

## TODAY'S FRESH FISH

	Nigiri 2 pc	Sashimi 3 pc		Nigiri 2 pc	Sashimi 3 pc
O-Toro	MP	MP	Diver Scallop	10	13
Chu Toro	MP	MP	Botan Ebi (Sweet Shrimp)	11	16
Blue Fin Tuna	MP	MP	Unagi	10	15
Ahi Tuna	9	12	Cooked Shrimp	8	12
King Ora Salmon	9	14	King Crab	14	18
Hamachi	9	13	Ikura	12	16
Uni	15	20	Squid	7	9
Octopus	8	12	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

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, Serrano	14
King Ora Salmon - Soy Ginger, Kizami Wasabi	11
Botan Ebi - Yuzu Miso, Wasabi Tobiko	14
Seared O-Toro - Kizami Wasabi, Eel Sauce	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, 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
Spicy Salmon Asparagus	11	9
Baked King Crab, Soy Paper, Tenkasu & Wasabi Aioli	18	14

## ADACHI MAKI ROLLS

<b>Natsumi</b> Crispy Lobster, Yuzu Aioli	22
<b>Zenko</b> Yuzu Truffle Hamachi	17
<b>Moss Garden</b> Tempura Kani Crab	15
<b>Four Seasons</b> Truffled Mushroom, Cucumber & Miracle Sauce	12
<b>Taikan</b> Dynamite Scallop Cucumber	11
<b>Juraku</b> Salmon with Avocado, Pickled Jalapeno & Soy Lime Sauce	14
<b>Adachi Flame</b> Tuna, Cucumber, Shrimp Tempura, Avocado	15
<b>Hiroo</b> Shrimp Tempura, Avocado, Tenkasu & Spicy Teriyaki	12
<b>Kikaku</b> Soft Shell Crab, Tobiko, Sambal Aioli	14
<b>Rainbow</b> Cucumber wrap, Salmon, Tuna, Hamachi, Kani Crab	16
<b>Dragon</b> Avocado & Eel Sauce, Crab Salad, Cucumber, Tenkasu	15
<b>Unkai</b> Salmon Tartare, Tempura Crab, Kizami Wasabi, Tenkasu	11

## 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 Add 3 pc Grilled Shrimp + 6	12
Quinoa Salad, Grilled Asparagus, Cherry Tomato Add 3 pc Grilled Shrimp + 6	12
Whole Lobster Salad, Shiitake Mushroom, Organic Greens, Wafu Dressing	42
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 Tartare	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	25
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
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
Grilled Atlantic Salmon, Teriyaki Sauce, Asparagus	24
Gratinated Lobster Tails, Adachi Dynamite Sauce	58

## 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

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.

## JAPANESE-INSPIRED COCKTAILS

<b>Japanese Whisky Sour</b> Suntory Toki, Domaine de Canton, Yuzu	14
<b>Tokyo Martini</b> Miles Gin, Sake, Yuzu Wine, Pickled Onion	15
<b>Sloe Roll</b> Haymans Sloe Gin, Campari, Egg White, Lime	15
<b>Meiji Era</b> Nikka Coffey Grain, Togarashi Syrup, Bitters	17
<b>Mademoiselle Rose</b> Ketel Grapefruit Rose, Yuzu, Lychee Soda	16
<b>Origami</b> Suntory Toki, Aperol, Amaro, Hibiscus Syrup	15
<b>Kannana Dori</b> Suntory Toki, Campari, Vermouth	15
<b>Death Before Decaf</b> Kona Coffee Vodka, Almande Baileys, Coconut, Cold Brew, Chocolate Aztec Bitters	13
<b>Summertime Sangria</b> Haku Japanese Vodka, St. Germain, White Wine, Plum, Peach, Nectarine, Yuzu	12
<b>Spicy Margarita</b> Casamigos Blanco, Cointreau, Lime, Serrano Pepper	15

## DRAFT COCKTAILS

<b>Moscow Mule</b> Titos Vodka, Ginger Beer, Lime	13
<b>Nippon Daisy</b> Sauza Tequila, Midori, Lime	14
<b>Chef Lloyd's Mule</b> Titos Vodka, Lime, Ginger Beer, Rum Float	14
<b>Japanese Pimm's Cup</b> Pimm's No1, Roku Gin, Lemon, Ginger	13

## JAPANESE WHISKEY

<b>Highball + 1   Sour + 2   Old Fashioned + 2   Manhattan + 5</b>	
<b>Hibiki Harmony</b> (1 ounce)	13
<b>Nikka Coffey Grain</b>	16
<b>Toki</b>	14
<b>Hakushu 12yr</b>	21
<b>Yamazaki 12yr</b>	22
<b>Yamazaki 18yr</b>	71

## BEER

<b>DRAFT</b>	
<b>Sapporo</b> Japanese Lager, Japan	6
<b>Bells</b> Two Hearted Ale, Michigan	7
<b>Old Nation</b> M-43, N.E. IPA, Michigan	10
<b>Blanche de Chambly</b> Wit, Quebec	7
<b>Hitachino Nest</b> White Ale, Japan	13
<b>Virtue</b> Cherry Cider, Michigan	12
<b>Shorts</b> Soft Parade, Michigan	10
<b>BOTTLE</b>	
<b>Stella Artois</b> Light Lager, Belgium	6
<b>Sapporo Reserve</b> Malt Lager, Japan	8
<b>Hitachino Ginger Brew</b> Spiced Ale, Japan	14
<b>Kirin Light</b>	5
<b>Hitachino Yuzu Lager</b> Japan	8
<b>Stillwater</b> Extra Dry Saison Ale	6
<b>Founders</b> CBS (32 oz.)	29
<b>Stillwater</b> "Insetto" Sour Plum	6

## SAKE

	GL	CF	BTL
<b>Hakutsuru Junmai Ginjo</b>	13	30	55
720ml 60% milled, 15% abv, smooth, crisp, fruity & floral			
<b>Awashizuku</b>	NA	NA	18
300 ml, crisp flavor, hints of white rice & melon			
<b>Kiku Masamune, Junmai, Taru</b>	12	NA	22
300 ml 35% milled, 15% abv, unfortified, cedar aged, dry			
<b>Dragon God, Junmai Yamahai</b>	16	38	59
720 ml 33% milled, 15% abv, unfortified, earthy			
<b>Kikusui Junmai Ginjo</b>	16	38	59
720ml 40% milled, 15.5% abv, unfortified, off dry			
<b>Rihaku "Wandering Poet" Ginjo</b>	21	43	80
300ml 45% milled, 15.2% abv, dry			
<b>Dassai "39" DaiGinjo</b>	NA	NA	105
720ml 61% milled, 15.2% abv, dry			
<b>Tozai "Snow Maiden" Junmai Nigori</b>	14	32	54
35% milled, 14.5% abv, unfiltered, rich & off dry			
<b>Kubota Senjyu Ginjo</b>	19	44	74
720 ml, 50% milled, 16 % abv			
<b>Kikusukari, Junmai Gingo Nigori</b>	NA	NA	33
375 ml, 15% abv, 38% polish			

## 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, Alexana, Willamette Valley, OR 2015	14
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
White Blend, Gytaku, Alsace, FR, 2015	18
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 Manciat Macon, Burgundy FR 2017	51
County Line, Chardonnay, Russian River Valley, CA 2016	82
Planeta Eurizone 1614, Nerello Mascalese, Sicily 2016	76
Hohenmorgen, 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 2014	50
Cade Howell Mountain Cabernet Sauvignon, Napa CA 2015	225
Shafer, Cabernet Sauvignon "One Point Five," 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
Continuum, Proprietary Red Wine, Napa, CA 2016	350

Here at Adachi Restaurant, our goal is treating you to a relaxing, indulgent evening with us. To ensure you're seated promptly – and the guests dining after you as well – we kindly ask that you join us at your table for no longer than two hours. Kanpai!