

Traditional Sushi

CHEF'S SELECTIONS*

tuna tataki 24

seared big eye tuna, ponzu, green onions, sesame oil

hamachi carpaccio 26

yellowtail sashimi, yuzu ponzu, garlic infused olive oil, serrano pepper,

chefs nigiri 58

7 piece nigiri platter, with chefs selection of toppings, dressings "omakase-ish"

sashimi platter 85

shareable selection of premium sashimi. 10oz total

NIGIRI

Simple, classic sushi with fresh fish and seasoned sushi rice (2 pc/ order)

bluefin - akami 17

bluefin - chutoro 19

bluefin - otoro 24

yellowtail (hamachi) 15

salmon (shake) 15

unagi (eel) 15

SASHIMI

Fresh sliced raw fish, served without rice (2oz)

bluefin - akami 26

bluefin - chutoro 29

bluefin - otoro 34

yellowtail (hamachi) 24

salmon (shake) 24

escolar (walu) 24

unagi (eel) 24

scallop (hotate) 24

DONBURI 24

A small bowl of sushi rice with fresh toppings and savory sauces

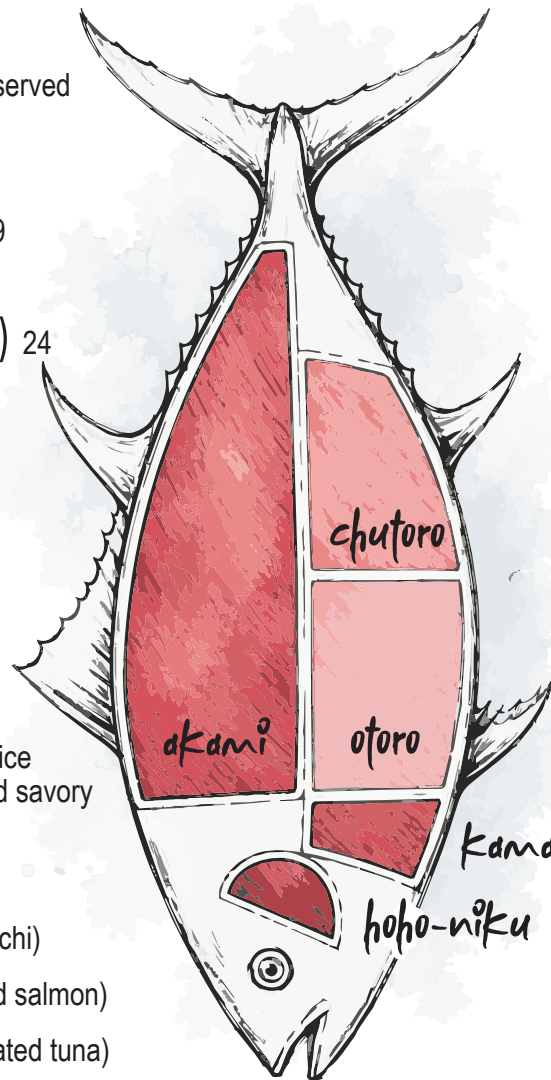
unagi (broiled eel)

hamachi (aburi hamachi)

zuke sake (marinated salmon)

zuke maguro (marinated tuna)

gyudon (shaved beef)



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Drinks

CRAFT COCKTAILS 18

colfax dirty martini

tito's vodka, old vine olive juice, vermouth rinse

yuzu margarita

herradura silver tequila, ginger liqueur, fresh yuzu, lime

kyoto whisky sour

japanese whisky, yuzu, amaretto, citrus foam

matsumoto mai tai

light & dark hawaiian kula rum, lime juice, orgeat, lilikoi foam

ume old fashioned

akashi ume whisky, iwai whisky, chocolate bitters, cherry, orange, giant ice sphere

[w/ yamazaki 12 year 36]

espresso martini

fresh espresso, coffee liqueur, vodka, five farms irish cream

el jefe martini

herradura tequila, espresso, creme de cacao, lemon

cucumber sake-tini

muddled cucumber and mint, roku gin, sake, lemon

aperol spritz

sparkling wine, aperol, soda, orange

SHAVED ICE MARTINIS

razor thin ice, shaved by the "spirit of an ancient ninja warrior" 16

the yellow snow

ginger puree, pineapple, vodka, lemon, ginger liqueur

smitten kitten

pink guava liqueur, joto nigori sake, cucumber vodka, lime

lychee passionfruit

lychee vodka, titos, passionfruit liqueur, lime, lychee fruit

straw-barb g+t

strawberry and rhubarb, japanese gin, touch of lime

BEER+WINE 8

sapporo draft [16oz]

irwin IP draft [16oz]

non-alcoholic beer

- NA Sapporo [12oz can]

- NA IPA - athletic [12oz can]

- NA Guinness OO [12oz can]

wine by the glass 15

- sauv. blanc | rose | cabernet

- chardonnay | pinot noir

HOT SAKE

- 330ml carafe 11

- 1000ml pot 29

cold sake + bottles in separate wine + sake menu

COCKTAILS ON TAP

house made, lightly carbonated 12oz (small) : 11 // 17oz (large) 15

ginzilla

japanese gin, lemon, quinine, elderflower, japanese melon

boom boom lemon!

shochu, orange, yuzu, lemon

ichigo-go

green tea vodka, strawberry

boom-boom-go-go

boom boom + ichigo-go = "strawberry lemonade"

hokkaido mule

vodka, house ginger beer, lime

prickly pear margarita

silver tequila, yuzu, prickly pear liqueur, lime (slightly sparkling)

MOCKTAILS 12

japanese shirley temple

yuzu soda, blood orange puree [+2 w/ livener adaptogenic "spirit"]

seedlip garden party

muddled mint, lime, cucumber, seedlip "spirit"

strawberry milk

shaved ice, coconut milk, strawberry puree



Izakaya / Appetizers

SALADS & SIDES

sunomono salad
japanese cucumber salad, mirin, ponzu, nori goma 7

seaweed salad
wakame seaweed, sesame 7

calamari salad
ika sansai, squid 10

kimchi
korean pickled cabbage 7

combo salad
kimchi, sunumono, seaweed 12

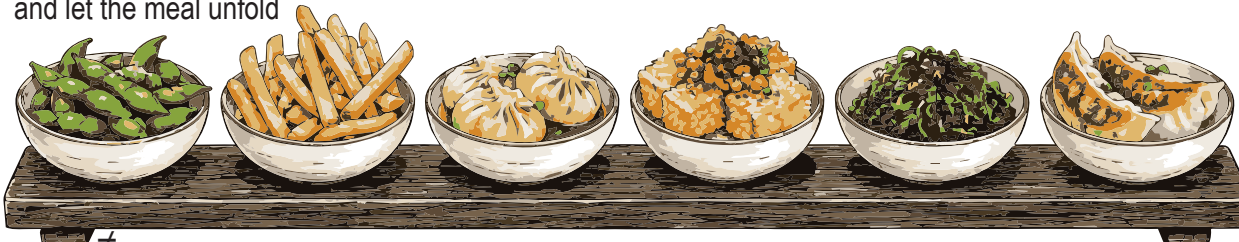
apple / fennel salad
greens, cherry tomato, miso sessame dressing 14

edamame
soy beans, salt 7
[spicy edamame 8]

miso soup
miso broth, wakame, tofu, scallion, fried onion 7
[spicy miso 8]

shared plate service

we serve food as it's ready, not by course. dishes arrive at the table in a natural, ever-changing rhythm, so don't be surprised if your sushi arrives before your appetizer. we encourage everyone to share, explore, and enjoy each plate as it lands. relax, pass things around, and let the meal unfold



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HOT APPETIZERS

truffle fries
crispy shoestring potatoes, salt, cracked black pepper, chives, parmesan, truffle oil 12
[plain fries 6]
[plain sweet potato fries 8]

animal fries
korean bulgogi beef over sweet potato fries, spicy mayo, sesame seeds, scallions, parmesan + goat cheese 19

karaage chicken
soy, sake & ginger marinated, potato starch, flash fried, sweet chili sauce + spicy mayo 18

gothic shrimp tempura
tempura shrimp, spicy mayo, sweet soy, chili crisp, sesame, scallions 16

chicken gyoza
chicken and lemongrass dumplings, w/ soy, sesame, ginger sauce, scallions 4pc 9 / 8pc 16

GRILLED / KUSHIYAKI

grass fed beef*
3oz tenderloin, japanese bbq 10

grilled chicken thigh
4oz teriyaki marinated 9

blackened shrimp
3pc grilled shrimp, lemon, scallions 10

crispy pork belly
3oz ginger, soy, scallions 10

grilled scallops
3pc ponzu, lemon 15

pu-pu-yaki
all 5 kushiyaki "meatsticks" (beef, chicken, pork, shrimp, scallop) 49

CRISPY RICE

4pc 18 / 6pc 29

spicy tuna*
avocado, spicy mayo, serrano

yuzo salmon*
avocado, chili crisp

beet poke
marinated beets, goat cheese, micro greens

COMBO
2 of each 6pc 31

Maki / Sushi Rolls

RAW SUSHI ROLLS* 34

barcelona*
in: spicy tuna, jalapeno, cucumber
top: chopped bluefin TORO, mustard soy, kizami wasabi, lava salt
vibe: mustard-soy magic, toro riding shotgun

hama yama*
in: chopped hamachi, scallions, jalapeno, cucumber
top: hamachi sashimi, serrano pepper, yuzu tobikko, spicy mayo, ponzu dipping sauce
vibe: citrus peaks, ocean breeze, jalapeño jetstream

alpen glow*
in: chopped salmon, avocado, cucumber,
top: salmon sashimi, poke sauce, sunset tobikko, scallions,
vibe: warm, fresh, glowing like monday afternoon

red lady*
in: spicy tuna, jalapeno, cucumber
top: tuna sashimi, wasabi ponzu, wasabi tobikko, microgreens, crispy onion
vibe: bold and spicy, perfect for thrill seekers

CB style*
in: shrimp tempura, avocado
top: salmon sashimi, chili crisp, wasabi ponzu, rice crackers, chili threads
vibe: smooth, textural, bold

izakaya tiger*
in: kani, avocado, cucumber
top: hamachi sashimi, poke sauce, aji, serrano, orange tobikko
vibe: dangerous, sweet + spicy

pablo escolar*
in: negi-hama, jalapeno, cucumber
top: escolar sashimi, chili crisp, serrano, masago arare (rice crackers)
vibe: columbian daydream, hold the hippos

COOKED SUSHI ROLLS*

hair of the dog 23
in: shrimp tempura, avocado
top: kani-krab, sweet soy, aji, spicy mayo, seeds
vibe: last night's sins, today's salvation
[ask about the "dog-house" variations]

new mexican gunslinger 26
in: shrimp tempura, avocado
top: roasted hatch green chilis, chili crisp, yuzu kosho, masago arare, crispy onions
vibe: smoky heat, crispy bite, outlaw elegance

korean cowboy* 34
in: shrimp tempura, avocado
top: korean bulgogi beef, crispy onion, sesame, scallion, japanese bbq, wasabi aioli
vibe: a little bit country, little bit kimchi
[Kalifornia Cowboy = GF @ 36]

VEGGIE ROLLS* 26

beet-nik [not gf, not vegan]
in: sweet potato, cucumber, avocado
top: roasted beets, goat cheese, micro greens, okonomi sauce
vibe: earthy, artsy, farm to rice

emerald coast [contains soy]
in: avo, cucumber, jalapeno, asparagus
top: avocado, yuzu kosho sauce [soy] microgreens, masago arare
vibe: garden party, après-ski veggie bento



* These menu items may be served raw or undercooked, or contain raw or undercooked ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness