, Burgundy, France <i>The Emperor Charlemagne owned this vineyard back around 800 A.D</i>		135/b

**RED WINE**

**PINOT NOIR**

Josh Cellars, Santa Cruz, California	12/g	36/b
Elouan "Coastal Standard", Oregon <i>From the third generation of the Wagner family</i>	14/g	41/b
Benton Lane, Willamette Valley, Oregon	18/g	68/b

**BLENDS**

● Domaine de la Solitude, Côtes du Rhône Rouge, France	12/g	34/b
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**CABERNET SAUVIGNON**

Bielier Born to Run, Napa, California <i>Charles Bieler's homage to "The BOSS"</i>	10/g	30/b
BV Coastal Estates, Rutherford, California <i>Hugh Johnson: "A Good Gulp"</i>	11/g	33/b
Daou, Paso Robles, California <i>Robert Parker, 93 Points</i>	15/g	45/b

**"DAVE'S FAVE'S"**

● Paco & Lola Albariño, Rias Baixas, Spain <i>NY Times: Is Albarino the next great white?</i>		38/b
Les Légendes, Bordeaux, France <i>White Bordeaux is Under Appreciated 90% Sauvignon Blanc, 10% Sémillon Made by Winemaker Diane Flamand for the esteemed House of Rothschild</i>	12/g	36/b
Marchese Antinori Chianti Classico Riserva, Tuscan, Italy <i>A finely crafted red from the 26th generation of the Antinori family #7 on WS top 100 list 2023</i>		89/b
Caymus, Napa, California <i>One of California's Most Formidable Wines From The Wagner Family Robert Parker, 94 Points</i>		139/b

**MARTINI**

Yuzu Drop <i>Hanson's Organic Lemon Vodka, Triple Sec, Yuzu</i>	15
Paper Plane <i>Traveller Whiskey, Aperol, Romano Amaro, Lemon Juice</i>	15
Espresso Martini <i>Wheatley Craft Vodka, Mr. Black Coffee Liqueur, Cold Brew</i>	15
Shade Of Jade <i>Hendrick's Gin, Muddled Cucumber, Saké, Cucumber Bitters</i>	15
Green Tea Martini <i>Green Tea Vodka, Agave, Lime, Green Tea</i>	15

**SPECIALTY COCKTAILS**

Blackberry Margarita <i>Hornitos Tequila, Triple Sec, Blackberries, Lime, Agave</i>	15
Strawberry Margarita <i>Santos Blanco Tequila, Triple Sec, Lime, Strawberry &amp; Coconut Puree Berry Sugar Rim</i>	15
Just Like Paradise <i>Misunderstood Ginger Whiskey, Aperol, Pineapple Juice, Lime Juice, Oatrageous Coconut Liqueur</i>	15
Spicy Rosa Rita <i>Tanteo Jalapeño, Triple Sec, Blood Orange, Lime</i>	15
TAKA Negroni <i>Rokú Gin, Campari, Carpano Antica Sweet Vermouth</i>	15
Tokyo Mule <i>Haku Vodka, Lime, Yuzu, Ginger Beer</i>	14
Smoked Old Fashioned <i>Misunderstood Ginger Spiced Whiskey, Orange Bitters, Maple Syrup, Cherrywood Smoked</i>	14
Taka Lemonade <i>Shochu, Lemonade, Shiso Syrup</i>	14
Pineapple Mezcal Sour <i>Montelobos Mezcal, Pineapple Juice, Lime Juice, Simple Syrup</i>	14
Saturn <i>Tenjaku Gin, Golden Falernum, Orgeat, Passion Fruit, Lemon *contains tree nuts</i>	14
Umai Tai <i>Plantation Pineapple Rum, Malibu Coconut Rum, Goslings Dark Rum, Amaretto, Pineapple, Orange</i>	17

**DRAFT BEER**

Yuengling	6
Rothaus Pilsner	6
Sapporo	6
Allagash White Ale	7
AP Brewery Blonde	7
Leinenkugel's Summer Shandy	7
Kane (rotating selection)	8
Down East Cider	8
Icarus (rotating selection)	8
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	
	<b>5oz</b>	<b>300ml</b>	<b>720ml</b>
Funaguchi 200/ml can <i>Award Winning Canned Saké</i>	9		
TAKA Junmai <i>In Collaboration With The Award-Winning Saké Producer House Kitaya, Taka's Personal Label Is Rich, Full-Bodied &amp; Redolent. Pairs Well with a Variety Of Flavors. (Also available in 1.8 Liter Bottle.....\$75)</i>	9	22	42
Ryo Junmai Ginjo 180ml <i>A delightfully fresh, dry saké</i>		19	
Suijin Junmai <i>A premium dry saké, with robust umami of rice</i>		20	45
Kikusui Junmai Ginjo Blue Bottle <i>Light and well balanced with notes of citrus, a lovely alternative to white wine</i>		22	46
Makiri Junmai Ginjo Extra Dry <i>Light and dry with a deeply crisp flavor</i>		23	51
Dassai Junmai Daiginjo <i>A great modern saké, fruit driven and juicy</i>		29	61
Nichiei Junmai Daiginjo <i>Distinctively dry with a smooth finish</i>			112

**UNFILTERED**

Sho Chiku Bai	7	16	27
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**SPARKLING SAKÉ**

Mio <i>"The Champagne Of Saké" Light &amp; Fruity With A Refreshing Aroma.</i>		21	37
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**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

**APPETIZERS**

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

**ENTRÉES**

- Grilled Tofu**  
*Mushroom Medley, Broccolini, Garlic Soy Sauce, White Rice*
- Branzino**  
*Branzino Filet, Quinoa, Roasted Squash, Yuzu Beurre Blanc*
- Wasabi Furikake Crusted Tuna**  
*Cold Soba Noodles, Ponzu & Spicy Sesame Oil, Watermelon Radish, Avocado & Carrot*
- Salmon\* (Choice of Yuzu, BBQ or Teriyaki)**  
*Yuzu Citrus Mayo, Japanese BBQ Sauce or Teriyaki, Mushroom Rice, Seasonal Vegetables*
- Curry**  
*Japanese Style Curry, Seasonal Vegetables, White Rice*
- Vegetable 19 Panko Fried Chicken 25 Grilled Shrimp 29**
- Fish 'n Chips**  
*Halibut, House Made Tartar Sauce, Fries*
- Udon or Soba Soup**  
*Seasonal Vegetables, Dashi Broth*
- Vegetable 17 Panko Fried Chicken 22 Tempura Shrimp 24**
- Burger**  
*10oz Beef Burger, French Fries, Sautéed Onions, Umami Ketchup, Japanese Mayo*
- Chicken or Shrimp Teriyaki**  
*Boneless Chicken Thighs, Haricots Verts, Red Peppers, White Rice*
- Chicken Katsu**  
*Panko Chicken Breast, Haricots Verts, Tonkatsu BBQ Sauce, White Rice*
- Beef Meatloaf**  
*Haricots Verts, Shiitake Mushrooms, Onions, White Rice*
- Braised Short Ribs**  
*Haricots Verts, Wasabi Mashed, Frizzled Onions*
- NY Strip**  
*12oz, 28 Day Dry Aged Pat La Frieda Strip, Fingerling Potatoes, Baby Carrots, Miso Butter Glaze*

**SIDES**

- WHITE RICE**
- BROWN RICE**
- SIDE OF AVOCADO**
- HOUSE SALAD**
- TEMPURA SWEET POTATO FRIES**

**SUSHI ROLLS**

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

**SASHIMI & NIGIRI A LA CARTE**

(1 PIECE OF NIGIRI PER ORDER/2 PIECES OF SASHIMI)

	(1PC) NIGIRI	(2PC) SASHIMI
<b>TUNA</b>	3.50	5
<b>SALMON</b>	3.50	5
<b>MACKEREL</b>	3.50	5
<b>YELLOWTAIL</b>	3.50	5
<b>SMOKED SALMON</b>	3.50	5
<b>TORO</b>	MP	MP
<b>SHRIMP</b>	3.50	5
<b>EEL</b>	MP	MP
<b>UNI</b>	MP	MP
<b>IKURA</b>	MP	MP
<b>MASAGO</b>	3.50	5
<b>CRAB STICK</b>	3.00	5
<b>TAMAGO</b>	3.50	5

**SUSHI ENTRÉES**

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

\* Sustainable, Artisanally Raised Salmon from the Scottish Highlands