



## today's fresh fish

	NIGIRI   2 PC	SASHIMI   3 PC
O-Toro	MP	MP
Chu Toro	MP	MP
Blue Fin Tuna	MP	MP
Ahi Tuna	9	12
King Ora Salmon	9	14
Hamachi	9	13
Branzino	9	12
Diver Scallop	10	13
Botan Ebi (Sweet Shrimp)	11	16
Unagi	10	15
Cooked Shrimp	8	12
Saba (Mackerel)	7	9
Squid	7	9
Octopus	8	12

### new style sashimi

Hamachi With Serano, Truffle Ponzu Dressing	19
Thinly Sliced King Salmon With Soy Ginger, Kizami Wasabi	17
Scallop, Nashi Pear, Truffle Ponzu Dressing	19

### hand cut rolls

	CUT	HAND
Spicy Tuna + Cucumber	12	8
Hamachi Jalapeño	12	8
Salmon	10	7
Salmon, Avocado, Tenkasu	12	8
Eel Cucumber Or Eel Avocado	14	10
California	10	8
Cucumber + Avocado	8	5
Vegetable Tempura	13	8

### adachi maki rolls

Zenko Yuzu Truffle Hamachi	17
Four Seasons Truffled Mushroom, Cucumber + Miracle Sauce	12
Juraku Salmon with Avocado, Pickled Jalepeño + 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

### starters

Shiro Miso Soup	6
Steamed Edamame	7
Spicy Organic Edamame	8
Steamed Organic Truffle Edamame	12
Blistered Shishito Peppers With Lime + Coarse Salt	10
Crispy Spicy Rice Tuna (2)	12
Crispy Rice Avocado (2)	10
Rock Shrimp Tempura With Yuzu Chili Aioli	16
Kobe Slider "Umami Flavors"	11

### salad

Organic Green With Wafu Dressing	8
Cucumber + Kani Crab	9
Seaweed With Goma Dressing	7
Spicy Kani Crab, Sambal Dressing	11

### yakitori

Marinated Chicken	11
Prime Ribeye	15
Sake Marinated Chicken Wings	10

### entrées

Slow Cooked Ribs, Soy Caramel + Togarashi	19
Crispy Chicken, Soy, Ginger + Yuzu Aioli	17
Ribeye Fried Rice	17
Prime Koji Steak, Truffle Braised Royal Trumpet Mushroom	55
Grilled Atlantic Salmon, Asparagus, Teriyaki	24
Organic Grilled Chicken, Asparagus, Spicy Teriyaki	22

## featured cocktails

### japanese-inspired

<b>Japanese Whiskey Sour</b> Suntory Toki, Domaine de Carton, 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>Mademoiselle Rose</b> Ketel Grapefruit Rose, Yuzu, Lychee Soda   <b>Pitcher Serves 4   \$52</b>	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>Spicy Margarita</b> Casamigos Blanco, Cointreau, Lime, Serrano Pepper   <b>Pitcher Serves 4   \$52</b>	15

### draft | Pitchers Available | \$44

<b>Moscow Mule</b> Tito's Vodka, Ginger Beer, Lime	13
<b>Nippon Daisy</b> Sauza Tequila, Midori, Lime	14
<b>Chef Lloyd's Mule</b> Tito's Vodka, Lime, Ginger Beer, Rum Float	14
<b>Japanese White Lychee Sangria</b>	11

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## JAPANESE WHISKY

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

<b>Nikka Coffey Grain</b>	16
<b>Toki</b>	14
<b>Hakushu 12yr</b>	21
<b>Yamazaki 12yr</b>	22
<b>Hibiki Harmony</b>	26
<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>Yamazaki 18yr</b>	71

## BEER

<b>DRAFT</b>	
<b>Sapporo</b> Japanese Lager, Japan	6
<b>Old Nation M-43</b> N.E. IPA, Michigan	10
<b>Short's Summer Shandy</b>	7
<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> 720ml 60% milled, 15% abv, smooth, crisp, fruity & floral	15	30	55
<b>Awashizuku</b> 300 ml, crisp flavor, hints of white rice & melon	NA	NA	22
<b>Kiku Masamune, Junmai, Taru</b> 300 ml 35% milled, 15% abv, unfortified, cedar aged, dry	12	NA	22
<b>Dragon God, Junmai Yamahai</b> 720 ml 33% milled, 15% abv, unfortified, earthy	18	36	65
<b>Kikusui Junmai Ginjo</b> 720ml 40% milled, 15.5% abv, unfortified, off dry	18	36	65
<b>Rihaku "Wandering Poet" Ginjo</b> 300ml 45% milled, 15.2% abv, dry			22
<b>Dassai "39" DaiGinjo</b> 720ml 61% milled, 15.2% abv, dry	NA	NA	105
<b>Kubota Senjyu Ginjo</b> 720 ml, 50% milled, 16 % abv	20	40	75
<b>Kikusukari, Junmai Gingo Nigori</b> 375 ml, 15% abv, 38% polish	NA	NA	33
<b>Bushido, Way of the Warrior, Ginjo Genshu</b>			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!*



DRAFT COCKTAILS NOW AVAILABLE IN PITCHERS

## WINES BY THE GLASS

### SPARKLING

Laurent Perrier, Champagne FR, NV	20 / 80
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, Gytaku, Alsace, FR	18 / 72
Riesling, Kabinett, Lucashof, Pfalz, Germany	13 / 52

### ROSE

Chateau de Trinquedvel, 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

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
Pepiere Muscadet, Loire, FR 2018	47
Heymann-Lowenstein 'L' Uhlen Laubach, Riesling, DE 2013	120
Eroica, Riesling, Columbia Valley, WA 2016	54
Henri Costal "Les Truffieres", Chablis, FR 2017	79
Dariouh, 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
Obsidian Ridge, Cabernet Sauvignon, Napa, CA 2016	110
Cade Howell Mountain Cabernet Sauvignon, Napa CA 2015	225
Shafer, Cabernet Sauvignon "One Point Five," Napa CA 2016	210
Joseph Phelps, Cabernet Sauvignon, Napa, CA 2016	155
Cliff Lede, Cabernet Sauvignon, Napa, CA 2016	155
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