

Dinner Menu Available All Day

LUNCH MENU

MONDAY TO FRIDAY

11AM - 3PM

CURATED POKE BOWLS

Tuna Poke RAW **\$15.50**

Ahi Tuna, scallion, masago, pickled red onions, Poke sauce, wonton chips, sesame seeds, roasted corn, carrots, sushi rice & mixed greens

Spicy Salmon RAW **\$14.50**

Salmon, masago, scallion, serrano peppers, grilled pineapple, Sriracha Vinaigrette, carrots, mixed greens, wakame, spicy nori chips, sushi rice & togarashi

Florida Bowl RAW **\$15.50**

Ahi Tuna, salmon, avocado, carrots, mixed greens, asparagus, cucumbers wakame, Sweet and Spicy sauce, sushi rice & tempura chips

Trio Bowl RAW **\$17.50**

Tuna, salmon, hamachi, cucumbers, asparagus, edamame beans, Spicy Mayo, Sweet Eel sauce, masago, wakame, carrots, sushi rice & mixed greens

Dynamite Bowl **\$15.50**

Double tempura shrimp, carrots, mixed greens, cucumbers, wakame, scallion, masago, Spicy Mayo, togarashi, sushi rice & avocado

BUILD YOUR OWN POKE BOWLS **\$14.50**

1. CHOOSE YOUR CANVAS

White Rice or Mixed Greens

2. CHOOSE YOUR MEDIUM

Choose 2 proteins **+\$2.25 for additional proteins**

- Panko Chicken
- Fried Tofu
- Ahi Tuna RAW
- Crab Mix
- Escolar RAW
- Hamachi RAW
- Salmon RAW
- Tempura Shrimp
- Spicy Tuna RAW

3. DRESS IT UP

- Spicy Mayo
- Ginger Dressing
- Ponzu Sauce
- Poke Sauce
- Sweet Eel
- Choose up to 2 sauces *Need Extra? Just ask!*
- Sriracha Vinaigrette
- Sweet & Spicy Sauce
- Sweet Orange Chili Sauce

4. EMBELLISHMENTS

Choose up to 3 toppings Mixed greens & carrots are added automatically *Add .75 for any additional or any (*) premium item*

- Cucumbers
- Edamame Beans
- Roasted Corn
- Cream Cheese
- *Asparagus
- Grilled Broccoli
- Grilled Pineapple
- Mandarin Orange
- *Wakame
- Seaweed Salad
- *Avocado

5. FINISH IT UP

Finish your masterpiece with any of the following, choose as many as you want *Add .50 for any (*) premium item*

- *Teriyaki Shiitake
- Mushrooms
- Cilantro
- Scallions
- Tempura Chips
- Wonton Chips
- Sesame Seeds
- *Masago
- Pickled Serrano Peppers
- Pickled Red Onions
- Togarashi (*Spicy*)

BENTO BOX **All Bento Boxes are served with Ginger Salad, Gyoza & Miso Soup.**

No Substitutions

Chicken Teriyaki **\$14.95**

White meat chicken marinated in teriyaki sauce, grilled to perfection & served with jasmine rice

Grilled Short Ribs **\$17.50**

Short ribs marinated in Asain pear sauce, grilled to perfection. served with white jasmine rice

Shrimp Tempura **\$14.95**

Four pieces of perfectly fried shrimp along with a selection of tempura vegetables

Sushi Bento **\$14.95**

Choose any two Classic Rolls

**Additional premium charge applies for any rolls containing Bluefin Tuna.*

カクテル | KAKUTERU

MASTERPIECE COCKTAILS

Full Cocktail menu available Dinner & Weekends only

Lychee Dragon **\$14**

Ketel One Grapefruit & Rose Vodka, lychee liqueur, lychee syrup, lemon, agave

Ring of Fire Margarita **\$14**

Lunazul Blanco Tequila, pineapple, jalapeño, lime, agave, topped with Grand Marnier, salt rim (optional)

SAKE

Hakutsuru "Excellent" Junmai **\$11**

Kinki, Japan - 10 oz carafe - served warm

Tozi "Snow Maiden" Nigori **\$16**

Kinki, Japan - 300ml bottle

Eiko Fuji Ban Ryu "10,000 Ways" Honjozo **\$14**

Tohoku, Japan - 180ml bottle

Konteki "Tears of Dawn" Daiginjo **\$38**

Kinki, Japan - 300ml bottle

SOTO Super Premium Junmai Daiginjo **\$40**

Chubu, Japan - 300ml bottle

Hana White Peach Flavored Sake **\$16**

Berkeley, CA - 375ml bottle

Moonstone Asian Pear Flavored Sake **\$14**

Oregon, US - 300ml bottle

Fu-Ki Plum Wine **\$8**

Japan - 6oz glass

Yuki Nigori Mango **\$19.50**

Berkeley, CA - 375ml bottle

BEER

Draft 16oz Pint **\$6.75**

Sapporo Japanese Lager
Cigar City Brewing Jai Alai IPA

Bottles

12oz Domestic **\$5.50**

Budweiser | Bud Light | Miller Lite
Michelob Ultra | Yuengling Lager
Angry Orchard Crisp Apple Cider

12oz Import **\$6**

Corona Extra | Asahi Super Dry | Kirin Ichiban
Heineken | Heineken 0.0 (NA)

WHITE WINE

Fenwick Springs Chardonnay **\$9/\$34**

Sonoma, CA

Rodney Strong Chalk Hill **\$11/\$42**

Chardonnay
Sonoma County, CA

Barone Fini Pinot Grigio **\$11/\$42**

Trentino-Alto Adige, Italy DOC

Kim Crawford Sauvignon Blanc **\$12/\$46**

Marlborough, New Zealand

Chateau Ste. Michelle Riesling **\$9/\$34**

Columbia Valley, WA

Culitos Moscato **\$8/\$30**

Napa Valley, CA

ROSÉ WINE

Fleurs de Prairie Rosé **\$12/\$46**

Cotes de Provence, France

RED WINE

Fenwick Springs **\$9/\$34**

Cabernet Sauvignon
Sonoma, CA

Josh Cellars Cabernet Sauvignon **\$11/\$42**

Central Coast, CA

Bellacosa Cabernet Sauvignon **\$13/\$50**

North Coast, CA

La Crema Pinot Noir **\$13/\$50**

Monterey, CA

The Velvet Devil Merlot **\$11/\$42**

Columbia Valley, WA

Upshot Red Blend **\$11/\$42**

Sonoma, CA

BUBBLY

Ruffino Prosecco **\$11/\$42**

Veneto, Italy DOC

Wycliff Sparkling Brut NV **\$9/\$34**

California, US

Möet & Chandon Brut Imperial **\$18**

Champagne, France - 187ml split