

Sushi [CONFIDENTIAL]

by sushi randy

Happy Hour Every Day
3:00-6:00pm & 10:00pm-Close

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Food Specials

Drink Specials

1 Poke Taco
salmon or tuna

Sweet Potato Fries
with charred scallion sauce

Edamame with
sesame oil and salt

\$4



Fresh Veggie Plate
with Edamame Hummus dip

California Roll, 5pc
crab, avocado, sesame seeds

Salmon Nigiri, 2pc

Tuna Nigiri, 2pc

Albacore Nigiri, 2pc

Tempura Avocado

\$5



Gyoza pork or vegetarian potstickers

Classified Crunchy Crab, 5pc
tempured california top with spicy crab,
spicy soy and unagi sauce

2 Poke Tacos
salmon or tuna

\$6.50

Shrimp Tempura
Roll, 5pc
shrimp tempura, avocado,
unagi sauce

Philadelphia Roll, 5pc
smoked salmon, avocado,
cream cheese, sesame seeds

Tempura Chicken Strips
with charred
scallion sauce

\$7.50

Cabo Conspiracy, 5pc
spicy crab, avocado, top with
sweet & sour, tempura crunch,
jalapeno, habanero tobiko

Spider Roll, 5pc
soft-shell crab, avocado, lettuce,
carrot, sesame seeds, unagi sauce

Rock n' Roll, 5pc
eel, avocado, sesame seeds,
unagi sauce

\$8.50

Rainbow Roll, 5pc
crab, avocado with five kinds of fish

Confidential
Sashimi Salad

asian slaw with assorted sashimi

3 Poke Tacos
salmon or tuna

\$10



Draft Beer

Sapporo or Angry Orchard

Sculpin IPA or Allagash White

\$4

\$5

Sake Bombs

\$3

TRADITIONAL, APPLE, OR PEAR



All House

Cocktails (Martinis +\$2)

Including Lemon Drops, Cosmopolitans,
Margaritas, and Kamakazes

\$5



House Wine

House Cabernet Sauvignon
House Chardonnay

\$5

Hot Sake (Large)

\$5

Sushi [CONFIDENTIAL]

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[Confidential] Cocktails \$12

Cucumber Confidential

A crisp, cool sensation with TyKu Cucumber Sake and sparkling wine. Made with your choice of Tanqueray Gin or Ketel One Vodka. Infused with the floral notes of St. Germain Liqueur finished with a crisp slice of cucumber.

Full Disclosure

A sultry affair with distinguished flair. Bulleit Rye Whiskey, Sweet Carpano Antica Vermouth, livened with Plum and Old Fashioned bitters. Liberated with a bright lemon twist.

Silent Storm

Mellow tropical vibes from Captain Morgan Pineapple Rum, vacationing with fresh lime juice, and Bundaberg Ginger Beer. Angostura Bitters float, finished with a fresh mint sprig and lime.

Sake Jito

A slight twist to a refreshing classic. Smooth TyKu Silver Sake mixed with Smirnoff Apple Vodka, fresh lime juice sweetened with sugary sensations and topped with a fresh mint sprig.



[Top Secret] Cocktails \$11

Classified Mule

Classic Cocktail with Square One Cucumber Vodka, fresh lime juice, topped with crisp cucumber and Bundaberg Ginger Beer.

Shiso-Rita

A refreshing twist to the classic Margarita. Don Julio Blanco tequila mixed with sweet Agave Nectar, and bright Shiso Leaves. Sprinkled with a wasabi salted rim for some mild heat.

Peach Panther

A refreshingly tart blend of Ciroc Peach Vodka, fresh squeezed grapefruit juice, and a bubbly pop of lime goodness.

Speak EZ Lychee

A delectable smooth coupling of Sho Chiku Bai "Silky Mild" Sake and Smirnoff Vanilla Vodka, with the faintest kiss of Sweet Lychee Liqueur.

Spirits & Liqueurs

Vodka

Absolut
Belvedere
Ciroc
Ciroc Mango
Ciroc Peach
Ciroc Pineapple
Ketel One
Ketel One Citroen
Ketel One Oranje
Grey Goose
Smirnoff Apple
Smirnoff Vanilla
Square One
Stolichnaya
Tito's Handmade

Gin

Bombay Sapphire
Hendricks
Nolet's Silver Dry
Tanqueray

Tequila

Casamigos Añejo
Casamigos Silver
Casamigos Reposado
Don Julio Blanco
Don Julio 1942
Patrón Silver

Rum

Bacardi
Captain Morgan
Malibu
Myers's

Whiskey

Bulleit
Bulleit Rye
Crown Royal
Harushu
Hibiki
High West
Jack Daniels
Jameson
Jim Beam
Maker's Mark
Nikka
Seagrams 7
Toki
Yamazaki

Scotch

Dewars
Glenlivet
Johnnie Walker Black

Cognac

Hennessy

Liqueurs

Fernet Branca
Fireball
Grand Marnier
Jägermeister
Midori Melon
Pama
Soho Lychee
St. Germain

Sake

Hot Sake

Ozeki 8 carafe

Cold Filtered Sake

Momokawa "Diamond" Junmai Gingo (750ml) 12/28 carafe/bottle
Ozeki Karatamba "Dry Wave" Honjoso (300ml) - /15
TyKu "Silver" Junmai (330ml) - /23
Yoshinogawa "Echigo" Junmai (300ml) - /18

Cold Unfiltered Sake

Peach Nigori (375ml) - /20
Sho Chiku Bai "Silky Mild" (750ml) 8/22
Sho Chiku Bai "Nigori Cream" (300ml) - /11
TyKu "Cucumber" (330ml) - /23

Sparkling Sake

Sawa Sawa Nigori (250ml) - /12
Ozeki Hana A waka (250ml) - /14

Sake Flights

Three of Our Finest Sakes 12

Sake Bombs!

Sake Bomb Sake with Sapporo 5
Apple Bomb Sake with apple cider 5
Pear Bomb Sake with pear cider 5
(ask about our seasonal fruit flavors)



Wine

House Wine

Canyon Road Chardonnay 6/22 glass/bottle
Canyon Road Cabernet Sauvignon 6/22

Sparkling Wine

Wycliff California Sparkling 5/18
Chandon Rosé 11/-

White Wine

Fess Parker Riesling 7/26
Stellina di Notte Pinot Grigio 7/26
Cape Mentelle Sauvignon Blanc 8/30
La Crema Chardonnay 11/42

Red Wine

Newton Cabernet Sauvignon 10/38
Smoke Tree Pinot Noir 11/42

Beer

Draft Beer

Sapporo 6
Angry Orchard 6
Allagash White 7
Sculpin IPA 7

Bottled Imported

Sapporo Light (12oz) 6
Kirin (22oz) 9
Asahi (22oz) 9

Bottled Domestic

Coors Light (12oz) 5

Specialty Flavors

Angry Orchard Apple Cider 6
Wyders Pear Cider 6
Bundaberg Ginger Beer 6
(ask about our seasonal flavors)