

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
Bronzino	9	12	Saba (Mackerel)	7	9

Nigiri Tasting 8 pc / 16 pc 36 52 **Sashimi Tasting 16 pc/ 32 pc** 56 86

NEW STYLE SASHIMI

Yellowtail with Serrano, Truffle Ponzu Dressing	19
Thinly Sliced King Salmon with Soy Ginger, Kizami Wasabi	17
Yellowfin Tuna Tataki, Aji Amarillo, Vidalia Truffle Salsa	19
Scallop, Nashi Pear, Truffle Ponzu Dressing	19
Bronzino with Shiso, Yuzu Kosho Dressing	17

VEGETABLE NIGIRI 2 pieces

Trumpet Mushroom with Truffle Salt	8
Spicy Eggplant with Curry and Tempura Bits	8
Asparagus with Goma Dressing & Spectrum	6
Mixed Vegetables with Jalapeno Dressing & Yuzu Guacamole	6

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

Natsumi Crispy Lobster, Yuzu Aioli	22
Zenko Yuzu Truffle Hamachi	17
Four Seasons Truffled Mushroom, Cucumber & Miracle Sauce	12
Suzuki Sliced Sea Bass, Tuna, Shiso Dressing	20
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
Tempura Alaskan Crab Wasabi Tobiko, Osetra Caviar	44
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
Ryushi Rock Shrimp Tempura, Avocado, Asparagus, Cucumber	16
Alaskan Flame Spicy Salmon, Wasabi California Mix, Shiso	20

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.

STARTERS

Shiro Miso Soup	6
Steamed Organic Edamame	7
Spicy Organic Edamame	8
Steamed Organic Truffle Edamame	12
Blistered Shishito Peppers with Lime & Coarse Salt	10
Tuna Poke w/ Spicy Edamame, Furikake & Crispy Tempura	15
Grilled Shrimp & Octopus, Yuzu Guacamole	21
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	11
Prime Ribeye Tataki with Tozasu, Crispy Garlic	17
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 Cashews	12

SALADS

Organic Green with Wafu Dressing	8
Baby Spinach Leaves, Crispy Leeks, Goma Dressing	12
Add 3 pc Grilled Shrimp + 6	
Zao Jun Creamy Burrata & Crispy Eggplant with Yuzu Truffle Dressing	15
Whole Lobster, Shiitake Mushroom, Organic Greens, Wafu Dressing	42
Cucumber & Kani Crab	9
Seaweed with Goma Dressing	7
Spicy Kani Crab, Sambal Dressing	11

ADACHI TACOS 2 pieces

Lobster	12	Tuna	8	Vegetable	8
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YAKITORI

Duck Meatball	11	Marinated Chicken	11	Prime Ribeye	15
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TEMPURA

Asparagus	4	Avocado	5	Sweet Potato	3
Shrimp	12	Pumpkin	3	Shiitake Mushroom	12
Shojin	14	Sea Urchin	15	King Crab	24
Mixed Shojin	19	Soft Shell Crab	18		

PRIME CUTS

Creekstone 28 Day Wet Aged Beef Filet, Parsnip, Apple	47
Korean Miso Marinated Lamp Chop	32
Creekstone 28 oz Tomahawk	85
Prime Koji Steak, Truffle Braised Royal Trumpet Mushroom	55
Imperial Wagyu 28 oz Tomahawk	125
Ribeye Cap Steak Toban Yaki	44
Veal Tomahawk, Parmesan Panko Crust	55

ENTREES

Slow Cooked Ribs, Soy Caramel & Togarashi	19
Crispy Chicken, Soy, Ginger & Yuzu	18
Maine Lobster Tempura, Wasabi Aioli, Orange Ponzu	25
Whole Wheat Soba, Shrimp & Bok Choy	18
Koji Ribeye Fried Rice	17
Alaskan King Crab Legs, Wasabi Gratinated	38
Yuzu Miso Marinated Black Cod	36
Spicy Seafood Soup, Udon Noodles	25
Grilled Atlantic Salmon, Asparagus, Teriyaki	24
Organic Grilled Chicken, Asparagus, Spicy Teriyaki	22

SIDES

Sauteed Trumpet Mushrooms	18	Japanese Potatoes	11
Tenderstem Broccoli	11	Truffle Cabbage Steak	12
Grilled Mitake Mushrooms	15	Sweet Corn & Shichimi	12

JAPANESE-INSPIRED COCKTAILS

Root Down Plantation 3 Star Rum, Petit Royal, Ginger, Lemon, Peppercorn & Radish Syrup	15
Casa Lolita Casamigos Blanco, Peche de Vigne, Ginger, Lemon	16
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
Not So Rusty Nail Glenlivet 12, Cocchi Americano, Drambui, Angostura, Peychaud's	16
Spicy Margarita Casamigos Blanco, Cointreau, Lime, Serrano Pepper	15

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 WHISKY

Highball +1 | Sour +2 | Old Fashioned +2 | Manhattan +5

Nikka Coffey Grain	16
Toki	14
Hakushu 12yr	21
Yamazaki 12yr	22
Hibiki Harmony	26
RESERVE WHISKY	
Hibiki Harmony Master's Selection (1 ounce)	45
Kurayoshi 18yr (1 ounce)	60
Kamiki Unique Second Maturation (1 ounce)	26
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
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	15	30	55
720ml 60% milled, 15% abv, smooth, crisp, fruity & floral			
Awashizuku	NA	NA	22
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	18	36	65
720 ml 33% milled, 15% abv, unfortified, earthy			
Kikusui Junmai Ginjo	18	36	65
720ml 40% milled, 15.5% abv, unfortified, off dry			
Rihaku "Wandering Poet" Ginjo	22	44	82
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	16	32	58
35% milled, 14.5% abv, unfiltered, rich & off dry			
Kubota Senjyu Ginjo	20	40	75
720 ml, 50% milled, 16 % abv			
Kikusukari, Junmai Gingo Nigori	NA	NA	33
375 ml, 15% abv, 38% polish			

WINES BY THE GLASS

SPARKLING

Laurent Perrier, Champagne FR, NV	20 / 80
Cava Chic Barcelona, ES	10 / 40
Lambert De Seyssel, Rhone, FR	15 / 60

WHITE

Pinot Gris, Alexana, Willamette Valley, OR	14 / 56
Carricante, Tenuta Tescante, Mt Etna, Sicily	15 / 60
Cheverny, Domaine du Salvard, Loire, FR	13 / 52
Chardonnay, Broken Dreams, Napa CA	15 / 60
Chardonnay, Ramey, Russian River Valley, CA	21 / 84
White Blend, Gyotaku, Alsace, FR	18 / 72
Riesling, Kabinett, Lucashof, Pfalz, Germany	13 / 52

ROSE

Chateau de Trinquedel, Tavel, FR	13 / 52
By.OTT, Cotes de Provence, FR	18 / 72
Raventos i Blanc, ES (sparkling)	17 / 68

RED

Pinot Noir, Patton Valley, Willamette, OR	16 / 64
Pinot Noir, Louis Latour Marsannay, Burgundy, FR	19 / 76
Merlot, Rabble, Paso Robles, CA	18 / 72
Beaujolais, Marcel Lapierre, Burgundy, FR	15 / 60
Cabernet Sauvignon, Trim, Napa, CA	12 / 48
Cabernet Sauvignon, Jax Y3, Napa CA	18 / 72

WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING

Veuve Cliquot, Champagne, FR, NV	125
Ruinart, Blanc de Blancs, Champagne, FR NV	165
Dom Perignon, Champagne, FR 2008	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
Armand De Brignac, Brut, Champagne, FR, NV	500

WHITE

St. Innocent, Pinot Blanc, Willamette Vally, OR 2015	57
Domaine Desloges "Touraine", Sauvignon, FR 2017	75
Domaine Thomas Et Fils, Sancerre. FR 2018	72
Domaine Hippolyte Reverdy Sancerre, Sauvignon, FR 2018	65
Cliff Lede, Sauvignon Blanc, Napa, CA 2018	75
Grgich Hills, Sauvignon Blanc, Napa CA 2015	83
Pieropan, Garganega, Soave IT, 2017	47
Planeta Eruzione 1614, Carricante, Sicily, 2016	93
Cristom, Viognier, Willamette Valley, OR 2016	79
Ameztoi, Txakoli, Pais Vasco, ES 2017	56
Pepiere Muscadet, Loire, FR 2018	47
Heymann-Lowenstein 'L' Uhlen Laubach, Riesling, DE 2013	120
Hohenmorgen, Basserman-Jordan, Riesling, DE 2016	78
Eroica, Riesling, Columbia Valley, WA 2016	54
Henri Costal "Les Truffieres", Chablis, FR 2017	79
Darioush, Chardonnay, Napa, CA 2016	120
Hartford Court, Chardonnay, Napa, CA 2016	79

RED

William & Selyem Pinot Noir, Russian River Valley, CA 2016	235
Kosta Browne, Pinot Noir, Sonoma, CA 2017	225
Radio-Coteau, Pinot Noir, Sonoma, CA 2014	125
Koyama, Pinot Noir, Canterbury, New Zeland 2016	205
Vieux Telegraphe, Chateaneuf du Pape, FR 2015	149
Chateau Musar, Bekka Valley, Lebanon 2010	95
Booker Ripper, Grenache, Paso Robles, CA 2016	175
Andrew Will, Merlot, Columbia Valley, WA 2016	80
Lydenhurst, Cabernet Sauvignon, Napa CA 2015	190
Obsidian Ridge, Cabernet Sauvignon, Napa, CA 2016	110
Cade Howell Mountain Cabernet Sauvignon, Napa CA 2015	225
Shafer, Cabernet Sauvignon "One Point Flve," Napa CA 2016	210
Joseph Phelps, Cabernet Sauvignon, Napa, CA 2016	155
Cliff Lede, Cabernet Sauvignon, Napa, CA 2016	155
Faust, Cabernet Sauvignon, Napa, CA 2016	111
Caymus, Cabernet Sauvignon, Napa, CA 2017 (1L)	160
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!