

nigiri sushi

(Two pieces per order)

Tuna/Maguro	4.29	Squid/Ika	4.59
Seared Tuna/Tataki	4.59	Albacore/White Tuna	4.59
Yellow Tail/Hamachi	4.99	Egg/Tamago	3.79
Salmon/Sake	4.59	Red Snapper/Tai	3.99
Quail Egg Shooters (2)	4.99	Shrimp/Ebi	4.79
Freshwater Eel/Unagi	5.29	Surimi Crab	4.59
Mackerel/Saba	4.59	Octopus/Tako	4.59
Flying Fish Roe/Tobiko	4.59	Smoked Salmon	3.99
Scallop/Hotategai	4.29	Fried Tofu/Inari	3.99
Quail Egg & Tobiko (2)	4.79	Surf Clam/Hokigai	4.99
Salmon Roe/Ikura	4.59	Upside Down Shrimp	5.99

maki sushi

hand rolls

spicy scallops	6.99
Scallops, spicy sauce, tobiko and green onion.	
fire and ice	6.99
Spicy scallops, salmon, tobiko and green onion.	
jason	6.99
Spicy grilled scallop, green onion, spicy mayonnaise, unagi sauce and tobiko.	
neptune	7.99
Salmon skin, octopus, unagi sauce and tobiko.	

long and hand rolls

spicy tuna	8.99	6.99
Tuna, spicy sauce, green onion and tobiko.		
california	7.99	5.99
Surimi crab and avocado.		
crystal shrimp	7.99	6.99
Deep fried shrimp, unagi sauce and spicy mayonnaise.		
rainbow	9.99	8.99
Yellow tail, salmon, maguro and tobiko.		
tsunami	7.99	6.99
Spicy surumi crab, cilantro, jalapeño and avocado.		
salmon skin	7.99	6.99
Fried salmon skin and green onion.		
sierra roll	10.99	8.99
Spicy surumi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and unagi sauce.		

poke bowls

11.99

Your choice of ahi tuna or salmon.

Diced, raw fish marinated in soy sauce and sweet rice vinegar.
Served atop rice, seaweed salad, cucumber, avocado and green onions.

sashimi

13.99

(Two pieces of each)

Salmon • Tuna • Yellow Tail

sides

Miso Soup	2.99
Cucumber Salad	3.99
Goma Wakame Salad	3.99
Edamame	2.99

long rolls

- hurricane** 13.99
Spicy surimi crab, yellow tail, crystal shrimp, spicy mayonnaise, white onions, cilantro, sriracha sauce and lemon.
- california rainbow** 10.99
Surimi crab, salmon, shrimp, tuna, yellow tail, cucumber and avocado.
- calamari roll** 9.99
Fried calamari, spicy surimi crab, avocado, green onions and unagi sauce.
- sky terrace** 9.99
Tempura shrimp, surimi crab, spicy mayonnaise, unagi sauce, white onion and avocado.
- godzilla** 9.99
Yellow tail, green onion, tempura style with spicy sauce.
- philly** 9.99
Smoked salmon, cream cheese and green onion.
- caterpillar** 10.99
Unagi, surimi crab, unagi sauce, cucumber and avocado.
- mountain** 11.99
Crystal shrimp, spicy surimi crab, tuna, hamachi, salmon, tobiko, spicy mayonnaise and unagi sauce.
- tower** 9.99
Spicy tuna and avocado, tempura style with unagi sauce.
- veggie deluxe** 9.99
Asparagus, cucumber, avocado and fresh basil.
- dragon** 10.99
Tempura shrimp, spicy mayonnaise, avocado, unagi, cucumber, white onion and unagi sauce.
- tiger** 10.99
Shrimp tempura, spicy mayonnaise, smoked salmon, unagi sauce and avocado.
- paradise** 10.99
Crystal shrimp, spicy surimi crab, ebi, cream cheese, cilantro, avocado, spicy sauce and green onion.
- san francisco** 9.99
Tempura shrimp, avocado, green onion and spicy mayonnaise.
- yummy roll** 8.99
Unagi, tempura green onion, tobiko, spicy mayonnaise and unagi sauce.
- smoked happy** 9.99
Smoked salmon, cream cheese and jalapeño, tempura style.
- mermaid** 10.99
Crystal shrimp and spicy surimi crab topped with grilled scallops, green onions, unagi sauce and spicy mayo.
- cherry blossom** 10.99
Tempura shrimp, spicy tuna, seared tuna, avocado and unagi sauce.
- spicy lobster** 13.99
Lobster, spicy mayo, green onion, cilantro, avocado and orange tobiko.
- atlantis** 12.99
Shrimp tempura, unagi, seared tuna, avocado, spicy and unagi sauces.
- happy** 9.99
Salmon, cream cheese and jalapeño, tempura style.

Sushi Bar on the sky terrace

all-you-care-to-eat sushi

Includes miso soup, cucumber salad, goma wakame salad, edamame and ginger or green tea ice cream. Sashimi NOT included in all-you-care-to-eat. Please finish all of your order including the rice before ordering more.

LUNCH • 11 am to 4 pm • 21.99 | DINNER • 4 pm to closing • 29.99

Dungeness Crab available upon request for additional 8.00.

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(Two pieces per order)

tuna/maguro
seared tuna/tataki
yellowtail/hamachi
salmon/sake
quail egg shooters
freshwater eel/unagi
mackerel/saba
flying fish roe/tobiko
scallop/hotategai
quail egg with tobiko
salmon roe/ikura
surf clam/hokkigai
squid/ika
albacore/white tuna
egg/tamago
red snapper/tai
shrimp/ebi
surimi crab/kani
octopus/tako
smoked salmon
fried tofu/inari
upside down shrimp

long rolls

atlantis

tempura shrimp, unagi, seared tuna, avocado, spicy mayonnaise and unagi sauce

sky terrace

tempura shrimp, surimi crab, spicy mayonnaise, white onion, avocado and unagi sauce

paradise

crystal shrimp, spicy surimi crab, ebi, cream cheese, cilantro, avocado, spicy sauce, and green onion

san francisco

tempura shrimp, avocado, green onion, spicy mayonnaise and unagi sauce

california rainbow

surimi crab, salmon, shrimp, tuna, yellowtail, cucumber and avocado

tower

spicy tuna, avocado and unagi sauce, tempura style

sierra roll

spicy surimi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and unagi sauce

futo maki

traditional japanese vegetable roll

heaven

hamachi, cucumber, avocado and green

tobiko philly

smoked salmon, cream cheese and green onion

caterpillar

unagi, surimi crab, cucumber, avocado and unagi sauce

maki sushi

long rolls

mountain

crystal shrimp, spicy surimi crab, tuna, hamachi, salmon, tobiko, spicy mayonnaise, and unagi sauce

dragon

tempura shrimp, spicy mayonnaise, avocado, unagi, cucumber, white onion and unagi sauce

snow leopard

tempura squid, spicy mayonnaise and unagi sauce

tiger

tempura shrimp, spicy mayonnaise, smoked salmon, avocado and unagi sauce

yummy roll

unagi, tempura green onion, spicy mayonnaise, unagi sauce, and tobiko

smoked happy

smoked salmon, cream cheese and jalapeño, tempura style with unagi sauce

mermaid

crystal shrimp and spicy surimi crab topped with grilled scallops, green onion, tobiko, spicy mayonnaise and unagi sauce

cherry blossom

tempura shrimp, spicy tuna, seared tuna, avocado and unagi sauce

happy

salmon, cream cheese and jalapeño, tempura style

godzilla

yellowtail, green onion, tempura style, spicy and unagi sauces

long and hand rolls

spicy tuna

tuna, spicy sauce, green onion and tobiko

california

surimi crab, avocado and sesame seeds

spicy california

spicy surimi crab, avocado and tobiko

crystal shrimp

deep fried shrimp, unagi sauce, and spicy mayonnaise

rainbow

yellowtail, salmon, maguro and tobiko

tsunami

spicy surimi crab, cilantro, jalapeño and avocado

garden

goma wakame, cucumber, pickled daikon radish

salmon skin

fried salmon skin, green onion and unagi sauce

calamari roll

fried calamari, spicy surimi crab, avocado, green onion and unagi sauce

hand rolls

spicy scallops

scallops, spicy sauce, tobiko, spicy mayonnaise and green onion

fire and ice

spicy scallops, salmon, tobiko, and green onion

jason

spicy grilled scallop, green onion, tobiko, unagi sauce, and spicy mayonnaise

neptune

salmon skin, octopus, tobiko and unagi sauce

volcano

spicy tuna, avocado, cucumber and spicy sauce

beverages

tea, coffee or milk	3.50
iced teas	3.50
chai tea	5.00
hot chocolate	3.50
soft drinks	3.50
pellegriano or fiji	500ml 4.00
	liter 6.00

Presented by Executive Chef Dennis Hogue and Chef de Cuisine Oliver

Menu Advisory: The Washoe County District Health Department advises that eating raw, undercooked animal food, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness. All rolls contain sesame seeds.

the sky terrace sake selections

sparkling sake

hakutsuru awayuki hyogo, japan

Bottle (300 ml) 18

banzai, bunny natural kinki, japan

Bottle (300 ml) 20

traditional sake

junmai - pure rice / full body

gekkeikan "morimoto" kyoto, japan

Bottle (210ml) 36

enter.sake "black dot" honjozo, japan

Bottle (180ml) 15

junmai ginjo - premium / aromatic / medium body

kikusui shuzo chubu, japan

6 oz. 16 • 10 oz. 26 • Bottle (720ml) 60

rihaku shuzo "wandering poet" chugoku, japan

Bottle (300ml) 38

murai family "sugidama" aomori, japan

Bottle (300ml) 28

junmai daiginjo - ultra premium / elegant & refined / light body

hakutsuru hyogo, japan

6 oz. 14 • 10 oz. 24 • Bottle (720ml) 55

soto niigata, japan

Bottle (300ml) 40

takasago shuzo "divine poets" takasago, japan

Bottle (300ml) 65

ty ku nara, japan

6 oz. 29 • 10 oz. 48 • Bottle (720ml) 115

nigori - roughly filtered / cloudy, milky / full body

murai family, "genshu nigori" aomori, japan

Bottle (300ml) 25

rihaku shuzo "dreamy clouds" chugoku, japan

Bottle (300ml) 35

flavored sake

banzai bunny japan

white peach sparkling

Bottle (300ml) 20

moonstone oregon

asian pear

6 oz. 8 • 10 oz. 12 • Bottle (750ml) 28

moonstone oregon

coconut lemongrass

6 oz. 6 • 10 oz. 10 • Bottle (750ml) 25

warm sake

sho chiku bai berkeley, california

6 oz. 5 • 10 oz. 8 • Bottle (750ml) 20

signature cocktails

9.00

"ring of fire" mule

Don Q añejo rum, Ancho Reyes chile liqueur, muddled basil, fresh lime juice, simple syrup, topped with ginger beer

flowering lichi-li fizz

Tyku Soju, Roku gin, Lichi-Li lychee liqueur, fresh lemon

mandarin confusion

Hanson mandarin vodka, St. Germain elderflower liqueur, Cynar amaro, lemon juice, orange bitters

thai mojito

Bacardi light rum, muddled mint, fresh lime, Ancho Reyes chile liqueur, Grand Marnier float

royal tahitian

Don Q coconut rum, Domaine de Canton ginger liqueur, Kay lemongrass and ginger Soju, lime juice, grapefruit bitters

bloody dragon

Ketel One citroen, house bloody mary mix, wasabi, sriracha, muddled ginger, fresh lemon

long island ginger snap

Domaine de Canton ginger liqueur, premium spirits, house sour mix, splash of cola

the seven virtues

Suntory "Toki" whiskey, Benedictine liqueur, China China Amer, lemon juice, rhubarb bitters, filthy cherries

beer

draft beers

20 oz. 6.00

Sapporo, Pilsner Urquell, Lagunitas IPA, Samuel Adams Seasonal, Fat Tire, Great Basin "Icky" IPA

imported & craft beers

12 oz. 6.00

Corona, Modelo Especial, Stella Artois, Heineken, Samuel Adams, Kirin, Asahi

12 oz. 6.50

Fat Tire, Blue Moon, Guinness, Newcastle, Sierra Nevada Pale Ale

22 oz. 8.00

Kirin Ichiban, Asahi Super Dry

domestic beers

5.50

Budweiser, Bud Light, Coors, Coors Light, M.G.D., Miller Lite, Michelob Ultra

plum wine

4.25

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22 oz. 8.00

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featured winery

frank family vineyards *napa valley*

Chardonnay	15	58
Pinot Noir	17.25	68
Zinfandel	16.5	65
Cabernet Sauvignon	19.75	78

sparkling wines

Chandon, Brut 187ml • 750ml	14	42
Bocelli, Prosecco 187ml	11	–

white wines

Tamber Bey, Chardonnay	12	44
La Crema, Chardonnay	11	42
Rombauer, Chardonnay	15	50
Brancott, Sauvignon Blanc	9	34
Cakebread, Sauvignon Blanc	14.75	55
St. Supery, Sauvignon Blanc	10	38
Chateau Ste. Michelle, Riesling	7.5	28
Jekel, Riesling	7.5	28
Chateau Ste. Michelle, Gewürztraminer	7.5	28
Fetzer, Gewürztraminer	5.5	21
Willakenzie, Pinot Gris	9.25	36
Miner, Viognier	14	53
Laurenz V, Gruner Veltliner	7.5	35
Sip, Moscato	10	40
Vriniotis Winery, lama White	14	53

blush/rose wines

Beringer, White Zinfandel	5.25	20
Row 11, Rose of Pinot Noir	9	35

red wines

Geyser Peak, Cabernet Sauvignon	10	38
Justin, Cabernet Sauvignon	12	47
Rombauer, Merlot	13.5	50
Duckhorn, Merlot	15.25	60
Clos du Bois, Pinot Noir	8	32
Meiomi, Pinot Noir	13	50
Bocelli, Sangiovese	14	50
Felino, Malbec	14	55
Montevina, Zinfandel	8	30

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vodka

Absolut	7.5
Belvedere	9
Chopin	9
Grey Goose	9
Haku	9
Ketel One & Ketel One Citroen	8
Stolichnaya	7.5
Stoli Flavors – Blueberi, Razberi, Vanil, Ohranj	7.5
Three Olives – Bubblegum, Cherry, Grape, S'mores	7.5
Tito's Handmade	7.5

gin

Beefeater	7.5
Bombay	7.5
Bombay Sapphire	9
Roku	8
Tanqueray	7.5

rum

Bacardi Light	6.5
Captain Morgan Spiced	7.5
Malibu Coconut	6.5
Myers's Original Dark	8

tequila

1800 Silver	9
Cazadores Reposado	9
Don Julio Anejo	11
Patron Silver	9

whiskey

american

Gentleman Jack	9
Jack Daniel's	7.5
Jack Daniel's Single Barrel	9
Knob Creek 9 yr	9
Maker's Mark	8
Wild Turkey 101	8

canadian

Canadian Club	7.5
Crown Royal	8
Crown Royal Special Reserve	11
Seagram's VO	7.5

single malt

The Glenlivet 12 yr	9
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blended scotch

Chivas Regal	7.5
Dewar's White Label	6.5
Johnnie Walker Black	9
Johnnie Walker Red	7.5

irish

Jameson	7.5
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japanese

Suntory "Toki"	8
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