

## TODAY'S FRESH FISH

Nigiri Sushi - One Piece per Order

O-Toro	MP	Botan Ebi (Sweet Shrimp)	6
Chu Toro	MP	Unagi	5
Blue Fin Tuna	MP	Cooked Shrimp	4
Ahi Tuna	5	King Crab	8
White Tuna (Albacore)	4	Ikura	4
King Salmon	4	Aji	4
Hamachi	6	Tobiko	4
Diver Scallop	5	Octopus	5
Uni	6	Red Snapper	5

Sashimi - 2 pieces per order - add \$4

## TODAY'S VEGETARIAN SUSHI

One Piece per Order

Mushroom with Lime and Truffle Salt	4
Spicy Eggplant with Curry and Tempura Bits	4
Cucumber with Sesame and Furikake	3
Spicy Beet Tartare with Crispy Quinoa, White Soy, Mint	4

## ADACHI MAKI ROLLS

Spicy Tuna and Cucumber	12
Hamachi, Serrano, & Green Onion	9
Salmon, Mint and Cucumber	8
Albacore, Crunchy Tempura Bits, Avocado	8
Yuzu Truffle Hamachi Roll	17
Shrimp Tempura Roll and Sambal Aioli	11
Truffled Mushroom, Cucumber, and Miracle Sauce	11
Spicy Scallop, Cucumber, and Tobiko	13
Tempura Kani Crab Roll	15
Baked King Crab Roll	16
Red Snapper, Crunchy Snapper Skin, Sesame, Tobiko	9
Unagi, Fresh Crab, Avocado, Serrano Peppers	14



Chef's Sushi Lunch	17
Chef's Sashimi Lunch	23
Chef's Sushi, Sashimi and Maki Roll Lunch	32
(Comes with Miso Soup and Adachi Salad)	

## ADACHI SIGNATURE SASHIMI

King Ora Salmon with Soy, Ginger and Kizami Wasabi	17
Tuna with Serrano Chiles, Cilantro and Wafu	19
Yellowtail with Uni and Miracle Sauce	21

## SMALL PLATES

Miso Soup	6
Spicy Seafood Soup, Shiitake Mushroom, Green Onions	11
Steamed Organic Edamame	7
Cucumber & Crab Salad with Radish, Wakame, & Sesame	9
Blistered Shisito Peppers with Lime and Coarse Salt	8
Chawan Mushi with Uni, Crab and Shiitake	14
Organic Greens with Tomato, Cucumber, Adachi Dressing	9
Heritage Pork Gyoza with Soy-Truffle Broth, Green Onion	10
Lobster Tacos with Yuzu, Avocado and Tobiko (2)	12
Grilled Eggplant with Miso Dare and Crushed Peanuts	12
Kobe Slider "Umami Flavors"	11
Salmon Skin Salad, Yamagobo, Cucumber, Tosazu Dressing	9
Hand Cut Fries with Spicy Mayo	6

## LARGE PLATES

Salmon or Tuna Poke Bowl	17
Brown Rice, Hijiki, Adachi Dressing	
Seared Tuna Salad	18
Avocado, Tomato, Cucumber, Field Greens, Wafu	
Slow Cooked Salmon	21
Asparagus, Pickled Bean Sprouts, and Teriyaki Sauce	
Hamachi Kama	18
Spicy Teriyaki Glaze	
Shrimp Tempura	15
Whole Wheat Soba Noodles, Brussel Sprouts, Lotus Root & Dashi	
Spiced Shrimp	17
Organic Brown Rice "Don Buri"	
Unagi "Don Buri"	18
Pickled Vegetables, Sansho Pepper, Scallions	
Duck Meatballs	16
Udon Noodles, Scallions, Mushrooms, Soy	
Grilled Chicken	19
Spicy Teriyaki Sauce, Grilled Asparagus, Carrot-Daikon	
Udon Noodles with Roast Pork Tenderloin	18
Soft Poached Egg, Sprouts and Chile Bomb	
Prime Koji Steak	55
King Trumpet Mushrooms, Yuzu Bernaise, Black Truffle Sauce	
Adachi Farmers Market Vegetables	14

Join Us For Happy Hour  
2:30PM to 5PM Monday-Saturday

Please inform your server of any allergies or dietary restrictions  
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.

# Cocktails & Spirits

## Japanese Inspired Cocktails

Japanese Whisky Sour	Suntory Toki, Domaine de Canton, Yuzu	14
Tokyo Martini	Gin, Sake, Yuzu Wine, Pickled Onion	15
Kannana Dori	Suntory Toki, Campari, Vermouth	15
Sloe Roll	Sloe Gin, Campari, Egg White, Lime	15
Meiji Era	Nikka Coffey Grain, Spiced Syrup, Michigan Cherries	17
Mademoiselle Rose	Kettle Grapefruit Rose, Yuzu, Lychee Soda	16

## Draft Cocktails

Moscow Mule	Titos, Ginger Beer, Lime	13
Nippon Daisy	Tequila, Midori, Lime	14
Chef Lloyd's Mule	Vodka, Lime, Ginger Beer, Rum Float	13

## Japanese Whisky

Highball - +\$1 | Sour +\$2 | Old Fashioned +\$2 | Manhattan +\$5

HIBIKI		SUNTORY	
Harmony	17	Toki	14
		Hakushu 12 Yr	21
NIKKA		Yamazaki 12yr	22
Coffey Grain	16	Yamazaki 18yr	63

## Beer

DRAFT	
Sapporo, Japanese Lager, Japan	6
Victory Prima Pils, Pennsylvania	7
Bells Two Hearted Ale, Michigan	7
Old Nation, M-43, N.E. IPA, Michigan	10
Hitachino Yuzu Lager, Japan	14
Blanche de Chambly Wit, Quebec	12
Founder's Breakfast Stout, Michigan	8
Virtue Cider	8
BOTTLE	
Stella Artois, Light Lager, Belgium	6
Sapporo Reserve, Malt Lager, Japan	8
Hitachino Ginger Brew, Spiced Ale, Japan	14
Kirin Light	5

# Wines by the Glass

## SPARKLING

Cava, Chic Barcelona, ES	10
Laurent Perrier, Champagne FR, NV	20

## WHITE

Pinot Gris, Sokol Blosser, Willamette Valley, OR 2015	14
White Blend, Cuvee Gytaku, Alsace FR 2016	14
Sauvignon Blanc, Unique Sauvignon Blanc, Loire Valley, FR	11
Albarino, La Cana Rias Baixas, Spain, 2017	12
Chardonnay, Mount Eden Edna Valley, CA, 2016	15
Chardonnay, En Route, Russian River Valley, CA, 2015	20

## ROSE

Gris d' Gris, Domaine de Fontaine, Corbieres, FR	13
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## RED

Pinot Noir, Patton Valley, Willamette, OR 2016	15
Pinot Noir, Louis Latour Marsannay, Burgundy, FR 2016	18
Beaujolais, Marcel Lapierre, Burgundy, FR, 2017	14
Cabernet Sauvignon, Revelery, Columbia Valley, WA, 2015	16

## Sake

	Gl	Cf	Btl
Hakutsuru Junmai Ginjo	13	30	55
720ml 40% milled, 15% abv, unfortified, fruity and floral			
Awashizuku			18
300 ml, crisp flavor, hints of white rice and melon			
Yuki No Bosha, Junmai Yamahai	17	40	68
720 ml 33% milled, 15% abv, unfortified, earthy			
Kiku Masamune, Junmai, Taru	12		22
300ml 35% milled, 15% abv, unfortified, cedar aged, dry			
Kikusui Junmai Ginjo	16	38	59
720ml 40% milled, 15.5% abv, unfortified, off dry			
Rihaku "Wandering Poet" Ginjo			42
300ml 45% milled, 15.2% abv, dry			
Dassai, "39" DaiGinjo			105
720ml 61% milled, 15.2% abv, , dry			
Kikusakari, Junmai Ginjo Nigori	13		39
500ml 45% milled, 15% abv, unfortified, unfiltered, slightly sparkling, off dry			
Tozai "Snow Maiden" Junmai Nigori	14	32	54
35% milled, 14.5% abv, unfiltered, rich & off dry			
Kubota Senjyu Ginjo			33
720 ml, 50% milled, 16% abv			
Bushido, Way of the Warrior, Ginjo Genshu	7	14	

# Wines by the Bottle

## CHAMPAGNE & SPARKLING

Veuve Cliquot, Champagne, FR, NV (375ml)	65
Laurent Perrier, Champagne FR, NV	95
Ruinart, Blanc de Blancs, Champagne, FR NV	165
Dom Perignon, Champagne, FR 2006	299

## WHITE WINE

Ameztoi, Txakoli, Pais Vasco, ES, 2017	56
Pepiere Muscadet, Loire, FR 2017	42
Thomas & Fils, Sancerre FR, 2017	72
Cliff Lede, Sauvignon Blanc, Napa, CA 2016	78
Grgich Hills, Fume Blanc, Napa CA, 2015	83
Pieropan, Garganega, Soave IT, 2016	47
Planeta "Eruzione 1614", Carricante, Etna, IT 2015	76
Cristom, Viognier, Willamette Valley, OR, 2015	86
Domaine Monciat Macon, Burgundy FR, 206	51
County Line, Chardonnay, Russian River Valley, CA 2016	82
Jordan, Chardonnay, Russian River Valley, CA 2015	85
Darioush, Chardonnay, Napa, CA 2016	120

## RED WINE

Joseph Voillot Pinot Noir, Burgundy FR 2014	78
Lignier Michelot, Chambolle Musigny, Burgundy FR 2015	135
Joseph Drouhin, Volnay, Burgundy FR 2015	133
Lioco "La Selva" Pinot Noir, Anderson Valley, CA 2015	95
Radio-Coteau, Pinot Noir "La Neblina", Sonoma Coast, CA	125
William & Selyem Pinot Noir, Russian River Valley, CA 2016	235
Sang de Cailloux, Vaqueyras, FR 2015	76
Vieux Telegraphe, Chateaneuf du Pape, FR 2014	149
Darioush, Merlot, Napa CA 2014	148
Chateau Musar, Bekka Valley, Lebanon	120
Chateau Musar Juenne, Bekka Valley, Lebanon	50
Caymus, Cabernet Sauvignon, Napa, CA 2016 (1l)	175
Cade Howell Mountain Cabernet Sauvignon, Napa CA 2015	225
Faust Cabernet Sauvignon, Napa, CA 2015	105
Joseph Phelps, Cabernet Sauvignon, Napa, CA 2015	149
Shafer, Cabernet Sauvignon "One Point Flve", Napa CA 2015	210
Joseph Phelps "Insignia", Napa, CA 2014	350
Nickel & Nickel "CC Ranch" Cab Sauvignon, Napa, CA 2015	225
Quintessa, Rutherford, Napa CA 2015	325
Martinelli Zinfandel, Vigneto di Evo, Russian River, CA 2016	79
Ridge, Zinfandel, Paso Robles, CA 2016	99
Tomasso Bussola, Amarone, Veneto, IT 2015	135
Remelluri, Reserva, Rioja, ES 2011	92