



Sake

House

Momokawa "Silver" Junmai Ginjo (Oregon)	Bamboo pitcher	14
Accessible and easy to drink		
Hakushika Tokusen (Hyogo)	Small Tokuri	15
Served warm	Large Tokuri	20

Sparkling

Poochi-Poochi Junmai (Fukushima)	330 ml	20
Light, unfiltered and slightly off dry		
Hana Hou Hou Shu "Pink" (Okoyama)	300 ml	25
Light sake infused with hibiscus and rose hips		

Fragrant

Moriko Daiginjo (Yamaguchi)	Glass	12
Slightly dry with aromas of cherry and mint	500 ml	75
Ken Daiginjo (Fukushima)	720 ml	125
Elegant and crisp with aromas of melon, pear and peach		
Kaori Junmai Ginjo (Yamaguchi)	300 ml	25
Medium dry and light Sake with aroma of melon and banana		
Minowamon Daishichi Junmai Daiginjo (Fukushima)	720 ml	175
Perfect balance between rich and crisp, with hints of tropical fruit		

Light & Smooth

Tozai Junmai (Kyoto)	Glass	6
Soft and delicate with aromas of grape and herbal notes	300ml	20
Hakushika Yamadanishiki Junmai (Hyogo)	Bamboo pitcher	20
Produced from notably aromatic rice with a mild flavor		
Mizu No Shirabe Ginjo (Fushimi)	720 ml	55
Clean and Light with hints of minerals and marshmallows		
Sato No Homare Junmai Ginjo (Ibaraki)	300 ml	40
Light, fruity nose laced with violet, melon and strawberry		
Hakkaisan Junmai Ginjo (Niigata)	720 ml	95
Very clean, crisp and easy to drink		

Rich

Daishichi Kimoto Honjozo (Fukushima)	Bamboo pitcher	30
Creamy fragrance of rice and aromas of Japanese cypress		
Madoka Genshu Honjozo (Yamanashi)	720 ml	55
Full bodied, well balanced and pleasant aromas of rice		
Shirakabe-Gura Kimoto Tokubetsu Junmai (Hyogo)	720 ml	80
Round, tropical balanced sake with a lengthy finish		

Aged

Kijoshu Seiryō 3 years (Ehime)	Glass	16
Round and full of orange and raisiny flavors	500 ml	90
Tenranzan Koten Junmai Koshu "1997" (Saitama)	500 ml	60
Smoky with hints of toasted nuts and caramel		

Traditional

Murai Nigori Genshu (Aomori)	Glass	8
Unfiltered sake style, with rich flavors and aromas of coconut		
Hyousho Junmai Ginjo (Akita)	720 ml	30
A dry, partially unfiltered sake with aromas of nut, banana peel and spices		

Seasonal Sake

Takatenjin Junmai Ginjo (Shizuoka)	Glass	10
A dry and lively sake with green plum and mellow rice flavors	720ml	95
Dassai Junmai Ginjo (Yamaguchi)		
Fruity nose with soft aromas of melon and pear	300 ml	30
Kikusui Junmai Ginjo (Niigata)		
Rich mouth-feel; aromas of tropical fruit with hints of spices	300 ml	25

* Kumamoto Oysters

with candied ginger and ponzu	4 / ea.
add uni and Ossetra caviar	6 / ea.

Miso Soup

with green onions and seaweed	7
-------------------------------	---

Lacquered Foie Gras and Barbequed Eel

with green apple and kabayaki glaze	17
-------------------------------------	----

Seaweed Salad

four seaweeds with soy, brown rice vinegar and tuna flakes	7
--	---

Crunchy Maine Lobster

with "Singapore" black pepper chili sauce	16
---	----

* Hamachi

with ginger mignonette, fresh wasabi and green apple	14
--	----

* Uni Spoon

with a quail egg, ossetra caviar and chives	16
---	----

Tako (Japanese Octopus Sashimi)

with hot oil, soy and ginger	13
------------------------------	----

Tempura of Seasonal Vegetables

with soy-dashi dipping sauce and miso aioli	10
---	----

* Bronzini (Greek Sea Bass)

with tomatillo salsa verde, crunchy mushroom and candied yuzu	16
---	----

* Tairagai (Japanese Pen Shell)

with cauliflower purée, truffle vinaigrette and garlic	16
--	----

Shishito (fried Japanese sweet peppers)

with sesame, kabayaki glaze and tuna flakes	8
---	---

Rock Shrimp Tempura

with spicy red pepper aioli and Korean pepper threads	17
---	----

* Wild Bluefin Toro Tataki

with seared foie gras, spiced poire d'Anjou and apricot yuzu	23
--	----

* Poke (Wild Bluefin Tuna)

with sweet onions, sesame, seaweed and pickled mung bean	16
--	----

Fish Taco

with grilled halibut, avocado cream and charred tomato salsa	8
--	---

* Wild Bluefin Tuna Ceviche

with coconut, chilies and lemongrass	17
--------------------------------------	----

* Anago Tempura (Saltwater Eel)

with green tea salt and shirred egg	14
-------------------------------------	----

Unagi (Freshwater Eel)

with seasoned rice, sesame and pickled burdock	12
--	----

Steak Teriyaki of "Kobe" Beef

with Kabayaki sauce, Vidalia onion juice, seasoned salts and lime	22
---	----

* A5 Wagyu Striploin on Hot Ocean Rock

with spicy ponzu, ginjyo sake-coconut and fresh wasabi	30 / oz.
--	----------

Chef's Choice Sashimi Combination Platter

"Innovative interpretation" of exotic fish	45, 80, 105 and up
--	--------------------

* Ainame (Japanese Wild Greenling)

Priced to Market

* Wild Bluefin Toro

Priced to Market

UNI IS HAPPY TO BRING BACK

酒ボム
SAKE BOMB
SUNDAYS

THESE ITEMS ARE PREPARED ANY STYLE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE.
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.