

SASHIMI / RAW

Sashimi Mori - Chefs select Assorted Sashimi	40
Aburi Shime Saba - Cured Mackerel seared in front of you!	16
HonMaguro - Bluefin Tuna, Nori Shoyu, Wasabi	26
Hamachi - Yellowtail, Daikon, Ponzu, Yuzu-Chili Togarashi	22
Goma Kanpachi - Amberjack, Sesame Soy	22
Negitoro - Tuna, Avocado, Nori Wasabi, Tobiko, Garlic Bread	14

STARTERS & APPETIZERS

Edamame - Sea Salt & Lime, or Garlic Chili	(V/GF) 6
Sunomono - Wakame, Cucumber, Ginger Ponzu	(V/GF) 6
Yaki Nasu - Eggplant, Kombu Dashi, Shaved Kombu	(V/GF) 8
Daikon Salad - Beets, Kale, Ume Sesame Vinaigrette	(V/GF) 10
Tomato Salad - Cherry Tomato, Sushi Ginger, Cilantro	(V/GF) 10
Cheese Tofu - Homemade Cheese, Honey, Fruits, Baguette	12
Chawanmushi - Steamed egg custard, Ikura, Snow Crab	8
Kakuni Taco - Braised Sakura Pork belly, Takana Mayo	6

AGEMONO/FRIED

Ebi Chili Mayo - Spicy Prawn Tempura, Sous Vide Egg	(GF) 18
KaraAge Jan - Chicken Karaage, Chili Ponzu, Cilantro	12
Corn Ribs - Corn on the Cob, Shoyu Butter	8

GRILL & SAUTEE

GinDara - Smoked Black Cod, Sweet Potato, Tomato Confit	28
Kamo - Duck Breast, Braised Negi, Yuzu Soy Jus, Togarashi	24
Zabuton Steak - Prime Angus, Yakiniku, Chimichurri, Yam	32
Salmon - Crispy Skin Salmon, YuzuShio Koji, Daikon	(GF)20
Kinoko - Seasonal Mushroom, Garlic Shoyu	(V)16

RICE & NOODLES

Dragonball Sushi - Shrimps, Avocado, Ikura, Nori, Wasabi	20
Onigiri - Japanese Rice Balls	
Choice of :Chili Miso(V) 5, Kombu(V) 5, Spicy Tuna 6, Ikura 8	
Mentaiko Udon - Udon, Cod Roe Butter, Kimchi, Nori	16
DanDan Udon - Minced Wagyu, Spicy Sesame Sauce, Cilantro	18
Kinoko Udon - Stir-fried Udon, Mushrooms, Scallions	(V)16
Miso Soup - Kombu Dashi, Wakame, Scallions	(V)4

DESSERT

Matcha Cheese Cake - Green tea, White Chocolate	10
HojiCha Brulee - Creme brulee with roasted tea	9
KuroGoma Anin - Coconut black sesame sweet tofu	9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. *Changes and modifications are politely declined

BEER

Sapporo Premium Draft	12oz 6 16oz 8
STONE Buenaveza Salt Lime Lager	12oz 8 16oz 10
Sapporo Black	22oz 11
Sapporo Light	12oz 7
STONE Delicious IPA	12oz 10

COCKTAILS

Frozen Yuzu Mojito - Sake, Yuzu, Shochu, Mint	15
Ichigo - Shochu, Strawberries, Calpico, Lemon	14
ObaJito - Rento Shochu, Shiso, Cucumber, Lime	14
Ryukyū Paloma - Awamori, Grapefruit, Blackpepper	14
Bloody Osada - Chili Shochu, Wasabi, Clamato	14
Cafe Tonic - Coffee Shochu, Coffee Umeshu, Cream	14
Mango-Cha - Shochu, Mango, Green Tea	14

CHU-HI Shochu Highball

Lemon Soda - Shochu, Fresh Lemon, Soda	8
Ocha Hi - Shochu, Green Tea	7
Mugicha Hi - Shochu, Barley Tea	7

FRUIT LIQUEUR

Hakutsuru Umeshu - Plum Liqueur	Glass 9
Berry Umeshu - Berry infused Umeshu	Glass 12
Coffee Umeshu - Coffee infused Umeshu	Glass 12
Yuzushu - Yuzu Citrus Liqueur	Glass 14

* All Fruit Liqueur are served on the Rocks

WINE & SAKE

CHAMPAGNE

Louis Roederer	France	Bottle 150
Modern, powerful, rich, fresh and vibrant		
Hakkaisan AWA	Sparkling Sake	360ml 80
Champagne Sake! Peaches, Green Apple, Lime Nigata		

WHITE

The Calling	Chardonnay	Glass 14 Bottle 60
Wairau River	SauvignonBlanc	Glass 12 Bottle 50

RED

Errazuriz	Pinot Noir	Glass 12 Bottle 50
Paso D'Oro	Cabernet Sauvignon	Glass 17 Bottle 65

SAKE

Hakutsuru Junmai Hot Sake	6oz 8 9oz 12
Balanced & Smooth. Mellow but rich mouthfeel. Hyogo	
Yaegaki Junmai	Glass 8 9oz 12
Dry, crisp, acidic finish. Peaches, Citrus LA	
Yomi Afterlife Junmai Ginjo	9oz 16
Refreshing, Melon, Cherry and Red Berries. Oregon	
Kurosawa Kimoto Junma	Glass 10 9oz 15
Silky, full bodied. Green Apple, Honey, Cacao Nagano	
Katana Extra Dry Junmai Ginjo	Glass 15 9oz 20
Crisp, Dry. Sweet Orange, Tropical Citrus Shizuoka	
Dassai 45 Junmai Dai Ginjo	Glass 18 9oz 26
Delicate, crisp finish. Honeydew, Muscat Yamaguchi	
Hakkaisan JDG Snow Aged 3yrs	Glass 35 9oz 50
Elegant, smooth. Banana, Honeydew, Peaches Nigata	
Sayuri Nigori Unfiltered	Glass 14 9oz 20
Floral, White Grape, Cherry Blossom, Cream. Hyogo	
Dassai Junmai Dai Ginjo Nigori	720ml 80
Light & bouncy. Rose water, Apple, Melon Yamaguchi	

SHOCHU

Kuro Kirishima - Sweet Potato	Glass 10 Bottle 60
Rento - Sugar Cane Kokuto	Glass 10 Bottle 60
Yokaichi - Barley Mugi	Glass 10 Bottle 60
Kumesen - Awamori	Glass 10 Bottle 60
Warimono for Bottles - Soda 12oz 5 Fresh Lemon 5	
Cold Brew Tea - Green Tea, Hojicha 750ml 12	

NON ALCOHOLIC

Virgin Ichigo - Strawberries, Calpico, Lemon, Soda	10
Virgin ObaJito - Shiso, Cucumber, Lime, Soda	10
Virgin Mango-Cha - Mango Green Tea	10
Coke, Diet Coke, Sprite, Cold Barley Tea	3.5
Calpico - Japanese Cultured Yogurt beverage	5
Hot Tea Pot - Green tea, Hojicha 5 Yuzu Cha 8	
Cold Brew Tea - Green Tea, Hojicha 750ml	12

Our tea for Cold Brew comes from Shizuoka's Suigomoto Tea, where tea leaves are sustainably and ethically farmed.

Sugimoto Family uses "extreme Firing" process to create unique richness and fragrance that sets their tea apart from others.

Please enjoy the remarkable aroma and flavors.

shirubē



santa monica