

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	5	Aji	5
Hamachi	6	Tobiko	4
Uni	6	Red Snapper	5
Diver Scallop	5	Octopus	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 and Mint	4

ADACHI MAKI ROLLS

Spicy Tuna and Cucumber	12
Hamachi, Serrano, and 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, Crispy Fish Skin, Sesame Tobiko	9
Unagi, Fresh Crab, Avocado, Serrano Peppers	14
Eel, Avocado, Cucumber	12



Tasting of Today's Tartares 18
Chef's daily selection with inspired preparation

SMALL PLATES

Miso Soup	6
Tuna Poke with Spicy Edamame, Furikake & Crispy Tempura	15
Thinly Sliced King Salmon with Soy, Ginger, Kizami Wasabi	17
Rock Shrimp Tempura with Yuzu Chili Aioli	16
Tuna with Serrano Chiles, Cilantro and Wafu	19
Shrimp Tempura (5)	14
Prime Steak Tartare with Pickled Mushrooms & Rice Crackers	18
Lobster Tacos with Yuzu, Avocado and Tobiko (2)	12
Yellowtail with Uni and Miracle Sauce	21
Chawan Mushi with Uni, Crab and Shitake	14
Thinly Sliced Hamachi with Yuzu Truffle Dressing	19
Kobe Slider "Umami Flavors"	11
Heritage Pork Dumpling with Soy Truffle Broth	12
King Crab "Risotto" with White Miso & Green Onion (Add Uni \$6)	22

VEGETABLES, SALADS, AND TOFU

Organic Green Salad with Cherry Tomatoes & Wafu Dressing	8
Steamed Organic Edamame	7
Charred Snap Peas with Chili Garlic & Pea Tendril	8
Grilled Eggplant with Miso Dare and Crushed Peanuts	12
Cucumber & Kani Crab Salad with Radish, Wakame & Sesame	9
Crispy Tofu with Ponzu, Togarashi, Crushed Cashews	8
Blistered Shishito Peppers with Lime and Coarse Salt	8

YAKITORI

2 skewers per order

Duck Meatball with Spicy Glaze & Green Onion	9
Shrimp with Unagi Sauce	10
Crispy Chicken Skin Teriyaki	8
Octopus Aji Amarillo	13
Prime Ribeye with Adachi Steak Sauce	15

LARGE PLATES

Slow Cooked Ribs with Soy Caramel and Togarashi	18
Red Curry Pork with Crispy Organic Brown Rice Salad	19
Grilled Chicken with Spicy Teriyaki Sauce & Asparagus	19
Whole Wheat Soba with Shrimp and Snap Peas	18
Crispy Chicken with Soy, Ginger and Yuzu	18
Prime Koji Steak with Yuzu Bearnaise & Black Truffle Sauce	55
Hamachi Kama with Spicy Teriyaki Glaze	18

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, Aperol, Vermouth	15
Sloe Roll	Sloe Gin, Campari, Egg White, Lime	15
Meiji Era	Nikka Coffey Grain, Spiced Syrup, Michigan Cherries	17
Mademoiselle Rose	Ketel 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	Toki	14
NIKKA	Hakushu 12 Yr	21
Coffey Grain	Yamazaki 12yr	22
	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		7
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
Hitachino Nest		14

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	15
White Blend, Cuvee Gyotaku, Alsace FR 2016	15
Sauvignon Blanc, Unique Sauvignon Blanc, Loire Valley, FR	12
Albarino, La Cana Rias Baixas, ES, 2017	13
Chardonnay, Ramey, Russian River Valley, CA, 2015	21
Chardonnay, Mount Eden, Edna Valley, CA 2015	16

ROSE

Gris d Gris, Domaine de Fontsaite, Corbieres, FR	13
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RED

Pinot Noir, Patton Valley, Willamette, OR 2016	16
Pinot Noir, Louis Latour Marsannay, Burgundy, FR 2016	19
Beaujolais, Marcel Lapiere, Burgundy, FR, 2017	15
Cabernet Sauvignon, Revelery, Columbia Valley, WA 2015	17

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			
Kiku Masamune, Junmai, Taru	12		22
300 ml 35% milled, 15% abv, unfortified, cedar aged, dry			
Yuki No Bosha, Junmai Yamahai	17	40	68
720 ml 33% milled, 15% abv, unfortified, earthy			
Kikusui Junmai Ginjo	16	38	59
720ml 40% milled, 15.5% abv, unfortified, off dry			
Rihaku "Wandering Poet" Ginjo	21	42	80
300ml 45% milled, 15.2% abv, dry			
Dassai, "39" DaiGinjo			105
720ml 61% milled, 15.2% abv, , dry			
Tozai "Snow Maiden" Junmai Nigori	14	32	54
35% milled, 14.5% abv, unfiltered, rich & off dry			
Kubota Senjyu Ginjo	19	44	74
720 ml, 50% milled, 16 % abv			
Kikusukari, Junmai Gingo Nigori			33
375 ml, 15% abv, 38% polish			
Bushido, Way of the Warrior, Ginjo Genshu	7	14	

Wines by the Bottle

CHAMPAGNE & SPARKLING

Veuve Cliquot, Champagne, FR, NV	125
Ruinart, Blanc de Blancs, Champagne, FR NV	165
Dom Perignon, Champagne, FR 2006	299
Billecart-Salmon, Rose, Champagne, FR, NV	150

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 Caillox, 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
Tiganello, Supertuscan, IT, 2015	150
Motor City Kitty, Syrah, WA, 2015	95