



すし 千

**7001 N Scottsdale Rd #154
Scottsdale, AZ 85253
(480) 483-7000
www.SushiSenAZ.com**

A la Carte 一品料理

Add Rice, Miso Soup, Cucumber Salad to any Ala carte for \$5.00

Salads and Vegetables 野菜類

EDAMAME 枝豆.....	8.50
Boiled salted Soybeans in pod	
SPICY EDAMAME 辛味枝豆.....	11.50
HIYAYAKKO 冷奴 cold tofu.....	8.00
SEAWEED SALAD ごまわかめ.....	8.50
CUCUMBER SALAD 胡瓜の酢の物.....	6.50
SHRIMP CUCUMBER SALAD 海老の酢の物..	18.00
OCTOPUS CUCUMBER SALAD 蛸の酢の物..	18.00
JAPANESE PICKLES お新香盛り合わせ.....	15.00
Assortment of Japanese Pickles	
TORORO IMO とろろ芋.....	8.75
YAMAIMO KIZAMI きざみ山芋.....	8.75
NATTO 納豆.....	5.50
Add Quail Egg うづら卵 \$2.	
HOUSE SALAD ハウス サラダ.....	S 4.25 / L 12.00
Green salad w/ house ginger dressing	
Extra house ginger dressing \$2.00	
CRISPY CALAMARI SALAD	25.00
WHITE RICE 白飯	3.50
BROWN RICE 玄米	4.00
MISO SOUP 味噌汁	3.50



Tempura, etc. 揚げ物

TEMPURA COMBINATION 天ぷら盛合せ.....	14.00
2 pcs Shrimp and vegetables	
VEGETABLE TEMPURA 野菜天ぷら	12.00
A variety of Tempura vegetables	
AGEDASHI OKURA 揚げ出しオクラ.....	12.00
Potato starch battered Tofu deep-fried	
TEMPURA SWEET POTATO さつま芋.....	12.00
SPICY ZUCCHINI TEMPURA ブッキーニ	12.00
With Spicy Mayonnaise Sauce on top	
AGEDASHI TOFU 揚げ出し豆腐	12.00
Potato starch battered Tofu deep-fried	
GINGER TOFU 豆腐ジンジャーソース.....	12.00
TOFU TEMPURA 豆腐天ぷら.....	12.00
Tempura battered Tofu deep-fried	
KOROKKE コロッケ	12.00
Deep-fried breaded mashed potato w/ Ground Beef and onion	
SHRIMP TEMPURA エビ天ぷら.....	15.00
6 pcs of Shrimp	
SEAFOOD TEMPURA シーフード天ぷら.....	18.00
Shrimp, Squid, Tuna, Yellowtail, Salmon & White Fish	



Meats 肉類

PAN FRIED GYOZA 焼餃子.....	12.00
Steam fried Japanese dumplings with Pork (6 pcs.)	
DEEP FRIED GYOZA 揚げ餃子	12.00
Deep fried Japanese dumplings with Pork (6 pcs.)	
PORK SHUMAI ポークシューマイ	12.00
Steamed dumplings with Pork (5 pcs.)	
TERIYAKI CHICKEN 照り焼きチキン.....	12.00
White meat Chicken w/ Teriyaki sauce	
CHICKEN KARA AGE 鶏塩麴 (Limited).....	14.00
Japanese boneless fried chicken	
SPICY GARLIC KARA AGE	15.00
BLACK PORK SAUSAGE 黒豚ソーセージ	12.00
SPICY PORK 豚肉の辛炒め	12.50
GINGER PORK 豚肉の生姜焼き	12.00
BEEF & TOFU SUKIYAKI 肉豆腐煮込み.....	13.00
BEEF STEW ビーフ シチュー.....	25.00
PORK KATSU 豚カツ.....	15.00
Deep fried breaded pork	
CHICKEN KATSU チキンカツ	15.00
Deep fried breaded chicken	



Sides

SIDE HOUSE DRESSING	3.00
FRESH WASABI きざみ山葵.....	4.50
CURRY SAUCE カレーソース	7.00
NOODLES (うどん、蕎麦、ラーメン麺)	5.00

A la Carte 一品料理

Add Rice, Miso Soup, Cucumber Salad to any Ala carte for \$5.00

Seafood 魚介

SASHIMI * 刺身盛合わせ22.00
Assortment of raw fish (approx. 12 pcs.)

SQUID SALAD イカ山菜9.50

MAGURO YAMAKAKE * 鮪やまかけ17.00

NEGI TORO * ネギトロ13.00
Fatty Tuna with Scallion

CHUKA KURAGE * 中華クラゲ10.00
Marinated Jellyfish

TAKO WASABI * タコわさび7.50

TAKO SUNOMONO タコ酢の物18.00
Marinated cucumber and Octopus

SHRIMP SUNOMONO エビ酢の物18.00
Marinated cucumber and shrimp

SNOW CRAB SUNOMONO ズワイガニ酢の物26.00
Marinated cucumber and Snow Crab

MIX SUNOMONO * ミックス酢の物22.00
Marinated cucumber and variety of seafood

SALMON SKIN SALAD サーモンスキンサラダ14.00
Baked slices of Salmon skin and vegetables w/ ponzu sauce

SALMON TEMPURA サーモン天ぷら18.00
6 pcs of Salmon

CALAMARI TEMPURA イカ天ぷら12.00
6 pcs of Squid

SPICY CALAMARI TEMPURA 辛イカ天ぷら13.50
Calamari Tempura w/Tempura Jalapeño and Spicy Mayo

SHRIMP TEMPURA エビ天ぷら17.00
6 pcs of Shrimp

SEAFOOD TEMPURA シーフード天ぷら18.00
Shrimp, Squid, Tuna, Yellowtail, Salmon & White Fish

HAMACHI KAMA ハマチかま焼19.50
Grilled Yellowtail collar

SALMON KAMA 鮭かま焼14.00
Grilled Salmon collar

SABA SHIO 鯖の塩焼き15.00
Grilled Mackerel



SHRIMP SHUMAI エビ焼売9.25
Steamed dumplings with Shrimp (4 pcs.)

TAKOYAKI たこ焼き9.25

MAGURO or IKA NATTO 鮪・烏賊納豆15.00

SALMON FRY 鮭フライ16.00

SEAFOOD FRY シーフードフライ20.00
Shrimp, Squid, Salmon, White Fish, & Scallops(2)

IKA FRY いかフライ14.00

IKA GESO イカゲソ13.00
Deep-fried Squid Legs

GINGER SQUID イカの生姜焼13.00

GINGER SALMON 鮭の生姜焼き14.50
Grilled Salmon with Ginger Sauce

SALMON TERIYAKI 鮭の照り焼き14.50
Grilled Salmon with Teriyaki Sauce

BABY OCTOPUS ベビータコ13.00
Deep-fried

CRAB CREAM CROQUETTE16.00
蟹クリームコロッケ

SOFT SHELL CRAB ソフトシェルクラブ13.00
Deep-fried Soft Shell Crab

DYNAMITE ダイナマイト10.00
Baked seafood in spicy Mayonnaise sauce

BAJA SEAFOOD CEVICHE19.00



* - Items with this symbol contains raw or undercooked meat, poultry, seafood, shellfish or eggs. Consuming such item may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hot Pots and Rice Dishes

鍋物・ご飯物

Hot Pots 鍋物・雑炊

WAGYU SUKIYAKI 和牛すき焼き	60.00
NABEYAKI UDON 鍋焼きうどん.....	21.00
YU-TOFU 湯豆腐	17.00
KANI ZOUSHI かに雑炊.....	25.00
SEAFOOD SOUP シーフードスープ.....	30.00
Choose from Miso, or Spicy Miso - with 7 kinds of Seafood	
KIMCHI BEEF UDON キムチ肉うどん.....	18.00
SHRIMP WONTON SOUP 海老雲吞スープ	20.00



Curry カレー

Served with Miso Soup (Dine-in Only) 味噌汁 (店内のみ)

BEEF CURRY ビーフカレー Beef and Curry sauce over rice	15.00
CHICKEN CURRY チキンカレー Chicken and Curry sauce over rice	15.00
CHICKEN KATSU CURRY チキンカツカレー Chicken cutlet and Curry sauce over rice	20.00
PORK KATSU CURRY ポークカツカレー Pork cutlet and Curry sauce over rice	20.00
SEAFOOD KATSU CURRY シーフードカツカレー Shrimp, Squid, Salmon, White Fish, & Scallops(2) cutlets and Curry sauce over rice	24.00
KOROKKE CURRY コロッケカレー Deep-fried mashed potato w/ Beef & Curry sauce over rice	16.00
GYU-DON CURRY 牛丼カレー Curry topped with Thinly sliced beef marinated with sake, mirin, and Soy sauce	17.00
BEEF STEW RICE ビーフシチューライス	16.00
JALAPENO CHICKEN CURRY RICE ハラペーニョ チキンカレー	16.00



Rice Bowl 丼もの

Served with Miso Soup (Dine-in Only) 味噌汁 (店内のみ)

TEMPURA DONBURI 天丼	15.50
3 pcs Shrimp, 1 pc Fish, and vegetable Tempura	
GYU-DON 牛丼.....	15.50
Thinly sliced beef marinated with sake, mirin, and Soy sauce	
OYAKO DONBURI 親子丼	15.50
Chicken and egg served on top of steamed rice.	
CHICKEN KATSU DON チキンカツ丼.....	16.00
Deep-fried breaded Chicken, vegetables and egg	
PORK KATSU DONBURI ポークカツ丼.....	16.00
Deep-fried Breaded Pork, vegetables and egg	
UNAGI DONBURI うな重	38.00
Barbecued freshwater Eel over steamed rice.	
WAGYU YAKINIKU DON 和牛焼肉丼	80.00
Yakiniku Wagyu Beef over steamed rice.	



Fried Rice 炒飯

Served with Miso Soup (Dine-in Only) 味噌汁 (店内のみ)

VEGETABLE FRIED RICE 野菜焼飯.....	14.00
Vegetables and egg	
CHICKEN FRIED RICE 鶏炒飯	16.00
Chicken, vegetables and egg	
SHRIMP FRIED RICE 海老炒飯.....	22.00
Shrimp, vegetables and egg	
CHASHU PORK FRIED RICE 炒飯	16.00
Chashu pork, vegetables and egg	
WAGYU FRIED RICE 和牛炒飯 (数量限定)	40.00
Wagyu, vegetables and egg (Limited availability)	

Noodle Dishes

麺類

Ramen (Pork Broth) ラーメン

Add Extra Chashu \$2.50, Boiled Egg(½) \$1.00, Tofu(4) \$4.00
Substitute Tofu Shirataki Noodle (Gluten Free) \$3.50



CHASHU RAMEN チャーシューメン 18.50
Pork slices in soy sauce based

CHICKEN RAMEN チキンラーメン 15.00
Chicken in soy sauce based

MISO RAMEN みそラーメン 15.00
Miso based

SHIO RAMEN 塩ラーメン 15.00
Salt based

SPICY MISO RAMEN 辛みそラーメン 15.50
Spicy Miso based

SPICY SHIO RAMEN 辛塩ラーメン 15.50
Spicy Shio based

SPICY TONKOTSU RAMEN 15.50
辛豚骨ラーメン

DUMPLING RAMEN 18.00
ダンプリン ラーメン

COLD RAMEN 冷やし中華 17.00
Sesame based

MISO BUTTER RAMEN みそバターラーメン ... 15.50
Butter in Miso based

SHIO BUTTER RAMEN 塩バターラーメン 15.50
Butter in Salt based

TONKOTSU RAMEN とんこつラーメン 15.50
Pork based

MISO TOFU RAMEN みそ豆腐ラーメン 15.50
Tofu in Miso based

MISO CHASHU RAMEN 18.50
みそチャーシューラーメン
Pork slices in Miso based

BLACK GARLIC TONKOTSU RAMEN 19.00
焦がしニンニク豚骨ラーメン

Udon or Soba うどん・蕎麦



Yaki Udon 焼うどん

KIMCHI YAKI UDON キムチ焼うどん 19.00
Kimchi, Pork, and vegetables and Udon noodles

Yakisoba 焼そば

VEGETABLE YAKISOBA 野菜焼きそば 14.00
Pan-fried vegetables and noodles

CHICKEN YAKISOBA チキン焼きそば 16.00
Pan-fried Chicken, vegetables and noodles

PORK YAKISOBA ポーク焼きそば 16.00
Pan-fried Pork, vegetables and noodles

SHRIMP YAKISOBA 海老焼きそば 22.00
Pan-fried Shrimp, vegetables and noodles



ZARU ざる 11.00
Cold noodles with dipping sauce*
* - Extra dipping sauce \$2.00

TEN ZARU 天ざる 18.50
Cold noodles w/dipping sauce*, 2 pcs Shrimp & vegetable tempura

KITSUNE きつね 12.00
Soybean skin in noodle soup

UME-SHISHO 梅しそ 16.00
Cold noodles with Salted Plum and Shiso

CHICKEN/PORK 鶏・豚 13.00
Chicken or Pork in noodle soup

SPICY MISO PORK 辛味噌豚肉 15.00
Spicy Miso Soup with Pork in noodle soup

TEMPURA 天ぷら 18.00
2 pcs of Shrimp & vegetable Tempura with noodle soup

CURRY カレー 13.00
Noodles in Curry sauce

YAMAKAKE やまかけ 17.00
Hot noodles topped with Tororo-imo

Sushi* and Sashimi* Combinations

寿司・刺身 盛り合わせ

Sushi 寿司

SUSHI COMBINATION A 22.00

5 Nigiri and 1 Roll 握り寿司5貫、巻1本

Roll choice: California, Spicy Tuna, Spicy Yellowtail, or Tuna

SUSHI COMBINATION B 21.00

Choose 2 Different Rolls 巻2本

California; Crunchy California; Crunchy Onion California;
Spicy Tuna; Spicy Yellowtail; Shrimp Tempura Crab Mix;
Spicy Tuna Avocado Tempura; Salmon Snow Crab; Negi Salmon;
Salmon Cucumber; Salmon Avocado; Spicy Salmon

SUSHI COMBINATION C 42.00

10 Nigiri and 1 Tuna roll 握り寿司10貫、鉄火巻

CHIRASHI SUSHI チラシ寿司 39.00

OKONOMI CHIRASHI お好みチラシMKT

Served with Miso Soup (Dine-in Only) 味噌汁 (店内のみ)



Boats 盛り合わせ Chefs Choice ©

BOAT #1 90.00

Combination Sushi for 2-3 persons

BOAT #2 180.00

Combination Sushi and Sashimi for 2-3 persons

© Variety may be changed due to availability



Sashimi 刺身 Chefs Choice ©

SASHIMI COMBINATION #1 40.00

For 1-2 persons

SASHIMI COMBINATION #2 85.00

For 2-3 persons

SASHIMI COMBINATION #3 180.00

For 4 or more persons

© Variety may be changed due to availability



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Bento Combination

弁当セット

(Served with Edamame and Miso Soup - Dine-in Only)

\$25.50

Please Select ONE item from each section (Sashimi / Sushi / A la Carte)

各セクション(刺身、寿司、一品料理)から、1品ずつお選び下さい

Sashimi* 刺身

- | | |
|-------------------------|-----------------------------|
| 1. Tuna (Maguro) | 7. Squid (Ika) |
| 2. Yellowtail (Hamachi) | 8. Shrimp (Ebi) |
| 3. Salmon (Sake) | 9. Mackerel (Saba) |
| 4. Albacore | 10. Egg Omelet (Tamago) |
| 5. White Fish | 11. Chunky Spicy Tuna |
| 6. Octopus (Tako) | 12. Chunky Spicy Yellowtail |
| | 13. Poke - Tuna or Tako |

Sushi* 寿司

- | | |
|------------------------------|---|
| 20. California Roll | 28. Spicy Tuna Don |
| 21. Spicy Tuna Roll | 29. Spicy Yellowtail Don |
| 22. Spicy Yellowtail Roll | 30. Negi-Tuna Don |
| 23. Spicy Salmon Roll | 31. Negi-Hama Don |
| 24. Salmon Avocado Roll | 32. 3pc Nigiri (Tuna, Yellowtail, Salmon) |
| 25. Salmon Cream Cheese Roll | 33. Chunky Spicy Toro Don |
| 26. Crunchy California Roll | 34. Negi-Toro Don |
| 27. Ebi-Tempura Crab Roll | |

A la Carte 一品料理

- | | |
|---------------------------------|---------------------------------|
| 40. Teriyaki Chicken | 49. Squid Salad (Ika-Sansai) |
| 41. Teriyaki Salmon | 50. Seaweed Salad |
| 42. Ginger Pork | 51. Korokke |
| 43. Ginger Salmon | 52. Pork or Chicken Katsu |
| 44. Ginger Chicken | 53. Salmon Kama |
| 45. Ginger Tofu | 54. Hamachi Kama (\$4.00 extra) |
| 46. Beef Stew | 55. Vegetable Egg Roll |
| 47. Tempura (Ebi and Vegetable) | 56. Calamari Tempura |
| 48. Salmon Fry | 57. Salmon Kara-age |

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Noodle Combination

麺セット

Select ONE item from EACH Side



HOT RAMEN ラーメン

Ramen noodle soup with Chashu Pork, Bamboo Shoots & Green Onion

Ramen broth choice:

Shoyu / Miso / Spicy Miso / Shio / Miso Butter
Shio Butter / Tonkotsu / Spicy Shio
醤油・味噌・辛味噌・塩・味噌バター・
塩バター・豚骨・辛塩

COLD RAMEN 冷し中華

Cold ramen noodle with Chashu Pork, Crab stick, egg, Cucumber, Bamboo Shoots & Seaweed Salad

HOT UDON たぬきうどん

Hot udon noodle soup with Tempura flakes

COLD UDON 冷したぬきうどん

Cold udon noodles with Tempura flakes

HOT SOBA たぬきそば

Hot soba noodle soup with Tempura flakes

COLD SOBA 冷やしたぬきそば

Cold soba noodles with Tempura flakes

ZARU SOBA or UDON ざる蕎麦・うどん

Cold soba or Udon noodles with dipping sauce

TSUKEMEN 和風つけめん

醤油・味噌・豚骨

Cold noodles with dipping sauce
Shoyu/Miso/Tonkotsu

BLACK GARLIC TONKOTSU RAMEN (\$3 Extra)



~ \$21.50 ~

GYU DON 牛丼

Rice bowl with marbled Beef slices

TEMPURA DONBURI 天丼

Rice bowl with Tempura

CHICKEN TERIYAKI DONBURI

鶏肉テリヤキどんぶり

CHASHU PORK DONBURI チャーシュー丼

Rice bowl w/ Chashu Pork

KAKI AGE DONBURI かき揚げ丼

Rice bowl w/ mixed vegetable Tempura

BEEF CURRY ビーフカレー

Curry sauce with beef over rice

BEEF STEW RICE ビーフシチューライス

PORK FRIED RICE チャーハン

Fried rice with Chashu Pork, vegetables and egg

DYNAMITE DON ダイナマイト丼

Baked Seafood in Spicy Mayonnaise sauce

~ \$22.50 ~

PORK or CHICKEN KATSU 豚カツ/チキンカツ

TAKOYAKI たこ焼き

KANI CREAM KOROKKE 蟹クリームコロッケ

FRIED GYOZA 揚げ餃子

~ \$26.50 ~

SPICY TUNA DON* スパイシーツナ丼

CHUNKY SPICY TORO DON* スパイシートロ丼

NEGI-HAMA DON* ネギハマ丼

NEGI-TUNA DON* ネギツナ丼

POKE TUNA DON* ポケ丼 (まぐろ)

SALMON AVOCADO DON* 鮭・アボカド丼

NIGIRI 4PC* 握り寿司 4貫

~ \$28.50 ~

MINI CHIRASHI* チラシ寿司(小丼)

NEGI-TORO DON* ネギトロ丼

MINI SPICY CHIRASHI* 韓国風チラシ寿司(小丼)

UNA-(Eel) DON うな丼

SASHIMI* 刺身

Maguro, Yellowtail, Salmon, Albacore

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Lunch Specials

ランチ スペシャル メニュー

11:30 ~ 2:30

Sushi Combination A*22.00

5 Nigiri and 1 Roll 握り寿司5貫、巻1本
Roll choice: California, Spicy Tuna, Spicy Yellowtail, or Tuna

Sushi Combination B* 21.00

Choose 2 Different Rolls 巻2本
California; Crunchy California; Crunchy Onion California;
Spicy Tuna; Spicy Yellowtail; Shrimp Tempura Crab Mix;
Spicy Tuna Avocado Tempura; Salmon Snow Crab; Negi Salmon;
Salmon Cucumber; Salmon Avocado; Spicy Salmon

Lite Lunch Specials

Weekday Dine-In Only

\$9.00

Select one of following:

- 3 PC Nigiri* (Salmon, Tuna, Yellowtail)
- Mini Beef Curry • Mini Korokke Curry
- Mini Beef Stew Rice • Mini-Chicken Fried Rice
- Hot Mini Udon: (Tempura, Kitsune, or Tanuki)

Mini Rice Bowls

- Gyu Don • Tempura Don
- Dynamite Don
- Teriyaki Chicken Don

Half Rolls*

- Spicy Tuna Avocado Tempura
- Spicy Yellowtail Avocado Tempura
- Sweet 'n Spicy Roll • Caterpillar
- Alaskan • Dragon • Rainbow

Sashimi* 23.00

Tempura 13.00

Shrimp and Vegetables

Tempura & Tofu 15.00

Tofu with Teriyaki or Ginger Sauce

Tempura & Sushi* 19.00

4 Nigiri

Tempura & Sushi Roll* 17.00

California, Spicy Tuna/Yellowtail/Salmon/Negi-Toro

Tempura & Sashimi* 20.00

One choice of Tuna, Salmon, Yellowtail, or Tako

Tempura & Chicken+ 17.00

Tempura & Salmon+ 19.00

+ Choice of Teriyaki or Ginger Sauce

Dine-in Only: All Lunch Specials serviced with Miso Soup and Rice.

Brown Rice \$1.00 Extra

Edamame and/or Miso Soup accompanying any entrées on this menu are for Dine-in orders only

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Happy Hour Specials ハッピー・アワー スペシャル

Monday to Saturday 4:30 ~ 5:45 Last Call

Dine-In Only

~ \$5.50 ~

Fried Gyoza • Tako Yaki
Green Mussels • Agedashi Tofu
Crab Puff • Jalapeno Popper
Veggie Egg Roll
Edamame Fried Spring Roll
Salmon Karaage
Salmon Tempura • Salmon Namban
Calamari Tempura
Tako Cucumber Salad
White Fish Spicy Cucumber Salad
Candied Sweet Potatoes (大学芋)
Tofu Ball with Green beans(がんもどき)

~\$6.00 Nigiri* 2 pc~

Tuna, Yellowtail,
Albacore, or Salmon

~ \$5.00 Rolls ~

Dynamite California Roll
Chunky Spicy Tuna Roll*
Chunky Spicy Yellowtail Roll*
Crunchy Avocado Roll
White Tuna Tataki Roll*
Shrimp Tempura Crab Mix Roll
Spicy Tuna Avocado Tempura Roll*
Spicy Tako Roll*
Eel Avocado Roll*
Baked Alaskan Roll*
Spicy Yellowtail Avo Tempura Roll*

~ \$8.50 Sashimi* ~

Tuna, Yellowtail,
Albacore, or Salmon

~ \$10.00 ~

Tuna, Jalapeño Ponzu
Salmon Kama
Grilled Beef Tongue (牛タン)
Ceviche
Shrimp Tempura with Spicy Sauce
Crispy Spicy Tuna

~ Drinks ~

Asahi Beer (L)	\$5.00
House Wine	\$6.50
<small>Variety of exclusive house selection</small>	
House Hot Sake	\$6.50
House Cold Sake	\$6.50
House Nigori Sake	\$6.50
Sake Piña Colada	\$6.50
Peach Nigori Fizz	\$6.50
<small>(also available in Strawberry, Mango, Lychee)</small>	
Yuzu Sparkling Sake	\$10.00
Sake Margarita	\$6.50
Mango Margarita	\$6.50
Plum Wine Spritzer	\$6.50
Sake Lime	\$6.50
Premium Masu Sake	\$10.00
(Hakkaisan or Kikusui)	
Jim Beam Crisp Apple Ade	\$6.50
Jim Beam Honey Lemonade	\$6.50
Cucumber Cooler	\$6.50
Whisky Highball	\$6.50
Calpico Chu-Hi	\$6.50

Additional charge for substitutions or special requests

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Beer/Sake/Shochu

BEER/ビール

ASAHI/アサヒ Draft/Pitcher -----	8.5/34
ASAHI/アサヒ Small/Large Bottle -----	5.75/8.75
SAPPORO/サッポロ -----	5.5/8.5
KIRIN/キリン -----	5.5/8.5
KIRIN LIGHT/キリンライト -----	9.5
ORION/オリオン -----	9.75
SAPPORO BLACK/サッポロブラック --	9.75
NON-ALCOHOLIC アルコールフリー --	6.5

Sake/日本酒

HOT SAKE/熱燗酒 -----	5.75/9.75
HOUSE COLD SAKE/冷酒 -----	9
KUROSAWA/純米 黒澤 -----	19
OTOKOYAMA/純米 男山 -----	19/43
KARATANBA/本醸造 辛丹波 -----	18
HAKUTSURU/吟醸 白鶴 -----	18/38
HOUSE NIGORI SAKE/にごり酒 -----	9
SAYURI NIGORI/にごり酒 さゆり -----	18
KUROSAWA NIGORI/にごり酒 黒澤 -----	19

SHOCHU/焼酎

IICHIKO/いいちこ(麦) -----	15/55
IICHIKO(Glass)/いいちこ(麦) -----	12
KIRISHIMA-WHITE/白霧島(芋) -----	55
KIRISHIMA-WHITE(Glass)/白霧島 -----	13
KIRISHIMA-BLACK/黒霧島(芋) -----	55
KIRISHIMA-BLACK(Glass)/黒霧島 --	9.5
KIRISHIMA-RED/赤霧島(芋) -----	70
KIRISHIMA-RED(Glass)/赤霧島 -----	13
KAIKOUZU/かいこうず -----	65

Premium Sake

DASSAI/獺祭 -----	50/150
KUBOTA/久保田 -----	130
ONIGOROSHI/大吟醸鬼ごろし -----	85
HAKKAI-SAN(MASU)/八海山(桝) -----	17
KIKUSUI(MASU)/菊水(桝) -----	17
ARIZONA JUNMAI GINJO -----	55
アリゾナ純米吟醸	

Beverages & Desserts

Non-Alcoholic Beverages

Hot Tea/温かいお茶	3.5
Hot Tea Decaf/お茶デカフェ	3
Iced Tea/アイスティー	4
Iced Green Tea/アイスグリーンティ	4
Arnold Palmer /アーノルド・パーマー	4.5

Fountain Drinks/ソーダ

Coca-Cola, Diet Coke, Sprite,	4
Dr. Pepper, Raspberry Iced Tea, Minute Maid, Lemonade	

***Fountain Drinks are refillable.

Desserts/デザート

Matcha Marron Cake	9
Matcha Green Tea Cheese Cake	9
Mango Cheese Cake	9
Strawberry Cheese Cake	9
Seasonal Cheese Cake	9
Matcha Pudding A La Mode	9.5
Custard Pudding A La Mode	9.5
Tempura Ice Cream	9
Zenzai Ice Cream	8
Mochi Ice Cream (2pc)	7
(Available in Matcha, Vanilla, Mango, Strawberry, Chocolate, Red Bean)	
Ice Cream	6.5
(Available in Matcha, Vanilla, Red Bean)	

Specialty Iced Drinks

Cream Soda-Melon/クリームソーダ	7.5
Perrier/ペリエ	4.5
Ginger Ale/ジンジャーエール	4.5
Yuzu Lemonade/ゆずレモネード	5.5
Ginger Yuzu Honey Ade (Hot or Cold)	6
Mango Lemonade/マンゴーレモネード	5.5
Mango Iced Tea/マンゴーアイスティー	4.5
Peach Iced Tea/ピーチアイスティー	4.5
Calpico/カルピス	4.5
Bottled Tea (Oolong or Green)	4.5
Plum Soda/梅ソーダ	4.5
Yuzu Soda/ゆずソーダ	4.5
Iced Royal Milk Tea/ロイヤルミルクティ	5
Orange Juice/オレンジジュース	5
Apple Juice/アップルジュース	5
Pineapple Juice/パイナップルジュース	5
Bottled Water/ボトルウォーター	5
Ramune/ラムネ	4.5
(Available in Original, Melon, Strawberry, Peach, Orange, Grape, Lychee)	

***Specialty Iced Drinks are not refillable.

- Substitutions or additional orders may be extra charge
- We cannot accept cancellations or refunds once your order is confirmed
- 18% gratuity will be added on whole check for group of 6 or more.
- No personal checks
- No outside food or drinks
- No Pet Allowed Except Trained Service Animals

WINE LIST

WHITE

Complicated Chardonnay ---- California	10/26
Mer Soleil Reserve Chardonnay California	15/43
Coastal Vines Chardonnay --- California	8.5/25
Sterling Chardonnay ----- California	15/43
Costal Vines Sauvignon Blanc California	8.5/25
Chasing Venus Sauvignon Blanc New Zealand	12/34
Kim Crawford Sauvignon Blanc New Zealand	14/43
Coastal Vines Pinot Grigio --- California	8.5/25
Santa Margarita Pinot Grigio - Italy	15/48
Chateau Ste. Michelle Riesling Washington	8.5/25
Conundrum White Blend ----- Argentina	14/41

RED

Costal Vines Cabernet Sauvignon California	8.5/25
Mon Frere Cabernet Sauvignon - California	14/38
Sterling Cabernet Sauvignon --- California	-/43
Conundrum Red Blend By Caymus Argentina	14/41
Underwood Pinot Noir ----- Oregon	11.5/33
Caymus Cabernet Sauvignon** Napa Valley	-/100

SPARKLING & ROSE

Coppola Safia Blanc de Blanc** California	12/-
Coppola Sofia Rose Sparkling ** California	12/-
Coppola Sofia Rose** ----- California	12/-
MUMM Nappa Sparkling ----- California	14/43
Charles & Charles Rose ----- Washington	12/34
Le Grande Courtage Brut** ---- France	13/-

EVERY TUESDAY BOTTLE PRICE HALF OFF

**WINE WITH ASTERISK EXCLUDED FROM THE DEAL

COCKTAIL LIST

COCKTAIL

Yuzu Sparkling Sake ----- 12

Joto Yuzu Sake, Club Soda

Sake Margarita ----- 12

House Cold Sake, Margarita Mix

Mango or Yuzu Mule ----- 12

Vodka, Ginger Beer, Yuzu Joto or Mango Puree

Sen Sour ----- 12

Vodka, Premium Lemon Sour, Peach Puree, Club Soda

Cucumber Cooler ----- 12

Moonstone Cucumber Mint Sake, Premium
Lemon Sour, Apple Puree

Kiwi Highball ----- 12

Moonstone Cucumber Mint Sake, Premium Lemon
Sour, Kiwi Puree, Club Soda

Strawberry Sen-Sation ----- 12

Tequila, Strawberry Margarita Mix

Sen Tai ----- 12

Rum, Premium Mai Tai Mi

Lychee Martini ----- 13

Vodka, Lychee Liqueur, Lychee Syrup

Yuzu Margarita ----- 13

Joto Yuzu, Tequila, Triple Sec

Midori Colada ----- 12

Midori Liqueur, Piña Colada Mix, Pineapple Juice,

Sake Pina Colada ----- 10

House Sake, Pina Colada Mix, Pineapple Juice

Peach Nigori Fizz ----- 12

Also available in Strawberry, Mango or Lychee.

Mango Nigori ----- 10

Also available in Strawberry, Mango or Lychee.

CBD-Infused Sparkling Water Lemon 5

Plum Wine Spritzer ----- 10

Plum Wine, Sprite

Sake Lime ----- 10

House Cold Sake, Lime Juice

Jim Beam Crisp Apple Ade -- 10

Jim Beam Apple, Lemonade

Jim Beam Honey Lemonade - 10

Honey-Infused Jim Beam, Lemonade, Club Soda

Wine Cooler ----- 13

Rose Wine, Orange Juice, Grenadine, Triple
Sec

Red Wine Spritzer ----- 10

House Red Wine, Sprite

CHU-HI & HIGHBALL

Chu-Hi ----- 12

(Available in Mango, Strawberry,
Yuzu, Peach, Lychee, Ume,
Ginger ale, Calpico, Green tea)

Highball ----- 12

House Whisky and Club Soda.

(Also available in other whiskey but price varies)



What is Chu-Hi?

- Chu-Hi is a popular Japanese cocktail made of Shochu, fruit juice, and club soda.

What is Highball?

- Highball is also a popular Japanese cocktail made of House Whisky and club soda.



WHISKEY

List



JAPANESE WHISKEY

MARS WHISKEY IWAI ----- \$12

Notes of vanilla and butterscotch on the nose followed by baked apples and strawberry notes.

THE SHINOBU PURE MALT ----- \$19

The palate is sweet and woody with a touch of citrus, maltose, coffee, and Mizuhara Oak.

THE SHINOBU BLENDED ----- \$15

Single Malt Whiskey. 50% malted barley & 50% wheat blend. Finished in Japanese Mizuhara Oak.

KAIYO ----- \$22

Notes of smoke, cherry blossom and honey with a long dry finish. Awarded IWS 2020 Best Japanese Whiskey 2nd place for a non age statement whiskey.

NIKKA COFFEY GRAIN ----- \$25

Aroma of tropical fruits, bananas and papaya. Notes of soft vanilla, caramel, wafers and dried fruit on the palate.

NIKKA COFFEY MALT ----- \$25

Aroma of cinnamon, lemon and butterscotch, which gives way to an intoxicating palate filled with clove, coconut, orange marmalade and oak.

TAKETSURU PURE MALT ----- \$30

Soft, floral aroma, with notes of green fruits, papaya, lemon and brown sugar,

KIKORI ----- \$15

Fragrant and floral on the nose, with notes of caramel, tree fruits, vanilla,

HATOZAKI ----- \$11

On the nose, it really impresses with notes of soft fruit and pepper. The palate is inviting and offers flavors of honey and apricot.

HATOZAKI SMALL BATCH ----- \$16

Imported sherry casks and native Mizuhara oak barrels. Taste: Rich, smoke, apricot, and cereal grain.

THE KURAYOSHI 12 YRS ----- \$16

Vanilla and dried fruit are abundant on the palate with faint hint of smokiness.

ICHIRO'S ----- \$22

The palate has notes of apricot, peach, vanilla, citrus, malt, roasted nuts and pepper.

TOGUCHI ----- \$18

A blend of lightly peated malt and grain to suit the Japanese palate.

SUNTORY JAPANESE WHISKEY

YAMAZAKI 12 YRS ----- \$50

Notes of dried stone fruits, toffee, buttered toast and pepper on the palate, which lead to a long and profound finish.

HIBIKI ----- \$26

Slightly floral aroma with additional notes of apricot, orange blossom, marmalade and clove.

TOKI ----- \$16

Clear golden color and aromas of fresh basil, green apple and clover honey.

OTHER WHISKEY

CROWN ROYAL ----- \$10

JIM BEAM ----- \$8.5

JACK DANIEL ----- \$8.5

LAGAVULIN ----- \$17

TALISKER ----- \$20

GLENFIDDICH ----- \$18

JONNIE WALKER BLACK LABEL ----- \$17

JONNIE WALKER SWING SUPERIOR ----- \$30