Mongolian Beef
buttermilk gnocchi parisienne, kai lan, sesame | 19

Chiang Mai Duck Carnitas
green papaya slaw, scallion pancake, cilantro | 20

Pork Spare Rib
spicy kabayaki, peanuts | 9

UNI TAKEOUT
A 3% Kitchen Provision will be added to all food items to help ensure a better wage for our non-tipped team members.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Miso Soup
shittake, green onion, hijiki seaweed | 8

Shishito Peppers
kabayaki, sesame, smoked salt | 11

Brussels Sprouts
nuoc cham, thai herbs, puffed rice | 13

SUSHI BOWLS
Chirashi
salmon, yellowtail, tuna | 32

NIGIRI (2pcs)

*Hirame - Fluke
radish, lemon oil | 11

*Tai - Sea Bream
yuzu-miso dressing | 10

*Cucumber
bottarga | 9

*Hotate - Scallop
scallion, fish sauce dressing | 13

*Ikura - Smoked Salmon Roe
drawn butter | 9

*Hamachi - Yellowtail
ponzu powder, picked chili | 9

*Sake - Ora King Salmon
beet, gochujang | 9

*Shima Aji - Striped Jack
spicy squid emulsion, anise hyssop | 12

Dashi Maki Tamago
dashi gelée | 8

*Uni - Sea Urchin
inari, konbu-ume condiment | 16

*Saba - Mackerel
scallion, ginger | 8

*Akami - Tuna
pickled scallion, lemongrass | 13

*Toro - Fatty Tuna
uni powder, nori reduction | 25

*Unagi - Freshwater Eel
mushroom crema, foie gras kabayaki | 17

A5 Wagyu Sirloin
soy koji, fried garlic, negi | 32

MAKIMONO

Fried Pickle | 11
ikura, miso ranch, yuzu kosho

*Spicy Tuna | 16
rocoto pepper, avocado, tenkasu

*Salmon & Cucumber | 16
moromiso

*Hamachi Negima | 16
pickled banana pepper, scallion

*Negi Toro | 36
scallion, gari, shallot

*Tri-Color Oshizushi | 23
tuna, yellowtail, salmon, torched mayo, chile

*California | 26
snow crab, cucumber, avocado

Enter the Dragon | 20
shrimp katsu, unagi, avocado

SUSHI OMAKASE
chef’s choice combination | 75
8 Pieces Nigiri
2 Makimono Rolls

chef’s choice combination | 105
8 Pieces Nigiri
2 Makimono Rolls

chef’s choice
8 Pieces Nigiri | 55
12 Pieces Nigiri | 75
16 Pieces Nigiri | 150

12 pieces makimono
Makimono 27
Makimono 55
Makimono 110

TO-GO COCKTAILS

Persimmon Kiss | 17
mezcal, persimmon, campari, sweet vermouth, orange oil

Alaska | 17
gin, yellow chartreuse, regan’s orange bitters

Dio | 17
plantation 3 star, lime, sugar, peychauds

Mexican Firing Squad Special | 17
blanco tequila, lime, pomegranate, ancho

Honey Land | 17
lapacho, lemon, honey, aaftron, absinthe

Paper Plane | 17
bourbon, lemon, amaro nonino, aperol

Five Cocktail Sampler Pack | 80
bartender’s choice

SAKE

Fukuchu | 80
‘Seaside,’ Sparkling Sake, 500ml

Sake Sommerli Flight | 100
three, 300ml bottles

Bunraku

Sake Sommelier Flight | 100
three, 300ml bottles

Konteki

‘Pearls of Simplicity’ Kyoto

WINE

ROSE
Grenache | 60
Bieler Père et Fils. Provence | 2019

SPARKLING
Xarello | 60
‘Blanc de Blancs,’ Raventos, Conca del Riu

WHITE
Sauvignon Blanc | 95
Château de Sancerre, Sancerre | 2017

RED
Pinot Noir | 72
Valravn, Sonoma | 2019

BEER

Sapporo (12-pack) | 40

Night Shift "Nite Lite" | 4-pack | 30

Tecate | 4-pack | 12

Sapporo (4-pack) | 15

Night Shift “Santilli” IPA | 4-pack | 30

Hitachino Yuzu Lager | 4-pack | 40

Night Shift "Santilli" IPA | 4-pack | 30

Tecate (4-pack) | 12

Bantan "Buzzwig" Cider | 4-pack | 20