

# TERRACE

## ON 7

### SOUP

White Miso Soup, Wakame, Tofu **10**

### SALAD

Hijiki, Sesame, Yuba **15**

Avocado Squash, Avocado, Aji Amarillo Emulsion **15**

Seaweed, Red Peppers, Shiitake **15**

### NOODLES

Chilled Green Tea Soba Noodles, Dashi, Nori **16**

### TATAKI

Big Eye Tuna, Fresh Wasabi, Ponzu **22**

Organic Salmon, Shiso, Yuzu, Salmon Roe **24**

Toro, Wasabi Leaves, Dashi Soy **30**

Hamachi, Jalapeño, Cilantro, Lime Oil **22**

### CHEF'S SEASONAL OMAKASE

**100 PER PERSON**

Inquire with your server for today's selections

### SASHIMI PER PIECE

Big Eye Tuna **6**

Organic Salmon **6**

Hamachi **7**

Baby Japanese Sepia **9**

Toro **10**

Smoked Ocean Trout **7**

Tai Snapper **7**

Japanese Uni **7**

Kampachi **7**

Scallop **8**

Shrimp **7**

Baby Octopus **9**

### NIGIRI PER PIECE

Big Eye Tuna **6**

Organic Salmon **6**

Hamachi **7**

Baby Japanese Sepia **9**

Toro **10**

Smoked Ocean Trout **7**

Shrimp **5**

Tai Snapper **7**

Japanese Uni **7**

Kampachi **7**

Scallop **8**

Eel **6**

Baby Octopus **9**

Salmon Roe **8**

### MAKI ROLLS

Spicy Tuna **14**

Spicy Salmon, Tobiko **15**

Yellow Tail, Jalapeño **15**

Smoked Ocean Trout, Avocado **15**

Baby Japanese Sepia **14**

California Roll **14**

Eel Roll **15**

Baby Octopus **16**

### VEGAN MAKI ROLLS

Smoked Radish Roll **9**

Avocado & Cucumber **9**

Ume Shiso **9**

Wasabi Roll **9**

### DESSERTS

Assorted Mochi Ice Cream **9**

Cheesecake **9**

Mixed Berry Compote

*Service charge of 18% will be automatically added to your check.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# TERRACE



## SPARKLING & CHAMPAGNE

	GL	BTL
<b>Jeio</b> , Brut, Prosecco Superiore D.O.C.G. Veneto, Italy NV	18	72
<b>Mumm</b> “Brut Prestige” Napa, California, NV	24	99
<b>Laurent-Perrier</b> “La Cuveé” Brut Tour-Sur-Marne Champagne N.V	28	150
<b>Ruinart</b> Blanc de Blancs Champagne, France, NV (1/2 Bottle)	36	95
<b>Billecart-Salmon</b> Rosé Champagne, France NV (1/2 Bottle)	42	110

## WHITE

<b>Sauvignon Blanc</b> , Oyster Bay Marlborough, New Zealand 2018	17	55
<b>Albariño</b> , Paso Das Bruxas Rias Baixas, Spain 2017	18	78
<b>Riesling</b> , Leon Beyer Alsace, France 2017	19	85
<b>Pinot Grigio</b> , Fantinel, Tenuta Sant’ Helena Friuli-Venezia Giulia, Italy 2017	19	86
<b>Chardonnay</b> , Rodney Strong “Chalk Hill” Sonoma, California 2016	21	95
<b>Chardonnay</b> , Domaine Raoul Gautherin Family Chablis, France 2017	25	115

## ROSÉ

<b>Grenache Blend</b> , Chateau Minuty “M” Cotes de Provence, France 2018	19	86
<b>Pinot Noir</b> , Pascal Jolivet Sancerre Rose, France 2018	21	95
<b>Syrah Blend</b> , Decoy North Coast, California 2018	24	110

## RED

<b>Pinot Noir</b> , Imagery California, 2017	19	86
<b>Malbec</b> , Dona Paula Estate Cuyo, Argentina 2017	18	78
<b>Cabernet Sauvignon</b> , Daou Paso Robles, California 2017	23	110

## SIGNATURE COCKTAILS \$22 Glass / \$84 Pitcher

<b>Hibiscus Sake Spritz</b> , <i>(Not Available for Pitcher)</i> Sake, Hibiscus, Lemon, Prosecco
<b>Strawberry Fizz Forever</b> <i>(Not Available for Pitcher)</i> Beefeater Strawberry Gin, St Germain, Raspberry, Lemon Prosecco
<b>Shiro Negroni</b> <i>(Not Available for Pitcher)</i> Roku Gin, Lillet, Italicus, Vermouth Dry, Orange Bitters
<b>Shinjiro’s Garden</b> Haku Vodka, Giffard Pamplemousse, Lime, Lavender
<b>Dominick’s Beer Punch</b> Absolut Elyx Vodka, Pilsner, Pineapple, Lemon, Honey
<b>Rosita in Provence</b> Espolon Tequila Blanco, Watermelon, Lemon, Agave Provence Rosé Wine
<b>Labios Rojos</b> Casamigos Tequila Blanco, Pama, Lime, Simple Fresh Pomegranate
<b>Ay Karai!</b> Del Maguey Vida Mezcal, Ancho Reyes, Orange, Lime Agave, Chili Powder
<b>Sunset in Manila</b> Tanduay Silver Rum, Pineapple, Lime, Grenadine Peychaud Bitters
<b>Tiki Toki</b> Toki Whisky, Galliano, Pineapple, Lemon, Matcha

## SAKE 3.5 OZ

<b>Niizawa Tokubetsu, Atago No Matsu</b> (Tahoku) Honjozo	14
<b>Shirayuki Shiboritae</b> (Hyogo) Junmai	12
<b>Sawanoi Tokyo Kurabito</b> (Tokio) Kimoto Junmai Ginjo	18
<b>Kirinzan “Flying Dragon”</b> (Chubu) Junmai Daiginjo	20
<b>Musashino Daku</b> (Niigata) Junmai Nigori	14

## BEER/CIDER

Corona Light, Stella Artois, Sapporo, Brooklyn Lager Far Yeast Tokyo White Beer, Lagunitas IPA, Angry Orchard	12
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