

STARTERS

- EDAMAME** NOSH 12 / SHARE 16
- MISO SOUP** 10
Dashi Broth / Miso / Tofu / Wakame / Scallions
- ZETA GREENS** 16
Field Greens / Cucumber / Carrots / Tomato /
House-Made Carrot Ginger Vinaigrette
- WAKAME SALAD** 14
Classic Japanese Seaweed Salad / Cucumber / Chili Oil
- NORI KURAKKA (SPICY TUNA NACHOS)*** 22
Seared Seven Spice Tuna Sashimi / Avocado / Spicy Mayo
Masago / Micro Cilantro / Wasabi Dusted Nori Chips
- STEAMED OR FRIED PORK GYOZA** 15
Pork and Vegetable Dumplings / Ginger Vinaigrette
- CARROT & GINGER SOUP** 12
Scallions / Crispy Fried Carrots
- CHICKEN KATSU SLIDERS** 18
Panko Breaded Chicken / Cabbage Slaw / Katsu Mayo

CRAZY A-BAO BUNS

- Two Baos for \$18
- PORK BELLY** 10
Slow-Roasted Pork Belly / Tangy Asian BBQ Sauce /
Pickled Cucumber
- KOREAN BBQ SHORT RIB** 10
Kalbi Marinated Short Ribs / Gochujang Sauce / Kimchi
/ Green Onion

ENTREE BOWLS

- SHORT RIB BIBIMBAP** 27
Short Rib / Fried Egg / Green Onion Namul / Japanese
Rice Gochujang Sauce
- RED CHICKEN CURRY** 24
Roasted Chicken / Lemongrass / Ginger / Chili /
Cilantro / Basil
- TUNA POKE BOWL*** 42
Avocado / Masago / Wakame / Bean Sprouts / Tamago /
Furikake / Kimchi / Spicy Aioli / Pickled Beech
Mushrooms

SIGNATURE COCKTAILS

モンキー 四十七

TOKI OLD FASHIONED 23

Toki Japanese Whisky / Natural Cane Sugar /
Bittermens Orange Bitters / Cherry / Orange

PEARS WELL WITH GINGER 17

Absolute Pear / Domaine De Canton Ginger
Liqueur / Lemon / Edible Flower

OPEN SESAME 18

Olmecca Altos Reposado Tequila / Cointreau Sesame
Oil / Orange / Lime / Sesame Seed & Salt Rim

MADRAS MULE 19

Absolute Elyx / Curry Ginger
Syrup / Lime / Ginger Beer

AYE TONY! 22

Zacapa 23 Rum / Luxardo Maraschino
Liqueur / Antica Sweet Vermouth

SAKE SANGRIA 16

Sake / Reisling / Apple Juice
/ Yuzu / Peach Liqueur

THE UN-YUZUAL NEGRONI 20

Del Maguey Vida Mezcal / Campari /
Sweet Vermouth / Yuzu / Orgeat

U-BE B BABY 21

HeavenSake 12 / Nikka Vodka
/ St. Germaine / Ube Syrup

SIGNATURE ROLLS

- DRAGON ROLL*** 24
Giant Crispy Prawn / Cream Cheese / Tuna / Avocado /
Shrimp / Kewpie Mayo / Eel Sauce
- JALAPENO ROLL*** 20
Spicy Ahi Tuna / Yellowtail / Jalapeno / Avocado
- EVEREST ROLL*** 20
Madai / Cucumber / BBQ Eel / Nori Wasabi Crunch /
Spicy Ponzu Masago / Micro Cilantro
- HAWAIIAN ROLL*** 19
Spicy Tuna / Cucumber / Tuna / Salmon / Avocado
- DYNAMITE ROLL*** 20
Yellowtail / Tuna / Salmon / Wasabi Mayo / Cucumber /
Masago
- BONSAI ROLL*** 21
BBQ Eel / Spicy Tuna / Cucumber / Avocado / Tempura
Crunch
- CALIFORNIA ROLL*** 18
Crab Salad / Mayo / Cucumber / Avocado / Masago
- KANJI ROLL*** 20
Spicy Salmon / Cucumber / Avocado / Tobiko / Sriracha
/ Micro Cilantro

NIGIRI & SASHIMI

- Nigiri (two pc 12) Sashimi (three pc 15)
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|-----------------------|---------------------------|
| Maguro (Tuna)* | Unagi (BBQ Eel)* |
| Sake (Salmon)* | Ebi (Shrimp) |
| Hamachi (Yellowtail)* | Masago (Smelt Roe)* |
| Hirame (Madai)* | Tobiko (Flying Fish Roe)* |

WINE BY THE GLASS

GL | BTL

SPARKLING/CHAMPAGNE		
Riondo Veneto, IT	17	80
Chandon Brut Classic CA	20	95
Moët & Chandon Imperial Brut Epernay, FR	xx	135
ROSE		
Domaines Ott By.Ott Provence, FR 2022	19	74
SANCERRE		
Baron de Ladoucette Cante Lafond Loire, FR 2022	16	62
SAUVIGNON BLANC		
Emmolo by Caymus CA 2022	17	66
Wairau River Marlborough, NZ	19	74
Cakebread Napa Valley, CA	xx	110
CHARDONNAY		
Sonoma Cutrer Russian River Ranches, CA	19	74
Flowers Sonoma Coast, CA 2022	17	66
Domaine Billaud-Simon Chablis, FR	xx	150
RIESLING		
August Kessler R Riesling, Rheingau, GER	16	62
PINOT NOIR		
Owen Roe Sharecropper Willamette Valley, OR	20	78
Joseph Drouhin Bourgogne Burgundy, FR	23	90
CABERNET SAUVIGNON		
DAOU Paso Robles, CA	19	74
Beringer Knights Valley Napa Valley, CA	26	103
OTHER REDS		
Tablas Creek Bonnet Creek Reserve Paso Robles, CA	18	72
Lamole di Lamole Chianti Classico DCG, IT	19	74

