

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
Branzino with Shiso, Yuzu Kosho Dressing	17

DRESSED NIGIRI 2 pieces

Branzino - 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	10	8
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

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	17
Unkai Salmon Tartare, Tempura Crab, Kizami Wasabi, Tenkasu	11

STARTERS

Miso Soup	6
Steamed Organic Edamame	7
Spicy Organic Edamame	8
Steamed Organic Truffle Edamame	12
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 3 pc Grilled Shrimp + 6	
Quinoa Salad, Grilled Asparagus, Cherry Tomato	12
Add 3 pc Grilled Shrimp + 6	
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		
Japanese Whisky Sour	Suntory Toki, Domaine de Canton, Egg White, 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
Mile High Club	Rittenhouse Rye, Campari, Cocchi Torino, Amaro, Lemon	15
East Of Eden	Espolon Reposado, Yellow Chartreuse, Ginger, Lemon, Basil	15
Fall of Fuji	Vida Mezcal, Espolon Reposado, Lime, Apple Shrub, Cinnamon	13
Summertime Sangria	Haku Japanese Vodka, St. Germain, White Wine, Plum, Peach, Nectarine, Yuzu	12
Spicy Margarita	Casamigos Blanco, Cointreau, Lime, Serrano Pepper	15
Birmingham Margarita	Avion 44, Cointreau, Lime, Smoked Maldon Salt	30
24-Carrot Gold	Carrot Juice, Orange, Lime, Ginger Beer	6

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

JAPANESE WHISKY		
Highball + 1 Sour + 2 Old Fashioned + 2 Manhattan + 5		
Nikka Coffey Grain		16
Toki		14
Hakushu 12yr		21
Yamazaki 12yr		22
RESERVE WHISKY		
Hibiki Harmony Master's Selection (1 ounce)		45
Kurayoshi 18yr (1 ounce)		60
Kamiki Unique Second Maturation (1 ounce)		26
Hibiki Harmony (1 ounce)		13
Yamazaki 18yr		71

BEER		
DRAFT		
Sapporo	Japanese Lager, Japan	7
Bells	Two Hearted Ale, Michigan	10
Old Nation	M-43, N.E. IPA, Michigan	7
Blanche de Chambly	Wit, Quebec	13
Hitachino Nest	White Ale, Japan	12
Virtue	Cherry Cider, Michigan	
BOTTLE		
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
Lucky Buddha Beer	Asian Lager	6
Stillwater	"Insetto" Sour Plum	6

SAKE			
	GL	CF	BTL
Hakutsuru Junmai Ginjo	13	30	55
720ml 60% milled, 15% abv, smooth, crisp, fruity & floral			
Awashizuku	NA	NA	18
300 ml, crisp flavor, hints of white rice & melon			
Kiku Masamune, Junmai, Taru	12	NA	22
300 ml 35% milled, 15% abv, unfortified, cedar aged, dry			
Dragon God, Junmai Yamahai	16	38	59
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	43	80
300ml 45% milled, 15.2% abv, dry			
Dassai "39" DaiGinjo	NA	NA	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	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, Gyotaku, Alsace, FR, 2015	18
Chardonnay, Broken Dreams, Napa CA, 2017	15
Riesling, Kabinett, Fortser Bischofsgarten, Germany 2017	13

ROSE

Gris d Gris, Domaine de Fontsaite, Corbieres, FR	13
Calçada, Vinho Verde, Portugal	11

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	47
Cliff Lede, Sauvignon Blanc, Napa, CA 2016	75
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	79
Domaine Manciat Macon, Burgundy FR 2017	51
Hartford Court, Chardonnay, Russian River Valley, CA 2016	79
Hohenmorgen, Basserman-Jordan, Riesling, HR 2016	78
Darioush, Chardonnay, Napa, CA 2016	120
Planeta Eruzione 1614, Carricante, Sicily, 2016	93
St. Innocent, Pinot Blanc, Willamette Vally, OR 2015	57

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
Huntington, Pinot Noir, Santa Barbara, CA 2016	56
Kosta Browne, Pinot Noir, Sonoma Coast, CA 2017	225
Radio-Coteau, Pinot Noir, Sonoma Coast, CA 2014	125
Sea Smoke, Ten Pinot Noir, Sta. Rita Hills, CA 2016	135
Vieux Telegraphe, Chateaneuf du Pape, FR 2014	149
Chateau Musar, Bekka Valley, Lebanon 2010	95
Chateau Musar Juene, Bekka Valley, Lebanon 2014	53
Booker Ripper, Grenache, Paso Robles, CA 2016	175
Martinelli Zinfandel, Giuseppe & Luisa, Russian River, CA 2016	129
Darioush, Merlot, Napa CA 2014	148
Rabble, Merlot, Paso Robles, CA 2015	55
Remelluri Reserva, Rioja, Spain 2011	95
Cade Howell Mountain Cabernet Sauvignon, Napa CA 2015	225
Shafer, Cabernet Sauvignon "One Point Five," Napa CA 2015	210
Joseph Phelps, Cabernet Sauvignon, Napa, CA 2015	155
Cliff Lede, Cabernet Sauvignon, Napa, CA 2015	155
Faust, Cabernet Sauvignon, Napa, CA 2016	111
Caymus, Cabernet Sauvignon, Napa, CA 2017 (1.5L)	160
Quintessa, Rutherford, Napa CA 2015	305
Tomasso Bussola, Amarone, Veneto, IT 2015	135
Chateau de Mercues "Cuvee 6666," Malbec, Cahors, FR 2014	135
Chateau de Mercues "Icône WOW," Malbec, Cahors, FR 2014	255
Continuum, Proprietary Red Wine, Napa, CA 2016	370
Booker Fracture, Syrah, Paso Robles, CA 2017	195

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!