

TODAY'S FRESH FISH

	Nigiri 2 pc	Sashimi 3 pc		Nigiri 2 pc	Sashimi 3 pc
O-Toro	MP	MP	Diver Scallop	10	12
Chu Toro	MP	MP	Botan Ebi (Sweet Shrimp)	11	16
Blue Fin Tuna	MP	MP	Unagi	10	12
Ahi Tuna	9	11	Cooked Shrimp	8	12
King Salmon	9	11	King Crab	14	16
Hamachi	9	11	Ikura	12	14
Uni	15	20	Squid	7	9
Octopus	8	10	Tobiko	8	10
Red Snapper	12	16	Masago	5	7

Nigiri Tasting 8 pc / 16 pc 34 48 **Sashimi Tasting 16 pc/ 32 pc** 56 76

NEW STYLE SASHIMI

Kampachi with Yuzu Avocado, Citrus Dressing	16
Yellowtail with Serrano, Truffle Ponzu Dressing	19
Thinly Sliced King Salmon with Soy, Ginger, Kizami Wasabi	17
Yellowtail with Uni, Caviar and Miracle Sauce	21
Bluefin Tuna with Serrano, Wafu Dressing	17

DRESSED NIGIRI 2 pieces

Kampachi - Yuzu Avocado, Citrus Sauce	14
King Ora Salmon - Soy, Ginger, Kizami Wasabi	11
Botan Ebi - Yuzu Miso	14
Seared O-Toro - Kizami Wasabi	24
Foie & Salmon - Balsamic Soy	19
Uni Yellowtail - Caviar, Miracle Sauce	14
A-5 Wagyu - Yuzu, Kizami Wasabi	28
Spicy Beet Tartare with Crispy Quinoa, White Soy and Mint	8
Cucumber and Sesame Furikake	6
Trumpet Mushroom with Truffle Salt	8
Spicy Eggplant with Curry and Tempura Bits	8

HAND AND CUT ROLLS

	Cut	Hand
Bluefin Tuna	11	8
Bluefin Tuna Asparagus or Toro & Scallion	12	9
Spicy Tuna and Cucumber	12	8
Hamachi Scallion	10	7
Hamachi Jalapeno	12	8
Salmon	10	7
Salmon, Avocado, Tenkasu	12	8
Eel Cucumber or Eel Avocado	14	10
Kappa	5	6
California	8	6
Cucumber & Avocado	8	5
Vegetable Tempura	13	8
Salmon Skin	9	7

ADACHI MAKI ROLLS

Natsumi Crispy Lobster, Wasabi Aioli	22
Zenko Yuzu Truffle Hamachi	17
Moss Garden Tempura Kani Crab	15
Four Seasons Truffled Mushroom, Cucumber & Miracle Sauce	12
Matsue Cucumber Hamachi & Scallion	11
Taikan Dynamite Scallop Cucumber	11
Midori Baked King Crab, Soy Paper, Tenkasu & Wasabi Aioli	18
Juraku Salmon with Avocado, Pickled Jalapeno & Soy Lime Sauce	14
Adachi Flame Tuna, Cucumber, Shrimp Tempura	15
Hiroo Shrimp Tempura, Avocado, Tenkasu & Spicy Teriyaki	12
Kikaku Soft Shell Crab, Tobiko, Wasabi	14
Rainbow Cucumber wrap, Salmon, Tuna, Red Snapper, Kani Crab	16
Dragon Avocado & Eel Sauce Outside, Crab Salad, Cucumber	15

OMAKASE

Experience the essence of Chef Lloyd Roberts Japanese Inspired Cuisine
*Available until one half hour before doors close

Adachi Signature: Sushi & More	75
Sushi & Sashimi	100
The Omakase	150

STARTERS

Miso Soup	6
Steamed Organic Edamame	7
Spicy Organic Edamame	8
Blistered Shishito Peppers with Lime & Coarse Salt	9
Tuna Poke with Spicy Edamame, Furikake & Crispy Tempura	15
Rock Shrimp Tempura with Yuzu Chili Aioli	16
Bluefin Tartare, Caviar, Dashi Soy, Wasabi	25
Crispy Rice with Choice of Spicy Tuna or Salmon (2)	12
Crispy Rice with Avocado, Yuzu Kosho	10
Tempura Soft Shell Crab with Amazu Ponzu Dressing	18
Heritage Pork Dumpling with Soy Truffle Broth	12
Kobe Slider "Umami Flavors"	11
Crispy Tofu with Ponzu, Togarashi, Crushed Cashews	8
Grilled Eggplant with Miso Dare & Crushed Peanuts	12

SALADS

Baby Spinach Leaves, Crispy Leeks, Goma Dressing	12
Add Grilled Shrimp 3 pc + 6	
Quinoa Salad, Grilled Asparagus, Cherry Tomato	12
Add Grilled Shrimp 3 pc + 6	
Organic Green Salad with Wafu Dressing	8
Cucumber & Kani Crab Salad	9
Seaweed Salad with Goma Dressing	7
Spicy Kani Crab, Sambal Dressing	11

ADACHI TACOS 2 pieces

Tuna	8	Salmon	6	Ribeye	8
Yellowtail	8	Lobster	12	Vegetable	6

TEMPURA

Asparagus	4
Avocado	5
Sweet Potato	3
Shiitake Mushroom	3
Pumpkin	3
Shrimp Tempura (5 pieces)	12
White Fish	6
Sea Urchin with Shiso (per piece)	15
Tempura King Crab, Orange Ponzu	24
Shojin (Mixed Vegetables)	14

YAKITORI

Duck Meatball with Spicy Glaze Chives	11
Marinated Chicken with Teriyaki Sauce	11
Octopus Aji Amarillo	13
Prime Ribeye with Adachi Steak Sauce	15

SHARED PLATES

Prime Ribeye Tataki with Tozasu, Crispy Garlic	17
Slow Cooked Ribs with Soy Caramel & Togarashi	19
Crispy Chicken with Soy, Ginger & Yuzu	18
28 oz. Bone-in Tomahawk Wagyu Ribeye, Teriyaki, Yuzu	75
Lobster Tempura, Wasabi Aioli, Orange Ponzu	48
Whole Wheat Soba with Shrimp & Bok Choy	18
Organic Grilled Chicken, Spicy Teriyaki Sauce & Asparagus	21
Koji Ribeye Fried Rice	16

SIGNATURE PLATES

Soy Jalapeno Marinated Glacier 51	42
Soy Glaze Shortribs w/ Turnip Greens and Potato Puree	29
Yuzu Miso Marinated Black Cod	36
Prime Koji Steak with Yuzu Bearnaise & Black Truffle Sauce	55
King Crab Legs with Wasabi Gratinated	38
Spicy Seafood Soup, Udon Noodles	25
Gochujang Marinated Grilled Lamb Chops, Pickled Cucumber	28
Gratinated Lobster Tails, Adachi Dynamite Sauce	58
Grilled Atlantic Salmon, Teriyaki Sauce, Asparagus	24
Grilled Dover Sole w/ Soy Garlic Butter	36

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 Miles Gin, Sake, Yuzu Wine, Pickled Onion	15
Sloe Roll Haymans Sloe Gin, Campari, Egg White, Lime	15
Meiji Era Nikka Coffey Grain, Spiced Syrup, Bitters	17
Mademoiselle Rose Ketel Grapefruit Rose, Yuzu, Lychee Soda	16
Origami Suntory Toki, Aperol, Amaro, Hibiscus Simple	15

DRAFT COCKTAILS

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

JAPANESE WHISKEY

Highball + 1 | Sour + 2 | Old Fashioned + 2 | Manhattan + 5

Hibiki Harmony	17
Nikka Coffey Grain	16
Toki	14
Hakushu 12yr	21
Yamazaki 12yr	22
Yamazaki 18yr	71

BEER

DRAFT

Sapporo Japanese Lager, Japan	6
Bells Two Hearted Ale, Michigan	7
Old Nation M-43, N.E. IPA, Michigan	10
Blanche de Chambly Wit, Quebec	7
Hitachino Nest White Ale, Japan	13
Virtue Cherry Cider, Michigan	12
Shorts Soft Parade, Michigan	10

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
Hitachino Yuzu Lager Japan	8
Stillwater Extra Dry Saison Ale	6
Founders CBS (32 oz.)	29
Stillwater "Insetto" Sour Plum	6

SAKE

	GL	CF	BTL
Hakutsuru Excellent 720ml 40% milled, 15% abv, unfortified, fruity & floral	7	16	30
Awashizuku 300 ml, crisp flavor, hints of white rice & melon	NA	NA	18
Kiku Masamune, Junmai, Taru 300 ml 35% milled, 15% abv, unfortified, cedar aged, dry	12	NA	22
Dragon God, Junmai Yamahai 720 ml 33% milled, 15% abv, unfortified, earthy	16	38	59
Kikusui Junmai Ginjo 720ml 40% milled, 15.5% abv, unfortified, off dry	16	38	59
Rihaku "Wandering Poet" Ginjo 300ml 45% milled, 15.2% abv, dry	21	43	80
Dassai "39" DaiGinjo 720ml 61% milled, 15.2% abv, dry	NA	NA	105
Tozai "Snow Maiden" Junmai Nigori 35% milled, 14.5% abv, unfiltered, rich & off dry	14	32	54
Kubota Senjyu Ginjo 720 ml, 50% milled, 16 % abv	19	44	74
Kikusukari, Junmai Gingo Nigori 375 ml, 15% abv, 38% polish	NA	NA	33
Bushido, Way of the Warrior, Ginjo Genshu	7	16	

ADD A PAIRING TO ANY MEAL

Sake Pairing	70
Wine Pairing	80
Sake & Wine Pairing	MP
Taste of Japan	MP

WINES BY THE GLASS

SPARKLING

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

WHITE

Pinot Gris, Sokol Blosser, Willamette Valley, OR 2015	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, Broken Dreams, Napa CA, 2017	15
Riesling, Bassermann-Jordan, Forst Riesling Trocken, Pfalz, Germany	13

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 Lapierre, Burgundy, FR 2017	15
Cabernet Sauvignon, Revelery, Columbia Valley, WA 2015	16
Cabernet Sauvignon, Trim, Napa, CA 2016	12

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
Billecart-Salmon, Blanc De Blanc, Champagne, FR 2006	248
Billecart-Salmon, Brut Reserve, Champagne, FR, NV 375ml	58
Canard Duchene, Brut, Champagne, FR, NV	80

WHITE

Ameztoi, Txakoli, Pais Vasco, ES 2017	56
Pepiere Muscadet, Loire, FR 2017	42
Cliff Lede, Sauvignon Blanc, Napa, CA 2016	78
Grgich Hills, Fume Blanc, Napa CA 2015	83
Pieropan, Garganega, Soave IT, 2016	47
Eroica, Riesling, Columbia Valley, WA 2016	54
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
Hohemorgen, Basserman-Jordan, Riesling, HR 2016	84
Darioush, Chardonnay, Napa, CA 2016	120

RED

Lignier Michelot, Chambolle Musigny, Burgundy FR 2015	135
Lioco "La Selva" Pinot Noir, Anderson Valley, CA 2015	95
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 2010	120
Chateau Musar Juenne, Bekka Valley, Lebanon 2015	50
Caymus, Cabernet Sauvignon, Napa, CA 2016	160
Cade Howell Mountain Cabernet Sauvignon, Napa CA 2015	225
Shafer, Cabernet Sauvignon "One Point Flve," Napa CA 2015	210
Joseph Phelps "Insignia", Napa, CA 2014	350
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
Motor City Kitty, Syrah, WA 2015	95
Red Mountain, Syrah, Yakima, WA 2013	54
Faust, Cabernet Sauvignon, Napa, CA 2016	105
Chateau de Mercues "Cuvee 6666," Malbec, Cahors, FR 2014	175
Chateau de Mercues "Icône WOW," Malbec, Cahors, FR 2014	235
Cliff Lede, Cabernet Sauvignon, Napa, CA 2015	155