

## TODAY'S FRESH FISH

	Nigiri		Sashimi			Nigiri		Sashimi	
	2 pc	3 pc				2 pc	3 pc		
O-Toro	MP	MP	Diver Scallop		10	13			
Chu Toro	MP	MP	Botan Ebi (Sweet Shrimp)		11	16			
Bluefin 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 and 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 Puff Rice, 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, 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>Suzuki</b> Sliced Sea Bass, Tuna, Shiso Dressing	20
<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	17
<b>Unkai</b> 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
Rock Shrimp Tempura with Yuzu Chili Aioli	16
Japanese Katsu Chicken Sando, Yuzu Aioli	9
Heritage Pork Dumpling with Soy Truffle Broth	12
Kobe Slider "Umami Flavors"	11
Chilled Green Tea Noodles, Bluefin Tuna, Sesame Garlic	16
Grilled Eggplant with Miso Dare & Crushed Peanuts	12
Seafood Sunomono	15
Organic Green Salad with Wafu Dressing	8
Baby Spinach Leaves, Crispy Leeks, Goma Dressing	12
Quinoa Salad, Grilled Asparagus, Cherry Tomato	12
Hand Cut Fries with Spicy Mayo	6

## ADACHI TACOS 2 pieces

Lobster	12	Tuna	8	Vegetable	8
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## ENTREE SALADS

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	
<b>w/ Grilled Chicken Breast</b>	21
<b>w/ 4oz Flank Steak</b>	19
<b>w/ Shrimp</b>	18
Quinoa Salad, Grilled Asparagus, Cherry Tomato	
<b>w/ Salmon</b>	21
<b>w/ Shrimp</b>	18
<b>w/ Tofu</b>	15
Organic Green Salad with Wafu Dressing	
<b>w/ Airline Chicken Breast</b>	21
<b>w/ 4oz Flank Steak</b>	19
<b>w/ Tofu</b>	15
<b>w/ Salmon</b>	24

## DONBURI - Includes Miso Soup or Salad

Teriyaki Chicken, Daikon & Carrot	19
Unagi, Pickled Vegetable	18
Spicy Vegetable	15
Chirashi, Ginger & Takuan	15
8oz Ribeye, Yuzu Kosho Teriyaki	23

## ADACHI BENTO BOX

Seaweed Salad & Assorted Maki and Sushi	
Slow Cooked Ribs, Spicy Udon Noodles and Duck-Meatballs, and Assorted Pickles w/ Cauliflower	
<b>NOODLES - Includes Salad</b>	
Duck Meatball Udon, Scallions & Mushroom Soy	16
Grilled Chicken Udon, Spinach & Enoki	19
Chilled Inaniwa Noodles, Yuzu Truffle Dressing, Hijiki	15
<b>w/ Half Lobster</b>	25
<b>w/ King Crab Legs</b>	24
Spicy Seafood, Asparagus, Scallion & Crispy Leeks	21
Miso Ramen w/ Slow Cooked Ribs	21

## TEMPURA

Asparagus	4
Avocado	5
Sweet Potato	3
Shiitake Mushroom	3
Pumpkin	3
Shojin (Mixed Vegetables)	14

## SIGNATURE PLATES

Prime Koji Steak with Yuzu Bearnaise & Black Truffle Sauce	55
King Crab Legs with Wasabi Gratinated	38
Grilled Atlantic Salmon, Teriyaki Sauce, Asparagus	24
Organic Grilled Chicken, Spicy Teriyaki Sauce & Asparagus	21
Slow Cooked Ribs with Soy Caramel & Togarashi	19
Grilled Salmon, Brown Rice Salsa	21

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, Egg White, 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>Mile High Club</b> Rittenhouse Rye, Campari, Cocchi Torino, Amaro, Lemon	15
<b>East Of Eden</b> Espolon Reposado, Yellow Chartreuse, Ginger, Lemon, Basil	15
<b>Fall of Fuji</b> Vida Mezcal, Espolon Reposado, Lime, Apple Shrub, Cinnamon	13
<b>Autumn Sangria</b> Haku Japanese Vodka, St. Germain, Red Wine, Plum, Peach, Nectarine, Yuzu	12
<b>Spicy Margarita</b> Casamigos Blanco, Cointreau, Lime, Serrano Pepper	15
<b>Birmingham Margarita</b> Avion 44, Cointreau, Lime, Smoked Maldon Salt	30
<b>Daily Mocktail</b> Crafted To Your Preference	6

## 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>Nikka Coffey Grain</b>	16
<b>Toki</b>	14
<b>Hakushu 12yr</b>	21
<b>Yamazaki 12yr</b>	22
<b>RESERVE WHISKY</b>	
<b>Hibiki Harmony Master's Selection</b> (1 ounce)	45
<b>Kurayoshi 18yr</b> (1 ounce)	60
<b>Kamiki Unique Second Maturation</b> (1 ounce)	26
<b>Hibiki Harmony</b> (1 ounce)	13
<b>Yamazaki 18yr</b>	71

## BEER

<b>DRAFT</b>	6
<b>Sapporo</b> Japanese Lager, Japan	7
<b>Bells</b> Two Hearted Ale, Michigan	10
<b>Old Nation</b> M-43, N.E. IPA, Michigan	7
<b>Blanche de Chambly</b> Wit, Quebec	13
<b>Hitachino Nest</b> White Ale, Japan	12
<b>Virtue</b> Cherry Cider, Michigan	
<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>Lucky Buddha Beer</b> Asian Lager	6
<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			
<b>Bushido, Way of the Warrior, Ginjo Genshu</b>	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, Kabinett, Fortser Bischofsgarten, Germany 2017	13

### ROSE

Tavel, Chateau de Trinquedvel, FR	13
Whispering Angel, Cotes de Provence, FR	16

### 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
Dariouh, 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
Vieux Telegraphe, Chateaneuf du Pape, FR 201	149
Chateau Musar, Bekka Valley, Lebanon 2010	95
Chateau Musar Juenne, Bekka Valley, Lebanon 2014	53
Booker Ripper, Grenache, Paso Robles, CA 2016	175
Martinelli Zinfandel, Giuseppe & Luisa, Russian River, CA 2016	129
Dariouh, 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

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!