

APPETIZERS

EDAMAME Soy beans in shell, choice of Kosher salt, Sriracha salt or smoked salt upon request - 9

CRAB RANGOON DIP Creamy crab rangoon with scallions and a parmesan panko crust. Served with wonton chips and Thai sweet chili sauce - 15

eeZ LETTUCE WRAPS Zucchini, yellow squash, water chestnuts, chicken or tofu, sweet brown sauce. Served with lettuce, pounded ginger sauce and hot chili mustard - 15

CRISPY CALAMARI "T&T" Calamari tubes & tentacles, flash fried and served with Thai sweet chili sauce - 16

TUNA & AVOCADO-TINI* Fresh tuna, avocado and ginger dressing. Topped with sesame seeds - 16

SPICY TOGARASHI SHRIMP Flash fried shrimp in spicy Togarashi sauce, served over Asian slaw with pounded ginger dressing - 15

PEKING DUCK SPRING ROLLS duck, cilantro, cucumber, hoisin dipping sauce - 13

choose your protein

Smoked Pork Belly - 20

choose your vegetables

Vegetables - 16

Chicken - 20

Shrimp - 21

Scallops* - 26

Salmon* - 24

Duck - 18

Pork - 19

Baby Corn

Bok Choy

Broccoli

Carrots

Bean Sprouts

Green Beans

Green Pepper

Water Chestnut

Snow Peas

Red Pepper

Zucchini

broccoli

White Onion

Yellow Squash

Tofu - 17

Beef - 21

BLACKENED TUNA NACHOS* Five wonton chips, Crab Rangoon Dip, avocado salsa, tomatoes, seared blackened yellowfin tuna and microgreens - 18

KOREAN SPRING ROLLS Napa cabbage, ginger, bok choy, snow peas and carrots with red kimchi. Served with Thai sweet chili sauce and peanut sauce - 13

PORK BELLY STEAM BUNS Three steam buns with pickled vegetables, hoisin sauce and roasted, smoked pork belly - 15

PORK POTSTICKERS 6 pork potstickers with ginger citrus dipping sauce - 12

SPICY POKE DIP* Spicy poke with tuna, salmon and yellowtail, served atop seaweed salad with wontons and cucumber chips - 13

MISO SOUP Tofu, seaweed, scallions in miso broth - 6

TOM YUM SOUP Hot and sour soup with Thai aromatic vegetables, shrimp, chicken and tofu - 11

CRISPY RICE WITH TUNA* Crispy sushi rice, spicy tuna mix, avocado, chili crunch - 14

BLACK GARLIC TUNA CRUDO* Tuna sashimi with ponzu, garlic oil, rice pearls & microgreens - 18

choose your sauce

Sweet Brown Sauce

Sesame Garlic Ginger

choose your noodles or rice

Jasmine-scented long grain rice

© Pounded Ginger Sauce

♥ Teriyaki

Red Curry

Szechuan Szechuan

®⊊Banh Pho

Shanghai

⊚SJasmine Rice

Brown Rice - 1

©Fried Rice - 1

Thai Peanut

Thin rice noodles

Egg (lo mein) noodles

Flavorful and nutritious

Seasoned with veggies

SALADS

SIDE SALAD Field greens, tomatoes, cucumbers, carrot, wonton strips, served with ginger dressing - 8

CHINESE CHICKEN SALAD Grilled chicken breast, cabbage, edamame, carrots, nori, cilantro, green onion, toasted cashews and sesame seeds with Asian vinaigrette - 20

BUILD YOUR OWN BENTO BOX

Boxes are served with: 4 piece sushi roll, signature entrée and a sampling of our most popular sides: edamame, jasmine rice and sweet & spicy Thai cucumbers.

choose an entrée

Sesame Chicken Chicken or Shrimp Pad Thai Pork Belly Steamed Buns Mongolian Beef

Sweet & Sour Chicken Szechuan Chicken Kung Pao Chicken or Tofu choose a 4-piece sushi roll FUSION - 24

HOUSE - 21 California Roll* Vegetarian Roll Philly Roll* Spicy Tuna Roll*

Mark's Roll* Tempura Roll* TNT Roll* eeZ Rainbow Roll* Firecracker Roll* The Boss Roll*

ENTRÉES

RICE DISHES

SEAFOOD FRIED RICE* Sauteed shrimp, blue crab, seared scallops, onions, red pepper, bean sprouts, scallions, egg - 28

PORK BELLY & KIMCHI FRIED RICE* Smoked pork belly, onion, red pepper, carrots, scallions, kimchi, sunny side egg and kimchi sauce - 19

SZECHUAN CHICKEN Flash fried chicken with house made Szechuan sauce with dry chilies, broccoli, yellow onion, red peppers, garnished with toasted sesame seeds. Served with jasmine rice - 20

KUNG PAO Choice of protein, red bell peppers, bok choy, yellow onions, snow peas, baby corn, chopped peanuts, house made hoisin sauce and ground chiles. Served with jasmine rice

© Tofu - 17 Chicken - 20 Shrimp - 21

SWEET & SOUR CHICKEN Flash fried chicken with sweet & sour sauce, topped with red bell peppers, water chestnuts, snow peas and fresh pineapple. Served with jasmine rice - 20

♥ VEGETARIAN CURRY Wok fried tofu, green beans, yellow onions, roma tomatoes, baby corn, Thai basil, yellow curry sauce and jasmine rice - 16

CLASSIC FRIED RICE Choice of protein, red bell peppers, yellow onions, bean sprouts, egg, soy sauce, chives and wok fried jasmine rice

Vegetable - 13

C) Tofu - 17 Chicken - 19 Beef - 21 Shrimp - 21 Pork Belly - 19

Scallops* - 26

MONGOLIAN BEEF Slices of marinated beef, water chestnuts, snow peas, yellow onions, baby corn, bok choy, red & green bell peppers, hoisin sauce, ground chiles, toasted sesame seeds. Served with jasmine rice - 21

RED CURRY Choice of protein, yellow onions, Roma tomatoes, green beans, Thai basil, red curry sauce and jasmine rice

> Tofu - 17 Chicken - 20 Shrimp - 21

TERIYAKI CHICKEN BREAST OR

SALMON Grilled chicken breast or salmon filet, broccoli, bok choy, red peppers, green peppers, onions, bean sprouts, sesame seeds, green onion. Served with jasmine rice.

Chicken - 21 Salmon* - 25

SESAME CHICKEN Flash fried chicken, snow peas, green beans, sweet potatoes, toasted sesame seeds. Served with iasmine rice - 20

NOODLE DISHES

™ THAI COCONUT CURRY Choice of protein, banh pho rice noodles, red & green bell peppers, yellow onions, Thai basil, toasted coconut, chives and red curry sauce © Tofu - 17 Chicken - 20 Shrimp - 21

PAD THAI Choice of protein, banh pho rice noodles, bean sprouts, egg, green onion, pickled radish, chopped peanuts, chiles, cilantro, lime and tamarind sauce Tofu - 17 Chicken - 20 Shrimp - 21

SINGAPORE STREET NOODLES Chicken, pork, shrimp, curried rice vermicelli noodles, bok choy, bean sprouts and green onion - 20

PORK BELLY RAMEN Tongkatsu, pork belly, ramen noodles, seasoned egg, fish cakes, mushrooms, bamboo, bok choy, green onion, and chili crunch - 20

eeZ SIGNATURE POKE BOWLS

STIR FRY BAR

Create your own combination! We'll cook it in the wok & serve it to you!

No substitutions on Signature Bowls, please see BYO option.

SALMON POKE BOWL* Fresh raw salmon cuts tossed in yuzu kosho sauce, served over sushi rice with seaweed salad, mango, cucumber, edamame and red onion. Topped with radish and toasted sesame seeds. Drizzled with honey wasabi aioli, served with a wonton crisp - 20

Accept our chef's selection:

Red & green peppers, bean sprouts,bok choy, white onion &

> TUNA POKE BOWL* Fresh raw tuna tossed in poke sauce, served over Asian slaw and sushi rice. Served with avocado, seaweed, cucumber, edamame and red onion. Topped with radish, cilantro and toasted sesame seeds - 20

BUILD YOUR OWN POKE BOWL

Pick one base, one protein, up to four ingredients, two toppings and a dressing - 20

choose a base (1) Brown rice Sushi Rice Mixed Greens

choose a protein (1) Tuna* Salmon* Shrimp* Tofu Poke Tuna* Yuzu Koshu Salmon* choose ingredients (max 4) Avocado Jalapeno Seaweed Radish Edamame Carrot Cucumber Quinoa Mango Masago Red Onion

choose toppings (max 4) Cilantro Sesame seeds Tempura Flakes Wonton Crisp

choose house made sauce (1)

Spicy Mayo

₩ Wasabi Honey Aioli

Togarashi Mayo Sweet Chili Sauce

© Ponzu

🎾 Ginger Dressing

© Poke Sauce © Pounded Ginger

Notes items that are Gluten-Sensitive

Notes items that are Vegetarian

eeZ Fusion & Sushi strives to meet all dietary needs and goals, but it is not a gluten free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten free. If you have severe allergic conditions, please understand we do not make any guarantee of purity. Many other dishes may be prepared Gluten-Sensitive and Vegetarian. Please ask your server for more details









Our longtime seafood partners support our commitment to preserving the oceans and helping to safeguard future seafood supplies. Hilo Fish Company is one of the Top 25 Sustainable Seafood Companies in North America; Bakkafrost, our salmon vendor, is dedicated to the sustainability and traceability of their fresh salmon. Baywinds provides our sustainably raised, STP (Sodium Tripoly Phosphate) free shrimp.

SUSHI BAR SELECTIONS

SASHIMI (fresh fish only, sliced to order)

◎3 PIECE SASHIMI MIX* Chef's mixed selection of premium tuna, salmon and vellowtail - 12

7 PIECE SASHIMI MIX* Chef's mixed selection of premium tuna, salmon and yellowtail - 27

BIG AL'S YELLOWTAIL* Sliced hamachi sashimi with jalapeño pepper. Served with ponzu dipping sauce - 14

NIGIRI (fresh fish over rice, sliced to order)

TIER 1* Served a la carte: kani, masago (smelt roe), mackerel, ebi shrimp - 3

TIER 2* Served a la carte: premium tuna, salmon, yellowtail, seasonal whitefish, octopus, eel, smoked salmon, ikura (salmon roe), tobiko (flying fish roe) - 4

SUSHI COMBOS

MORIAWASE DOZEN* 8 piece California Roll, 4 pieces of nigiri (tuna, salmon, yellowtail, striped bass) - 22

MORIAWASE DOUBLE DEUCE* 8 piece California Roll, 8 piece spicy tuna, 6 pieces of nigiri (tuna, salmon, yellowtail, ebi shrimp, striped bass) - 34

NIGIRI-SASHIMI COMBO* 8 piece California Roll, 6 pieces of sashimi (premium tuna & salmon), and 3 pieces of nigiri (premium tuna, salmon & yellowtail) - 36

MAKIMONO (rice outside of seaweed wrapper)

SPICY TUNA ROLL* Tuna, cucumber and spicy mayo - 10

PHILLY ROLL* Salmon, avocado and cream cheese - 9

SPICY YELLOWTAIL ROLL*

Yellowtail, scallions and spicy mayo - 10

VOLCANIC ROLL* Tempura shrimp, jalapeño, cucumber and scallions inside, topped with spicy tuna - 17

CALIFORNIA ROLL* Kani, cucumber, avocado and masago - 9

VEGETARIAN ROLL Avocado, cucumber and asparagus - 8

> TEMPURA ROLL* Shrimp tempura, kani, cucumber, masago and spicy mayo - 12

SPIDER CRAB ROLL* Crispy soft shell crab, kani, cucumber, scallions, masago and spicy mayo - 20

eeZ RAINBOW ROLL* California Roll topped with assorted fish, masago and spicy mayo - 19

DOUBLE SALMON ROLL* Smoked salmon and avocado inside, topped with fresh salmon - 18

HI-5 MEDLEY ROLL* Tuna, eel, salmon, kani, yellowtail, spicy mayo and tempura flakes - 24

TNT ROLL* Tuna, kani, avocado, masago and spicy mayo - 16

SPICY CRUNCHY ROLL Shrimp tempura, kani, spicy mayo and tempura flakes - 13

BAGEL ROLL* Smoked salmon, kani, cream cheese all tempura battered and flash fried. Topped with eel sauce - 12

NORWAY ROLL* Smoked salmon, avocado and cream cheese - 9

FUSION SPECIALTIES

THE JUSTIN THOMAS FOUNDATION (ITF) ROLL* Lump crab, shrimp tempura, jalapeño, tempura flakes, topped with tuna, Japanese mayo and

tobiko - 23

MARK'S ROLL* Tuna, jalapeño, cream cheese, kani and scallions coated with panko then flash fried. Topped with

Ĵapanese mayo and sriracĥa. Served with ponzu - 21 TROPICAL STORM ROLL* Kani, avocado and cucumber, topped with

Served with wasabi yuzu - 22 $\textbf{FIRECRACKER ROLL}^* \ \text{Shrimp}$ tempura and kani, coated with tempura flakes, topped with yellowtail, salmon, spicy mayo,

masago, chili powder, tobiko and

scallions. Ponzu dipping sauce - 18

tuna, salmon, yellowtail, Japanese

mayo, eel sauce, sriracha and tobiko.

DOUG'S FILET ROLL* Avocado, kani and cream cheese, topped with seared filet mignon, spicy mayo, scallions and masago. Pounded ginger sauce - 20

TWO TIME ROLL* Cucumber rolled around tuna, avocado and kani. Topped with blackened tuna, guacamole and tobiko. Served with ponzu - 20

RIGG'S R&R ROLL* Tuna, avocado and cream cheese topped with crabcake mix, baked. Topped with masago and spicy mayo - 20

MISS MOFFITT'S ROLL* Tuna, scallions, tempura flakes, spicy mayo, topped with avocado and eel sauce - 18

LAVA SHRIMP ROLL* Tempura shrimp and kani, topped with ebi shrimp, spicy mayo and masago - 17

BIRKDALE ROLL* Ebi shrimp, kani, cream cheese, tempura asparagus, topped with tuna and avocado. Ponzu dipping sauce - 20

DYNAMITE ROLL* Yellowtail, salmon, tobiko, asparagus, cucumber, scallions and spicy mayo - 17

THE HEARTest YARD ROLL* Tuna, avocado and English cucumbers all wrapped in fresh salmon and soy paper. Served with ponzu dipping sauce- 21 *no sesame seeds

THE ROLL THAT LOVE BUILT*

Tempura shrimp and kani inside, coated with tempura flakes, topped with tuna, hamachi, eel sauce, Japanese mayo and tobiko. Served with ponzu dipping sauce - 22

TASMANIAN DEVIL ROLL* Tuna, cucumber, green onion, topped with fresh salmon, avocado, tuna poke - 21

THE KING'S ROLL* Tuna, jalapeño, cream cheese, kani and scallions coated with panko then flash fried. Topped with kani salad, masago and sriracha. Served with ponzu dipping sauce - 21

CASH MONEY ROLL* Tempura salmon, cucumber, cilantro, spicy mayo, topped with avocado, cashews, mango salsa, eel sauce. Served with ponzu dipping sauce - 17

SCORCHING SON ROLL* Tempura shrimp, spicy tuna, avocado, topped with torched tuna and hamachi, fried garlic, spicy mayo, eel sauce, green onion and masago - 21

GARLIC TUNA OR SALMON ROLL* Tuna or salmon, tempura battered,

flash fried, topped with avocado, kani, fried garlic and spicy mayo - 17

THE BOSS* Tuna/kani salad, English cucumber, tempura flakes, topped with avocado, tuna, tobiko and wasabi mayo - 24

MAD MANGO-CADO ROLL Shrimp tempura, kani, tempura flakes, topped with mango, avocado, eel sauce. Served with spicy mayo - 16

ALL EYES ON YOU ROLL* Salmon, mango, spicy mayo, tempura flakes, topped with crabcake mix, seared scallop, sriracha, tobiko, wasabi, spicy mayo, eel sauce - 27

BLACKENED TUNA ROLL* Crabcake mix, cream cheese, tempura flakes, topped with blackened tuna, guacamole, jalapeño - 23

EEL DRAGON ROLL Shrimp tempura, kani, topped with eel, eel sauce. Served with spicy mayo - 20

RIVERBOAT RON ROLL Crispy soft-shell crab, kani, cucumber, topped with avocado, eel sauce and spicy mayo. Served with a side of poke - 23

THE YUZU KOSHO ROLL* Fresh salmon, English cucumber, shiso leaf inside, wrapped in rice with sesame seeds. Topped with tuna and Yuzu Kosho - 19

OWN THAT SUSHI ROLL

Select your fillings and toppings to create your own roll! \$5 base price.

choose your wrapper seaweed soy paper - 1

choose your rice white rice brown rice - 1

choose your fillings (max 5)

Tuna* - 7 Salmon* - 5 Yellowtail* - 5 Seasonal Whitefish* - 4 Ebi Shrimp - 3 Kani (crabstick) - 3 Octopus* - 2 Smoked Salmon* - 3 Scallop* - 12 Masago* (smelt roe) - 1 Tobiko* (flying fish roe) - 1 Tempura Shrimp - 3 Fried Soft Shell Crab - 9

Filet Mignon* - 8

Lump Crabmeat - 12 Inari (sweet tofu) - 2 Lump Crabcake Mix - 10 Tempura Flakes Thai Basil - .5 Carrots - .5 Avocado - 1 Mango - 1 Scallions - .5 Jalapeño - .5

Cucumber - .5

Spicy Mayo

Cream Cheese - 1

Sriracha (chili paste)

choose your toppings (max 3) Tuna* - 8

Kani (crabstick) - 7 Salmon* - 8 Filet Mignon* - 12 Lump Crabcake Mix - 12 Yellowtail* - 8 Seasonal Whitefish * - 7 Avocado - 3 Eel - 10 Mango - 3 Ebi Shrimp - 5 Mango Salsa - 1.5

MIXED ASSORTMENT* - 10 Pick Up To 5: Tuna, Salmon, Yellowtail, Eel, Kani, Seasonal Whitefish, Ebi Shrimp, Avocado, Mango additional toppings | options Masago* (smelt roe) - 1 Tobiko* (flying fish roe) - 1 Tempura Fry Inner Roll - 1 Ikura* (salmon roe) - 6 Coat with Tempura Flakes Side of Ponzu Dipping Sauce Spicy Mayo Sweet Eel Sauce Sriracha (chili paste)

*This item is served using raw or undercooked ingredients. Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This disclosure is required by the N.C. Department of Environment and Natural Re eeZ Fusion & Sushi strives to meet all dietary needs and goals, but is not a gluten free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten free. If you have severe allergic conditions, please understand we do not make any guarantee of purity. Many other dishes may be prepared Gluten-Sensitive and Vegetarian. Please ask your server for more details.

DRINK MENU

DRINKS & HOT TEAS

SOFT DRINKS - 3.50

FRESH ICED TEA - 3.50

FRESH BREWED COFFEE - 4

BOTTLED WATER - 6

Aqua Panna Still San Pellegrino Sparkling **CHAMOMILE MEDLEY HOT TEA** - 6

VANILLA MINT CHAI HOT TEA - 6

PEACH BLOSSOM HOT TEA - 6

TURMERIC GINGER HOT TEA - 6

JASMINE GREEN HOT TEA - 6

PU-ERH GINGER HOT TEA - 6

BLUEBERRY ROOIBOS DECAF HOT TEA - 6

ORGANIC EARL GREY HOT TEA - 6

SPECIALTY MARTINIS

THE CUCUMBER MINT-INI

Hendrick's Gin, cucumber, mint, freshly squeezed lime - 15

ITSY BITSY TINI-WEENIE FRESH AND BERRY GREAT MARTINI

Our skinny martini. Smirnoff Raspberry Vodka, champagne, agave nectar, fresh raspberry, freshly squeezed lemon - 14

CRAIG... HOW YOU GONNA GET FIRED ON YOUR DAY OFF?

Elijah Craig Bourbon, Caravella Limoncello, lemon sour, mint - 14

PURPLE RAIN

Empress Gin, fresh lime juice, lychee syrup - 15

DOUBLE ESPRESSO MARTINI

Van Gogh Coffee Double Espresso, Kahlua, cold brew coffee - 15

HANDCRAFTED COCKTAILS

BARREL OF MONKEEZ

Monkey Shoulder Blended Scotch Whiskey, house made banana syrup and Aztec chocolate bitters - 14

ТОКУО 75

Roku Gin, Mio Sparkling Sake, yuzu - 14

SMOKIN' SAMURAI

Lunazul Reposado, Los Siete Misterios Mezcal, orange bitters, aromatic bitters, agave - 14

STRAWBERRY SOUR

Jameson Whiskey, strawberry tea syrup, freshly squeezed lime juice, egg white - 15

THE GEISHA

Smirnoff Vodka, Domaine de Canton, cherry juice, ginger beer, ginger sticks - 14

ICHIGO NO HANA

Citrus vodka, sparkling sake, Thai basil, fresh strawberry, lemonade - 16

eeZ-Y MANHATTAN

Bulleit Rye Whiskey, premium sake, Domain de Canton, orange bitters, cherry juice - 14

SKINNY GONZALES

Our skinny twist on a margarita. Espolòn Tequila Blanco, Grand Marnier, Peach Schnapps, freshly squeezed lime, POM juice - 14

WHISKY GINGER SMASH

Suntory Toki Whisky, Domaine de Canton, lemon, ginger stick - 14

PINK LOTUS

Bacardi Rum, freshly squeezed lemon juice, house made hibiscus syrup, egg white -14

THAI LEMONGRASS MARGARITA

Tequila Reposado, Cointreau, homemade lemongrass ginger basil syrup, freshly squeezed lime juice, sriracha, salt rim - 15

MOCKTAILS

DON'T CALL ME SHIRLEY

Fresh lemon juice, fresh lime juice, club soda, homemade grenadine - 8

CUKE SKYWALKER

Cucumber, fresh lime juice, Elderflower syrup, club soda - 8

DESSERTS

DOUBLE DECKER TUXEDO CAKE

Layers of moist chocolate cake, vanilla bean cheesecake and a rich chocolate mousse. Finished with chocolate glaze and chocolate crumb on the side - 9

CHOCOLATE CAKE

Layers of moist, dark chocolate cake and rich chocolate mousse. Frosted with chocolate buttercream - 9



DRINK MENU

BEER

DRAFTS

SAPPORO - 6

WICKED WEED PERNICIOUS IPA - 7

WILD CARD TAP - MKT

BOTTLES

ASAHI - 6

SYCAMORE MOUNTAIN CANDY IPA - 85

KIRIN ICHIBAN - 6

MICHELOB ULTRA - 5

NODA HOP, DROP & ROLL IPA - 7

BOLD ROCK HARD CIDER - 5.5

OMB COPPER - 6

WHITE CLAW HARD SELTZER ASSORTED - 6.5

OMB FAT BOY BALTIC PORTER - 7

ROYAL BLISS CAROLINA GIRL PALE ALE (GLUTEN FREE) - 8

ATHLETIC BREWING COMPANY

NON-ALCOHOLIC GOLDEN ALE - 6

WINES

WHITES

AMORE DI AMANTI PROSECCO

(Italy) - 11 | 44

REDS LUCKY STAR PINOT NOIR

(California) - 10 | 40

BRUNN ROSÉ

(Zweigelt) - 11 | 44

BOEN PINOT NOIR

SONOMA CUTRER CHARDONNAY

(California) - 12 | 48

(California) - 15 | 60

SMASHBERRY RED BLEND

(Central Coast) - 10 | 40

BADGE "BLUE STEEL" CHARDONNAY

THE BARREL RED BLEND

(California) - 12 | 48

(California) - 16 | 64 LA PERLA RIOJA

FERNHOOK SAUVIGNON BLANC (New Zealand) - 10 | 40

(Spain) - 14 | 56

DRIFTING SAUVIGNON BLANC

(California) - 12 | 48

PUNTA FINAL MALBEC

O-P SANCERRE

(Argentina) - 12 | 48

(France) - 16 | 64

PROVERB CABERNET SAUVIGNON

DIPINTI PINOT GRIGIO

(California) - 10 | 40

(Italy) - 12 | 48

AIRFIELD CABERNET SAUVIGNON

BRUNN GRUNER VELTLINER (Austria) - 15 | 65

(Washington) - 13 | 52

OMEN CABERNET SAUVIGNON (California) - 15 | 60

SAKE

SAKE SAMPLER Sample pours of four of our favorites - 14

SAKE BOMB KANPAI!!! - 9

SHO CHIKU BAI HOT | Classic Junmai (USA) Served warm - 16

HOMARE | Junmai Yuzu - 38

HANA GINJO | White Peach - 22

SHO CHIKU BAI | Nigori unfiltered - 14

SHIRAKABE GURA MIO | Sparkling Sake - 26

TOZAI | Nigori "Snow Maiden" - 28

YOSHI NO GAWA | Junmai Ginjo "Winter Warrior" - 32

SHIRAKABE GURA TOKUBETSU | Junmai "White Wall" - 36

MOMOKAWA | Organic Nigori - 24

BUNRAKU | Yamahai Junmai - 36

