

SUSHI [CONFIDENTIAL]

by sushi randy

HAPPY HOUR: Monday - Saturday
3pm - 6pm | 10pm - Close

SUNDAY: 3pm - 6pm | 9pm - 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, 8pc
crab, avocado, sesame seeds

✦ Albacore Nigiri, 2pc

✦ Salmon Nigiri, 2pc

✦ Tuna Nigiri, 2pc

Tempura Avocado

\$5



Gyoza pork or vegetarian potstickers

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

✦ 2 Poke Tacos
salmon or tuna

\$6.50

Shrimp Tempura
Roll, 8pc
shrimp tempura, avocado,
unagi sauce

Philadelphia Roll, 8pc
smoked salmon, avocado,
cream cheese, sesame seeds

Tempura Chicken Strips
with charred
scallion sauce

\$7.50



House Cocktails
(Martinis & Mules add \$2)

\$5

Cabo Conspiracy, 8pc
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, 8pc
eel, avocado, sesame seeds,
unagi sauce

\$8.50

✦ Rainbow
Roll, 8pc
crab, avocado with
five kinds of fish

✦ Confidential
Sashimi Salad
asian slaw with assorted
sashimi

✦ 3 Poke
Tacos
salmon/tuna

\$9.50



Draft Beer

Sapporo or Angry Orchard

Sculpin IPA or Allagash White

\$4

\$5

Sake Bombs

TRADITIONAL, APPLE, OR PEAR

\$3



House Wine

House Cabernet Sauvignon
House Chardonnay

\$5



Hot Sake (Large)

\$5



\$13.00

Flamin' Hot Cheetos Roll



These menu items are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify server of any food allergies as not all ingredients are listed on the menu.

[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 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.

Samurai's Sunset

A refreshing twist to the classic Mai Tai. Coconut Sake infused with Bacardi Rum sweetened with sugary sensations of pineapple and cherries, livened with a fresh mint sprig.



[Top Secret] Cocktails \$11

Sweet Mango Jalapeño

A twist on the traditional margarita, with Ciroc Mango Vodka, agave nectar, triple sec, and sprinkled with fresh slivered jalapeños for some mild heat.

Speak Lychee Collins

A smooth Collins style coupling of Sho Chiku Bai "Silky Mild" Sake and Sweet Lychee Liqueur. Mixed with fresh lemon, soda, and topped with Pomegranate Liqueur.

Peach Panther

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

ON TAP! - Ketel One Mule

The classic cocktail with Ketel One Vodka and fresh lime juice. \$12



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

Whiskey

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

Scotch

Dewars
Johnnie Walker Black
Cognac
Hennessy
Liqueurs
Fernet Branca
Fireball
Grand Marnier
Jägermeister
Midori Melon
Pama
Soho Lychee
St. Germain

Sake

House Hot Sake

Ozeki Junmai, California 8 carafe

Premium Hot Sake

TyKu "White" Junmai, Nara, Japan 11 carafe

Cold Filtered Sake

Sho Chiku Bai "Sho" Junmai Gingo, California (720ml.) 12/28 carafe/bottle
Ozeki Karatamba "Dry Wave" Honjzo, Hyogo, Japan (300ml.) /15
TyKu "White" Junmai, Nara, Japan (330ml.) /23
TyKu Cucumber Junmai, Nara, Japan (330ml.) /23
Shimizu No Mai Junmai, Akita, Japan (300ml.) /18
Sho Chiku Bai "Rei" Junmai Dai Ginjo, California (300ml.) /24

Cold Unfiltered Sake

Yuki Peach Nigori, California (375ml.) /20
Sho Chiku Bai "Silky Mild" Nigori, California (750ml.) 8/22
Sho Chiku Bai Nigori "Creme de Sake", California (750ml.) /12
TyKu Coconut Nigori, Nara, Japan (330ml.) /23

Sparkling Sake

Mio Hyogo, Kyoto, Japan /15
Ozeki Hana Awaka, California (250ml.) /14

Sake Flights

TyKu "White", TyKu Cucumber, & TyKu Coconut Nigori 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, California 6/22 glass/bottle
Canyon Road Cabernet Sauvignon, California 6/22

Sparkling Wine

Wycliff California Sparkling 5/18
Chandon Rosé, Sonoma 11/-

White Wine

Estancia Pinot Grigio, Italy 7/26
Cape Mentelle Sauvignon Blanc, Margaret River Australia 8/30
La Crema Chardonnay, Sonoma Coast 11/42

Red Wine

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

Beer

Draft Beer

Sapporo 6
Angry Orchard 6
Sculpin IPA 7
Bottled Imported
Sapporo Light (12oz.) 6
Asahi (22oz) 10

Bottled Domestic

Coors Light (12oz.) 5
Specialty Flavors
Angry Orchard Apple Cider 6
Wyders Pear Cider 6
Ginger Beer 6
(ask about our seasonal flavors)