

signature specials

MIYAZAKI A5 WAGYU STRIPLOIN BEEF 4 OZ (90) 8 OZ (160) 16 OZ (300)	
Black Pepper Truffle Teriyaki Sauce+ Wagyu Fries	
ADACHI LOBSTER TACOS (2PCS)	16
Fresh Maine Lobster, Wasabi Aioli, Bite Size Crispy Wonton Shell, Yuzu Guacamole, Orange Tobiko	
BLUEFIN TORO TACOS (2PCS)	21
Osetra Caviar, Asian Pear + Yuzu Truffle Dressing	
SAVAGE BLONDE OYSTERS (6PCS)	21
Red Wine Mignonette, Homemade Horseradish Sauce	
WELLFLEET OYSTERS (6PCS)	21
Red Wine Mignonette, Homemade Horseradish Sauce	
DON'T JUDGE A BOOK BY ITS COVER	28
Katsu Burger, Sesame Brioche, Bacon Jam, Frisée, Provolone Cheese, Caramelized Onion + Jalapeño	
OCEAN FOLD TACO (2 PCS)	15
Slow-Cooked Spanish Octopus, Passionfruit Vinaigrette, Tomatillo	
SPICED HERITAGE PORK BELLY DONABE	29
Mushroom Rice, Soft Boiled Soy Egg, Thinly Sliced Pork	
MISO GRILLED JAPANESE EGGPLANT	21
String Scallion, Pickled Ramps, Yuzu Miso + Toasted Macadamia Nut	
PERUVIAN MARINATED GRILLED AUSTRALIAN LAMB CHOPS (3PCS)	52
Grilled Eggplant, Aji Panca Miso Sauce	

THE PERFECT TOKI HIGHBALL 16
Adachi is proud to feature a Suntory whisky cocktail that drinks like champagne, the perfect highball. Toki whisky was designed by Suntory specifically for this cocktail, and highball culture is celebrated and shared amongst friends and colleagues in Japan. Perfectly chilled and with FIVE TIMES THE CARBONATION of regular soda, the beauty of this drink is in its simplicity. Try one with food or share a few with friends. Make your day (or night) PERFECT.

sushi showcase

BLUEFIN TUNA TARTARE	35
Avocado, Crispy Shallots, Wasabi Soy Dressing	
CRISPY LOBSTER MAKI ROLL	32
TORO-TORO MAKI	30
Sumono Carrots, Avocado, Truffle Soy Ginger, Cucumber, Serrano	
DRAGON MAKI	21
Bbq Eel, Avocado, California Mix, Tenkasu	
CHEF TORO TORO TASTING	155
RAINBOW MAKI	21
Tempura Shrimp, Bluefin Tuna, Salmon, Yuzu Kosho Aioli + Teriyaki Sauce	
LAVA MAKI	25
Snow Crab, Gochujang Miso, Ora King Salmon + Spicy Honey Sauce	
DYNAMITE MAKI	20
Spicy Tuna, Yellowtail, Pickled Jalapeno + Sambal Aioli	
GODZILLA MAKI	22
Pickled Carrot, Tuna, Yellowtail Crispy Wonton, Plum + Eel Sauce	
BLACK DRAGON MAKI	25
Tempura Shrimp, BBQ Unagi, Avocado Sauce	
CATERPILLAR MAKI	18
Barbeque Eel, Avocado, Spicy Honey Sauce	
MOSCATO KAMPACHI PLATTER	165
Thinly Sliced Kampachi, Snow White Maki Roll, Chu-toro Nigiri	
THINLY SLICED KAMPACHI	26
Moscato garlic sauce	
SNOW WHITE MAKI ROLL	25
Toro, Pickled Carrot, Avocado + Ama Ebi	

today's fresh fish

	NIGIRI <i>Price Per Pc.</i>	SASHIMI <i>Price Per Pc.</i>
O-Toro	MP	MP
Chu-Toro	MP	MP
Blue Fin Akami	MP	MP
Tobiko	5.5	8
King Ora Salmon	8.5	11
Madai	6.5	7
Branzino	4.5	6
Hamachi (King Amberjack)	8.5	11
Hotate (Hokkaido Scallop)	7.5	9
Ebi (Cooked Shrimp)	5	7
Ika (Squid)	3.5	4.5
Tako (Octopus)	5.5	7
Unagi (Eel)	5.5	7.5
Ikura (Salmon Roe)	6.5	8.5
Miyazaki A5 Wagyu With Yuzu Miso	MP	NA
Amaebi (Sweet Shrimp)	6.5	8
Dressed Omakase	12pcs 125 16pcs 155	-
Nigiri Tasting	16pcs 150	16pcs 165
Sashimi Tasting	-	12pcs 130 16pcs 165
Masago	5	
Uni	16.5	

new style sashimi

HAMACHI	23
With Serrano, Yuzu Truffle Dressing	
THINLY SLICED KING SALMON	22
Soy Ginger + Kizami Wasabi	
SCALLOP	23
Nashi Pear + Yuzu Truffle Dressing + Tenkasu	
SEAFOOD CEVICHE	28
Assorted White Fish, Scallops, Ama Ebi, Mango	

adachi specialty rolls

ZENKO	20
Yuzu Truffle Hamachi, Cucumber + Avocado	
A-5 WAGYU MAKI ROLL	42
Truffled Salsa, Yuzu Kosho, Truffle Soy Ginger Sauce, Pickled Carrot, Zuchinni	
NATSU	16
Sweet fried tofu, Yamagobo, Avocado, Yuzu Kosho, Burdock Root	
FOUR SEASONS	16
Truffled Mushroom, Cucumber	
JURAKU	18
Salmon, Avocado, Pickled Jalapeño + Soy Lime Sauce	
ADACHI FLAME	19
Tuna, Cucumber, Shrimp Tempura + Avocado, Yuzu Kosho Soy	
HIROO	17
Shrimp Tempura, Avocado, Tenkasu + Spicy Teriyaki	
SEKUSHI MAKI	21
King Ora Salmon, Scallops, Truffle Aioli, Avocado + Nashi Pear	
ZEN MAKI ROLL	19
Tempura Shrimp, Spicy Tuna + Yuzu Aioli, Pickled Jalapeño, Avocado	
UNKAI	17
Tempura Kani, Spicy Salmon, Avocado, Cucumber, Tenkasu, Kizami Wasabi + Eel Sauce	

hand/cut rolls

	CUT	HAND
Spicy Tuna + Cucumber		
Hamachi Jalapeño	15	11
Salmon	15	12
Salmon, Avocado + Tenkasu	12	9
Eel Cucumber Or Eel Avocado	15	12
California	16	11
Cucumber + Avocado	14	12
Vegetable Tempura Roll	9	6
	14	NA

sides

Homemade Handcut Fries	10
Truffled King Trumpet Mushroom	16
All sides of sauce	3

small plates

Shiro Miso Soup	9
BRAISED BEEF SHORT RIB BAO BUNS (2PCS)	18
Pickled Cucumber, Scallion	
Steamed Edamame	8
Spicy Organic Edamame	12
Steamed Organic Truffle Edamame	15
Blistered Shishito Peppers (Lime + Coarse Salt)	14
Crispy Rice Spicy Tuna (2PC)	17
Crispy Rice Avocado (2PC)	14
Rock Shrimp Tempura (Yuzu Chili Aioli)	18
Signature Kobe Slider With Fries	16
Chicken Yakitori	14

garden fresh salads

ORGANIC GREEN SALAD	12
With Wafu Dressing	
CUCUMBER + KANI CRAB SALAD	14
SEAWEED SALAD	10
MARKET SALAD BOWL	19
Roasted Baby Carrots + Asparagus, Avocado Candied Walnuts Yuzu Dijon Vinaigrette	
SPICY KANI CRAB	17
With Sambal Dressing	
CRISPY DUCK SALAD	24
Mix Green Salad, Orange + Grapefruit, Hoisin Vinaigrette	
ADACHI CAESAR SALAD	17
Crispy Garbanzo Beans, Gem Lettuce, Crispy Nori, Vegan Caesar Dressing	

signature entrées

SLOW COOKED PORK RIBS	24
Soy Caramel + Togarashi	
LOBSTER FRIED RICE	60
½ Lobster, Truffle Garlic Fried Rice, String Scallions	
CRISPY CHICKEN	26
Soy Ginger + Yuzu Kosho	
BEEF FRIED RICE	24
GRILLED ATLANTIC SALMON	26
Zucchini & Asparagus + Confit Onion	
ORGANIC GRILLED CHICKEN	27
Zucchini & Asparagus + Confit Onion	
YUZU MISO MARINATED BLACK COD	49
RIBEYE CAP TOBAN YAKI	60
Assorted Vegetables, Yuzu Soy Truffle	

dessert

desserts

MATCHA-SWIRLED CHEESECAKE 17

Dulce de Leche, Raspberry Sorbet, Adachi Chocolate Logo

YUZU-LEMON CRÈME BRÛLÉE 17

With Chef's Choice of Dusted Fresh Fruit

WARM VANILLA CHEESECAKE SOUFFLÉ 18

Tuxedo Sauce, Vanilla Ice Cream, Blackberries, 24K Edible Gold

HONEYCRISP APPLE CRUMB CHEESECAKE 18

Bourbon-Glazed Michigan Apples, Salted Caramel, Mixed Berry Sorbet, Madagascar Vanilla Ice Cream

WARM BUTTER CAKE 18

Triple Berry Coulis, Vanilla Bean, Shortbread Crumble

MOLTEN CHOCOLATE CAKE 18

With Vanilla Ice Cream

HOMEMADE ICE CREAM 6 / SORBET 4

Passionfruit Sorbet | Chocolate Ice Cream
Strawberry Yuzu Sorbet

NEOPOLITAN NIRVANA PIE 18

Yuzu, Buko Pandan, Banana, Blueberry, Meringue Barks

RED VELVET ROYALE 19

Triple Chocolate Cremeux, Creme Royale, Madagascar Cream Cheese

port wine selections

GRAHAM'S 10YR OLD TAWNY 14

GRAHAM'S 20YR OLD TAWNY 18

GRAHAM'S 2017 VINTAGE 32

cocktails

CARAJILLO 17

The Spanish Original, Licor 43, Fresh Espresso

HIPSTER THIN MINT MARTINI 19

Trader Vic's Chocolate, Ketel One vodka, Amaro Montenegro, Branca Menta, Oat Milk

CHOCOLATE CARAMEL ESPRESSO MARTINI 20

Fresh Espresso, Van Gogh Caramel Vodka, Van Gogh Double Espresso Vodka, Trader Vic's Chocolate Liqueur

coffee

ESPRESSO 6

DOUBLE ESPRESSO 8

CAPPUCCINO 8

AMERICANO 6

LATTE 8

Choice of Milk or Oat Milk

HOT TEA 6



LOUIS XIII

Remy Martin

The LOUIS XIII Cognac tasting experience is a journey that will transport you through time, allowing you to savour the individual notes of up to 1,200 eaux-de-vie. Served at room temperature in the exclusive LOUIS XIII glasses, specially designed to enhance every nuance of LOUIS XIII Cognac.

Allow the cognac to rest in the glass for a few moments as you take in its complex aromas. First from afar, then close to the nose. Place a drop of LOUIS XIII Cognac on your lips, allowing it to slowly ignite your palate, then take your time to enjoy, one sip at a time.

HALF OUNCE 150 | ONE OUNCE 300 | TWO OUNCE 500



happy hour

hot kitchen

ORGANIC EDAMAME \$5

Salt or Spicy

SEAWEED SALAD \$6

Goma Dressing

SPICY KANI CRAB SALAD \$8

Sambal Dressing

CRISPY CHICKEN \$13

Soy Ginger, Yuzu Koshi Aioli

SLOW COOKED RIBS \$12

Soy Caramel + Green Onions

sushi

HIROO \$10

Shrimp Tempura, Avocado, Tenkasu + Spicy Teriyaki

SPICY TUNA MAKI ROLL \$10

SALMON AVOCADO + TENKASU MAKI ROLL \$10

CALIFORNIA MAKI ROLL \$8

HAMACHI JALAPENO \$9

Ask Your Server About Menu Items That Are Cooked To Order Or
Served Raw. Consuming Raw Or Undercooked Meats, Poultry, Seafood,
Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.

nomu

DRAFT \$5

SAPPORO

ASAHI

KIRIN LIGHT

BELLS

WINE \$8

BACCHUS CABERNET

BACCHUS CHARDONNAY

MILENNIO PROSECCO

COCKTAILS \$10

BACARDI MOJITO

MILAGRO SILVER MARGARITA

TITO'S MULE

FEATURED SPRITZ \$12

GRUET "LE FLEURISTE"
(ELDERFLOWER LEMON SPRITZ)

HAPPY HOUR | MONDAY - FRIDAY: 3PM - 5PM