



HIMIZU A.Y.C.E



AGES 2 & UNDER FREE, AGES 4-11 \$40

90 LIMIT / FOOD WASTE WILL BE CHARGED

\$75

FIRE



- WAGYU RIB CAP
- WAGYU TOP BLADE
- WAGYU BACK RIB
- BONELESS SHORT RIB
- PRIME BONE IN SHORT RIB
- PRIME ANGUS AGED RIBEYE
- KOBE TONGUE
- COLOSSAL PRAWNS
- LOBSTER TAILS

WATER



- SALMON SASHIMI
- BLUEFIN SASHIMI
- HAMACHI SASHIMI
- TAI SASHIMI
- TORO SASHIMI/NIGIRI
- TORO PURI CRUNCH
- CUCUMBER OYSTERS
- THAI SCALLOPS



AGES 2 & UNDER FREE, AGES 4-11 \$30

90 LIMIT / FOOD WASTE WILL BE CHARGED

\$55

FIRE



- WAGYU BRISKET
- WAGYU TORO
- WAGYU CHUCKFLAP
- WAGYU TOP SIRLOIN
- GALBI
- PRIME HANGER
- DRY AGED PORK BELLY
- PORK CHEEK
- BEEF TONGUE
- CALAMARI STEAK
- LARGE INTESTINES

WATER



- SALMON NIGIRI
- SALMON BELLY NIGIRI
- TUNA NIGIRI
- HAMACHI NIGIRI
- SCALLOP NIGIRI
- UNAGI NIGIRI
- TAI NIGIRI

HOUSE

- KOMBU CURED LIVER
- WAGYU PORK SAUSAGE

HIMIZU

APPETIZERS

CRISPY RICE RENDANG

CRISPY RENDANG RICE, COCONUT TUNA, PICKLED JALEPENO

BEEF LARB TACOS

TAMARIND WAGYU BEEF, WONTON TACO, LEMONGRASS AIOLI

WINGS

YUZU FISHSAUCE WINGS, CRISPY BASIL

STREET CORN RIBS

CORN RIBS, FURIKAKE, COCONUT NEGI SAUCE, CILANTRO AIOLI

WAGYU SLIDER

WAGYU PATTY, ONION TRUFFLE JAM, CRISPY ONIONS, BRIOCHE BUN

ADDICTIVE FRIES

DOUBLE BATTER TRUFFLE FRIES, SOUR ROASTED NEGI DIP

JAPANESE TOMYUM

GALANGAL, MISO, LEMON CURRY LEAVES, CHILLI OIL

CRUDO

LEMONGRASS SALMON

CURED SALMON, LEMONGRASS PONZU, GARLIC CRISP

HAMACHI JALAPENO

GARLIC, PICKLED JALEPENO SALSA, STRABERRY MINT JAM

CHEF CREATION

CHEF MONTHLY CREATIONS (ASK SERVER FOR DETAILS)

RICE & NOODS

UNI CREAM UDON

CREAMY DASHI UNI, UDON, CRISPY BONITO PANKO

WAGYU RICE

GARLIC WAGYU RICE, CHEESY EGG, TONKOTSU GLAZE

INDOME MAZEMEN

FRESH RAMEN NOODLES, HOUSE MADE INDOME SAUCE, CURED EGG

HANDROLLS

TRUFFLE UNI TORO

CHOPPED TRUFFLE TORO, UNI FOAM

SURF AND TURF

WAGYU, SHRIMP, SALSA COMPOTE

CHIPOTLE CRUNCH

UNAGI, SALMON, CHIPOTLE, COTIJA

SIGNATRE ROLLS

SALMON PANANG

CRAB, ROASTED BELL PEPPERS, SEARED SALMON, CHILLI BASIL

GREEN CRYING TIGER

WAGYU BEEF, SHRIMP TEMPURA, SHISO, CUCUMBER, NAM JIM JEAW

LOTUS LADY ROLL

TUNA, HAMACHI, SALMON, AVOCADO, BELL PEPPERS, AJI FISH SAUCE

MANGO CHILI HAMACHI

SOY PAPER, TUNA, PANKO HAMACHI, MANGO MINT SALAD

DINNER SET

THE EXPERIENCE \$32

- CHOICE OF 3 PREMIUM MEATS
- CHOICE OF 1 RICE OR NOODS
- CHOICE OF 1 APPETIZER
- SALMON SUSHI CUT ROLL
- 2 PCS NIGIRI



PROTEIN PACK \$28

- CHOICE OF 1 VIP MEAT
- CHOICE OF 2 PREMIUM MEATS
- CHOICE OF 1 SUSHI ROLL
- CHOICE OF 1 CRUDO



SUSHI LOVER \$25

- CHOICE OF 4 PCS NIGIRI
- CHOICE OF 1 SIGNATURE ROLL
- SALMON SUSHI CUT ROLL
- MISO SOUP OR TONKOTSU



HOUSE SET \$20

- CHOICE OF 2 PREMIUM MEATS
- CHOICE OF 1 RICE AND NOODS
- SALMON SUSHI CUT ROLL
- SALMON HAND ROLL



DRINK MENU

COCKTAILS

GUAVA GEISHA \$15

GUAVA BANANA
PURÉE, CALPICO,
SHOCHU YUZU JUICE

LYCHEE ASAGI \$15

LYCHEE PUREE,
LAVENDER BITTER,
EGG WHITES

YUZU SPRITZ \$18

YUZU JUICE, SHOCHU,
COCONUT CREAM, MINT
SODA

OISHI BLACK \$15

BARREL AGED SHOCHU,
BLACK SESAME
ORANGE BITTERS

HAPPY HOUR



SAKE

KIKISUI - JUNMAI GINJO CLEAN.SMOOTH.RICH
8OZ- \$19. 720ML-\$55. 1.8L-\$95

NIGORI (CLOUDY SAKE)

SHO CHIKU BAI 720ML - \$22/ YUKI PEACH 375ML- \$18

HAKUTAKE SHOCHU HOUSE FAVORITE!
(YUZUMON 750ML - \$40 / UMEPON 750ML - \$38)

OCEAN VIEW JUNMAI PAIRS WITH SEAFOOD
8OZ- \$16. 720ML-\$38

SKYLINE JUNMAI SAVORY, PAIRS WITH BBQ
8OZ- \$16. 720ML-\$38

AMAKUSA MUGI IN HOUSE BARREL AGED SOCHU
4OZ ON THE ROCKS - \$10 8OZ- \$18.

NEW

TAKARA J-POP JAPANESE FLAVORED SELTZERS \$9

BEER

SAPPORO \$8/25

ASAHI \$8/25

YUZU KYOTO \$12

MATCHA IPA \$12

SOJU

CHAM. FRESH \$12

JINRO ZERO \$12

FLAVORED \$12

NON ALCHOLIC

YUZU TEMPLE \$8

STRAW. RAMUNE \$4

LYCHEE RAMUNE \$4

COKE/DIET \$3

SPRITE \$3

GREEN TEA \$4



TUESDAY-THURSDAY

CONSUMER ADVISORY

CONSUMING RAW
OF
UNDERCOOKED
MEATS, POULTRY,
SEAFOOD,
SHELLFISH OR
EGGS MAY
INCREASE RISK OF
FOODBORNE
ILLNESS
ESPECIALLY IF
YOU HAVE
CERTAIN MEDICAL
CONDITIOINS