

small bites

- edamame – nagasaki salt 5
- shishitos – blistered japanese peppers, ponzu, bonito flake 6
- chilled sesame noodle – sesame vinagrette 4

soups & salads

- kaze salad – avocado, cucumber, radish, shishito, shiso vinaigrette 7
 - add yakitori – chicken 5, salmon 6, steak 6
- carrot ginger salad – mixed greens, radicchio, radish, crispy wonton, carrot ginger dressing 5
 - add yakitori – chicken 5, salmon 6, steak 6
- ramen soup – pork belly, bok choy, poached egg 5.5/10
- miso soup – tofu, kelp 4.5

yakitori (2 skewers per order)

- wagyu skirt steak – wagyu skirt steak, shiso, lemon 6
- king salmon – king salmon, chive, lemon 6
- chicken & scallion – chicken thigh, scallion, chive, lemon 5
- asparagus – jumbo asparagus, seaweed aioli, garlic crumble 5

dumplings

- veggie dumplings – pan seared dumplings, mushroom, mustard greens, bamboo shoot, sweet ponzu 6
- chicken ginger dumplings – steamed chicken dumplings, watercress, radish, lemongrass chicken broth 6
- chili dumplings – steamed pork and shrimp dumplings, szechuan chili sauce, fried garlic, green onion 6

buns

- pork belly bun - apple, frisee, mustard vinaigrette, chive 5
- shrimp bun – tempura shrimp, shishito, red cabbage, wasabi aioli, mango sauce, chive 5
- spicy katsu bun – panko breaded chicken, house pickles, spicy scallion slaw, chive 5

bowls

- roasted vegetables – seasonal vegetables, rice, miso butter 12
- chicken katsu – panko crusted chicken, bok choy, yuzu aioli, tare, red cabbage, rice 14
- salmon – 7 pepper crust, crispy wonton, bok choy, eggplant, soy roasted mushrooms, general tso’s 18

sashimi (5pc.)

- tuna – daikon, avocado, sesame soy, green onion 12
- salmon – cucumber, radish, sweet ponzu, micro greens 10
- traditional sashimi and nigiri available upon request

sushi rolls (half – 5pc./full – 10 pc.)

- “otr” – tuna, avocado, cucumber, spicy scallion aioli, ponzu 8/15
- spicy tuna – tuna, avocado, spicy scallion aioli, cucumber, tsume 8/15
- california – snow crab, avocado, cucumber, quinoa crunch, wasabi aioli 7/13
- hamachi roll – yellowtail, blistered jalapeno, avocado, radish sprout, chive, mango sauce, chili sauce 8/15
- blackened salmon (8 pc.) – blackened king salmon, asparagus, pickled red onion, yuzu aioli, micro greens 13
- salmon & shrimp – king salmon, tempura shrimp, jalapeno, sesame soy 9/17
- green roll (8 pc.) – soy paper, avocado, bib lettuce, roasted asparagus, cucumber, radish sprout, gobo root, wasabi aioli 11

shareable rice

- white rice – seasoned or unseasoned 2
- fried rice – egg, onion, carrot, peas, bok choy 5
 - veggie – soy mushroom, broccoli 6
 - chicken – house brined chicken thigh 6
 - two way pork – glazed pork belly, chinese sausage 6
 - thai spicy – thai basil, bird chili 6

PLEASE ASK ABOUT OUR GLUTEN SENSITIVE AND VEGAN MENU

*consuming raw or undercooked foods may increase the risk of foodborne illness



draft beer

kirin ichiban, lager 4
pacifico, lager 5
westside, hefeweisen 7
golden road, mango wheat 6

bottled beer

DOMESTIC
bud light, lager 4
miller lite, lager 4
budweiser, lager 4
michelob ultra, lager 4

CRAFT
fifty west, doom pedal white ale 6
madtree, happy amber 6
rhinegeist, cheetah lager 6
bell's, two hearted ipa 6
ballast point, sculpin ipa 6

cocktails

tokio mule, titos handmade vodka, elderflower, lemon, crabbies ginger beer 8/30 pitcher
prosecco pear, lamarca prosecco, asian pear, lychee, club soda 9/34 pitcher
yuzu margarita, el jimador reposado, triple sec, yuzu, fresh citrus, lemongrass 9/34 pitcher
scorpion bowl, bacardi, sailor jerry, smith & cross rums, velvet falernum, pineapple, lime 8/30 bowl

sake bombs

kaze bomb, sake + kirin 5
bardstown bomb, bourbon, apple sake, lemon + westside hefeweisen 5
jalisco bomb, tequila, lychee sake, lime + pacifico 5

wine

SPARKLING WINES

prosecco, lamarca, italy 9/34
rosé, bouvet, loire, france 9/34

WHITE WINES

vinho verde, vidigal, portugal 7/ 28
albariño, la cana, rias baixas, spain 12/48
gruner veltliner, hermann moser, kremstal, austria 9/36
soave, pieropan, venetian italy 13/50
sauvignon blanc, cheverny, loire, france 8/32
chardonnay, laguna, russian river valley, california 12/48

ROSÉ

rosé, ava grace, livermore & ripon, california 7/28
rosé, stoller, dundee hills, oregon 10/40
rosé, ramona, ruby grapefruit spritz (8.4oz can) 8

RED WINE

pinot noir, grochau cellars commuter cuvée, willamette valley, oregon 12/48
barbera d'alba, monchiero, piedmont, italy 9/36
cotes du rhone, delas "saint esprit", rhone, france 8/32
red blend, niner, paso robles, california 12/48
cabernet, matthew fritz, north coast, california 11/44

non-alcoholic

coke, diet coke, sprite, ginger ale 3
lemonade, iced tea 3

braxton, cream ale 6
taft's, cincy cobra ipa 7
madtree, rotating
rotating taps

JAPANESE
sapporo, lager (22oz) 9.5
asahi, super dry, lager 5
hitachino, yuzu lager 8
hitachino, white ale 8

GLUTEN FREE/GLUTEN REDUCED
truly berry, hard seltzer 5
truly lime, hard seltzer 5
angry orchard, cider 5
vandermill, hard cider 6
new belgium glutiny, pale ale 6

sake

dassai 50 (diaginjo) 8/93 - 1.5 oz glass/btl
tozai "snow maiden" (nigori) 16/45 - 8 oz carafe/btl
tozai "typhoon" (futsu-shu) 10/28 - 8 oz carafe/btl
hot sake (sonohoku) 6 oz carafe
premium sake flight 13
- snow maiden, tozai brewery, kyoto prefecture 6/45
- moon on the water, imada brewery, hiroshima prefecture 8/88
- star-filled sky, suwa brewery, tottori prefecture 8/75

hot tea 4

japanese sencha, whole leaf, mild green vegetal (steep time: 2 minutes)
jasmine, jasmine petal infused chinese tea (steep time: 2 minutes)
decaf ceylon, smooth, balanced sri lankan tea (steep time: 3 minutes)
on the waterfront, spiced mint, peach herbal tea (steep time: 4 minutes)

