

KITCHEN

SALAD	
Edamame, soy, mirin, ginger, sea salt (v) (gf)	
Local kimchi selection (v)	
Romaine lettuce, spicy cashew nut miso (v) (gf)	
Avocado, quinoa, edamame, green bean, apple wasabi dressing (v) (gf)	
Yellowtail sashimi, mizuna, yuzu truffle dressing, crispy garlic (gf) *	
Dungeness crab tartare, wasabi mayo, chicken skin, roasted nori	

“NIGAKI” Roasted nori with sushi rice, just choose the topping	
The cali; dungeness crab, avocado, wasabi tobiko, yuzu mayo	
The chirashi; salmon, yellowtail, wasabi shiso (gf) *	
The veggie; avocado, yuzu, garlic, crispy rice (v) (gf)	
The hottie; fried shrimp, spicy Korean miso, sesame	

HOT	
Brussel sprouts, sesame furikake, wasabi mayo (v)	
White miso soup, crab meat, chili oil, scallions (gf)	
Panko fried chicken, chili garlic yogurt	
Fried shrimp, spicy Korean miso, sesame seeds, lime	
Kimchi rice, Korean miso, scallions, sesame, egg yolk (v) *	
Tofu kara-age, miso mayo, nori (v)	
THE SWEETEST THING...	
Charred coconut soft serve, soy, pocky, Japanese granola	

ROBATA

MEAT	
1/4 Mary’s chicken, garlic lemon miso (gf)	
Beef cheek, spicy Korean miso, pickled daikon, butter lettuce	
Lamb shoulder chop, wasabi shiso marinade, roasted nori yogurt (gf) *	
Bone marrow, smoked soy, garlic toast, shallot	
Prime beef short rib, peanut chili oil, scallions (gf)	

FISH	
Scallops, shiso, sweet soy, shichimi yogurt, lemon (2pc)*	
Whole tiger prawns, garlic, lemon sansho (4pc)	
Whole seabas, yuzu, wasabi, jalapeño sauce (gf) *	
Yellowtail collar, brown butter ponzu, lemon	
VEGETABLE	
Corn on the cob, smoked chili butter, shichimi (v)	
Cauliflower, garlic soy aioli, parmesan panko (v)	
Shishito peppers, dried yuzu, sansho salt (v) (gf)	
Tenderstem broccolini, onion wafu (v) (gf)	
Sweet potato in husk, chili nori butter, chives (v)	

DRINKS POD

COCKTAILS		
Inko Spritz, watermelon, aperol, yuzu, sparkling wine		
Palomita, sakura tequila, lime, pink grapefruit, agave		
Nori Old Fashioned, Suntory Toki, kokuto, nori		
Kyuri, shiso shochu, gin, sake		

BEER		
Kirin Ichiban draft		
Orion Mugishokunin		
Echigo red ale		
Echigo Koshihikari		

SAKE				
Shochikubai Sierra Cold, junmai ginjo (3oz / 10oz)				
Nanbu Bijin Tokobetsu, junmai (3oz / 10oz) (3oz / 10oz)				
Kikusui funaguchi ‘yellow’ honjozo (6.8oz)				
Kikusui funaguchi ‘red’ ginjo (6.8oz)				

WINE		
ROSE, Saved 2016, CA		
CHENIN BL, The White Doe 2013, CA		
SAUVIGNON BL, Black Stallion ‘Heritage’ 2015, Napa Valley, CA		
CHARDONNAY, Virginia Dare 2015, Russian River Valley, CA		
GRENACHE, Villa San Juliette 2014, Paso Robles CA		
PINOT NOIR, Canon 13 2014, Santa Lucia Highlands CA		
CAB SAUVIGNON, Daou 2016, Paso Robles CA		

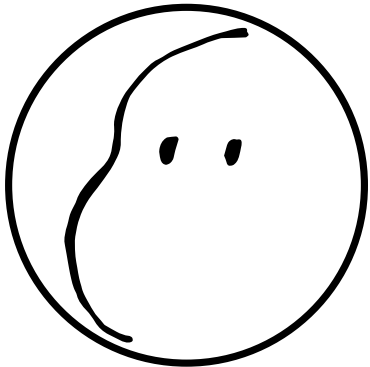
*There will be a 12.5% discretionary service charge added to your bill.

Our food items occasionally contact with other food items. Therefore, we cannot guarantee any menu item is free of any particular allergen and cannot assume responsibilities for guests with food allergies or sensitivities.

(v) vegetarian

(gf) gluten free

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和風ドレッシング

WAFU

Vinaigrette-type salad dressing, which typically consists of soy sauce, rice vinegar, mirin, and vegetable oil.



ポン酢

PONZU

Tart, citrus-based sauce with a thin consistency and dark brown color.



味噌

MISO

Thick paste seasoning made from fermenting soy beans in salt and koji.



七味唐辛子

SHICHIMI

Seven-flavor chili pepper, which typically blends red chili pepper, sansho, orange peel, black and white sesame seeds, ginger, and nori.



酒

SAKE

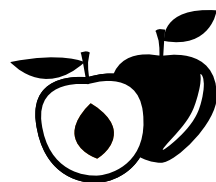
National alcoholic drink of Japan made from water and rice that has been polished to remove the husk.



焼酎

SHOCHU

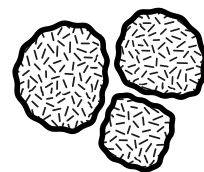
Distilled beverage typically made from rice, barley, or sweet potatoes, less than 45% alcohol by volume.



梅干

UME-BOSHI

Salty and sour pickled ume fruit. Often called plums, the fruit is more closely related to apricots.



唐揚げ

KARA-AGE

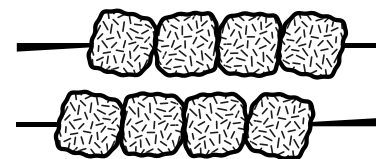
Cooking technique that involves deep frying meat coated with a seasoned wheat flour or potato starch mix.



ニガキ

NIGAKI

New style sushi with roasted seasoned nori, sushi rice, and a selection of toppings.



つくね

TSUKUNE

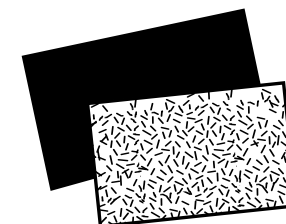
Japanese meatball cooked on a skewer and glazed with a sweet soy sauce.



ユズ

YUZU

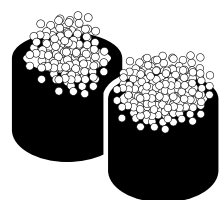
Salty and tart citrus fruit with a bumpy rind. Both its juice and zest are highly sought.



海苔

NORI

Edible seaweed that usually comes in very thin sheets.



とびこ

WASABI TOBIKO

Tobiko is flying fish roe with a crunchy texture and salty taste. The addition of wasabi gives it a green color and spicy taste.



振り掛け

FURIKAKE

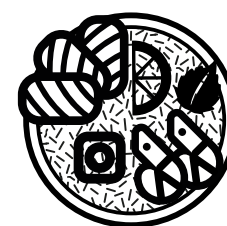
Dry seasoning with a mixture of ingredients including nori and sesame seeds. Typically sprinkled over rice.



山椒

SANSHO PEPPER

Spice with a peppery, citrus flavor and slightly numbing heat.



ちらし寿司

CHIRASHI

Means “scattered sushi.” An artistic arrangement of sushi ingredients on top of rice.



シソ

SHISO

Herb from the mint family with hints of basil and spearmint – red or green leaves.



さくら

SAKURA

The cherry blossom is Japan's unofficial national flower and holds deep cultural significance.