

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

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| 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 & Wasabi Aioli | 18 | 14 |

ADACHI MAKI ROLLS

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

BRUNCH COCKTAILS

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|---|----|
| Adachi Bloody Mary Effen Yuzu Vodka, Wasabi, Ginger | 12 |
| Mezcal Maria Vida Mezcal, Wasabi, Ginger | 12 |
| Add a Sidecar of Sapporo to your Mary or Maria | 2 |
| Bellini Martini Ketel One Peach, Peach Puree, Sparkling | 16 |
| Mademoiselle Rose Ketel Grapefruit Rose, Yuzu, Lychee Soda | 16 |
| Sake Martini Tito's, Sake, Cochi Americano | 16 |
| Michelada Nippon Sapporo Draft, Tomato Juice | 8 |
| Death Before Decaf Kona Coffee Vodka, Almande Baileys, Coconut, Cold Brew, Chocolate Aztec Bitters | 13 |

Feeling a Bottle of Bubbly.....

| | |
|---|-----|
| Chic Cava | 46 |
| Veuve Clicquot | 131 |
| Laurent Perrier | 126 |
| <i>Served with Choice of OJ, Peach or Raspberry Puree</i> | |

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 |
| Crispy Rice with Choice of Spicy Tuna or Salmon (2) | 12 |
| Crispy Rice with Avocado, Yuzu Kosho | 10 |
| Heritage Pork Dumpling with Soy Truffle Broth | 12 |
| Kobe Slider "Umami Flavors" | 11 |
| Grilled Eggplant with Miso Dare & Crushed Peanuts | 12 |

BRUNCH SPECIALTIES

| | |
|---|----|
| King Crab Benedict | 24 |
| Lobster Benedict | 19 |
| Sourdough Avocado Toast | 11 |
| Smoked Salmon Scramble, Cream Cheese, Salmon Roe | 16 |
| Tempura French Toast, Soy Caramel Banana | 12 |
| Crispy Chicken & Waffles | 19 |
| Adachi Omelette, King Trumpet Mushrooms, Potatoes | 15 |
| Grilled Ribeye & Eggs | 32 |
| Adachi Burger, Bacon & Fried Egg | 18 |

ENTREE SALADS

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|---|----|
| Whole Lobster Salad, Shiitake Mushroom, Cherry Tomato | 42 |
| Ahi Tuna Salad, Cucumber, Cherry Tomato, Enoki Mushroom | 24 |
| Salmon Poke, Brown Rice, Red Onion, Cucumber | 21 |

Baby Spinach Leaves, Crispy Leeks, Goma Dressing

| | |
|-----------------------------------|----|
| w / Grilled Chicken Breast | 21 |
| w / 4oz Flank Steak | 19 |
| w / Shrimp | 18 |

Quinoa Salad, Grilled Asparagus, Cherry Tomato

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|-------------------|----|
| w / Salmon | 21 |
| w / Shrimp | 18 |
| w / Tofu | 15 |

Organic Green Salad with Wafu Dressing

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|-----------------------------------|----|
| w / Airline Chicken Breast | 21 |
| w / 4oz Flank Steak | 19 |
| w / Tofu | 15 |
| w / Salmon | 24 |

LUNCH SPECIALTIES

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|--|----|
| Soy Jalapeno Marinated Glacier 51 | 41 |
| Yuzu Miso Marinated Black Cod | 36 |
| King Crab Legs Gratinated | 36 |
| Gratinated Lobster Tails, Dynamite Sauce | 44 |

SIDES

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|-------------------------------|----|
| Japanese Potatoes with Chives | 7 |
| Bacon | 8 |
| Sausage | 7 |
| Turkey Sausage | 8 |
| Fruit Bowl | 14 |

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

| | |
|---|----|
| 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, Togarashi Syrup, Bitters | 17 |
| Mademoiselle Rose Ketel Grapefruit Rose, Yuzu, Lychee Soda | 16 |
| Origami Suntory Toki, Aperol, Amaro, Hibiscus Syrup | 15 |
| Kannana Dori Suntory Toki, Campari, Vermouth | 15 |
| Death Before Decaf Kona Coffee Vodka, Almande Baileys, Coconut, Cold Brew, Chocolate Aztec Bitters | 13 |

DRAFT COCKTAILS

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|--|----|
| 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 Pimm's Cup Pimm's No1, Roku Gin, Lemon, Ginger | 13 |

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

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|--|----|
| Stella Artois Light Lager, Belgium | 6 |
| Sapporo Reserve Malt Lager, Japan | 8 |
| Hitachino Ginger Brew Spiced Ale, Japan | 14 |
| Kirin Light | 5 |
| 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 Junmai Ginjo 720ml 60% milled, 15% abv, smooth, crisp, fruity & floral | 13 | 30 | 55 |
| 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, 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

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

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|--|----|
| 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

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|---|-----|
| 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

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|--|-----|
| 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 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 |

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!