

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 & 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	15
Unkai Salmon Tartare, Tempura Crab, Kizami Wasabi, Tenkasu	11

BRUNCH COCKTAILS

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 w/ Spinach & Yuzu Truffle Bernaise	24
Lobster Benedict w/ Spinach & Yuzu Truffle Bernaise	19
Sourdough Avocado Toast w/ Yuzu Kosho	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 w/ Yuzu Truffle Bernaise	32
Adachi Burger, Bacon & Fried Egg w/ Fries	18

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

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

Quinoa Salad, Grilled Asparagus, Cherry Tomato

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

Organic Green Salad with Wafu Dressing

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

LUNCH SPECIALTIES

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

SIDES

Japanese Potatoes with Chives	7
Bacon	8
Sausage	7

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
Autumn Sangria Haku Japanese Vodka, St. Germain, Red 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
Daily Mocktail Crafted To Your Preference	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 WHISKEY

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	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
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 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	

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!

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 Trinquedev, 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 Lapiere, 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 Juenne, 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