SAKE

	Glass	Bottle

HOT SAKE

Gekkeikan CA A Well Balanced Traditional Sake	15	

FUN
SWEET AND YOUTHFUL INFUSIONS

Mio Sparkling Sake		21
Hana Sake Fuji Apple Flavored	9	38
TYKU Cucumber Sake	13	22
TYKU Coconut Nigori	13	22

PURE
CLEAN AND SUBTLE FOR EASY DRINKING

“Draft”Hakutsura		9
Sho Chiku Bai Ginjo		21
Kikusui “Chrysanthemum Water”	12	55

CLASSIC
FOR A MEDIUM TO FULL BODIED EXPERIENCE

Sho Chiku Bai Nigori		22
Shimizu-No-Mai “Pure Dawn”	15	68

EXPRESSIVE
BOLD AND FLAVORFUL WITH FLORAL NOTES

Suigei “Drunken Whale”	12	55
Dassai 50 “Otter Fest”	14	63

SPECIALTY COCKTAILS

Japanese Daisy 13
Chamucos Tequila, TYKU Cucumber Sake, Sweet & Sour

Jaded Midori 13
Midori Melon Liqueur, TYKU Cucumber Sake, Fresh Lemon Juice

Paris to Tokyo 13
St-Germain Elderflower Liqueur, TYKU Cucumber Sake, La Marca Prosecco

Ginger Kamikaze 13
Tyku Soju, Tyku Cucumber Sake, Domaine De Canton, Lime Juice, Simple Syrup

Tokyo Mule 13
Absolut Lime, Sake, Crushed Cucumber, fresh Lime, Ginger Beer

Lychee Blossom 14
Absolut Vodka and St-Germain, Elderflower Liqueur, Lychee Puree, Pineapple Juice

WINE

	Glass	Bottle

SPARKLING WINE

Mumm Brut Prestige (Split)		14
Domaine Carneros Brut		58

WHITE WINE

Chardonnay Kendall-Jackson	12	49
Chardonnay Cakebread Cellars	19	70
Sauvignon Blanc Loveblock By Kim Crawford	14	55
Pinot Grigio Coppola Bianco	10	37
Pinot Grigio Santa Margherita	14	60
Riesling Chateau Ste. Michelle	9	36

ROSE

Vintner’s Reserve Rose Kendall-Jackson	12	48

RED WINE

Pinot Nior La Crema	14	54
Merlot 14 Hands	10	38
Cabernet Sauvignon Louis M. Martini	12	48
Cabernet Sauvignon Stag’s Leap ‘Artemis		86

PLUM WINE

Plum Wine	8	36

BEER

Tsingtao, Asahi, Kirin Light	8
Bud, Bud Light, Coors Light Michelob Ultra	7
Corona, Stella Artois, Heineken, DOS XX	8
Sapporo Large, Kirin Ichiban Large	12

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RIKKI TIKI SUSHI

COLD

Seaweed Salad 6

Spicy Hamachi Sashimi 15
Yellowtail, Jalapeño, Cilantro, Yuzu Soy Sauce

Tuna Tataki 13
Seared Tuna, Ponzu Sauce

Chef's Selection of Sushi 16

HOT

Edamame 7

Shrimp Tempura 16

Scallop Tempura 17

Salmon Tempura 17

Soft Shell Crab Tempura 17

Vegetable Tempura 13

Egg Rolls 12

Green Salad 5

Miso Soup 5

Onion Soup 5

SPECIALTY ROLLS

Aces High 18
Tempura Shrimp, Eel, Cream Cheese, Dry Red Pepper

Hundred Grand 24
Lobster Tempura, Crab, Smelt Roe, Cucumber

Las Vegas 22
Soft-Shell Crab, Crabmeat, Greenleaf, Cucumber, Avocado, Yamagobo

Spider 28
Crab Asparagus, Wagyu-Beef Tataki, Spicy Miso

COMBINATION

Served with Miso Soup and Salad

Chef's Selection of Nigiri (8pcs) 30

Chef's Selection of Nigiri & Sashimi (12pcs) 36

Chirashi Bowl 30
Tuna, Salmon, Yellowtail Sashimi, Octopus, Shrimp Tamago, Seasonal Vegetables, Sushi Rice

NIGIRI & SASHIMI (2PCS)

Tuna 8

Hamachi 8

Salmon 8

Hirame 8

Albacore 8

Squid 8

Octopus 7

Scallop 10

Eel 8

Sweet Shrimp 10

Shrimp 8

Salmon Roe 10

Smelt Roe 7

Tamago 7

HAND ROLL

California 14
Crab, Avocado, Cucumber

Shrimp Tempura 14
Shrimp Tempura, Crab, Sweet Sauce

Spicy Tuna 16
Spicy Tuna, Cucumber

Eel & Cucumber 14
Eel, Cucumber, Sweet Sauce

Philadelphia 16
Smoked Salmon, Cream Cheese, Avocado

Shrimp & Avocado 13
Shrimp, Avocado

SUSHI ROLLS

Oceans 11 20
California Roll, Salmon, Yellowtail, Shrimp, Tuna

Royal Flush 20
Eel, Cucumber, Avocado, Sweet Sauce

Casino Royale 16
California Roll, Tuna

Swingers 16
California Roll, Salmon

Dragon 20
California Roll, BBQ Eel

Tiger 20
Shrimp Tempura, Crab, Spicy Tuna, Avocado, Sweet Sauce

Shrimp Tempura 15
Shrimp Tempura, Crab, Sweet Sauce

Philadelphia 16
Smoked Salmon, Cream Cheese, Avocado

California 14
Crab, Avocado, Cucumber

Spicy Tuna 16
Spicy Tuna

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk.

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