Sushi Night

Starters

Miso Soup 5
Tofu, Seaweed, Scallion

Edamame 4
Sea Salt, Togarashi Spice, or Curry

Vegetable Tempura 6
Sweet Potato, Onion, Pepper, Asparagus,
Mushroom, Squash, Hondashi

Crab Rangoon 8
House-Made Kimchi, Sweet Chili Sauce

Side of Rice 4

House-Made Kimchi 4

Sushi

Assorted Nigiri 4 pieces 12
Ahi, Salmon, Yellowtail, Shrimp

Spicy Tuna 10
Ahi, Sambal, Cucumber, Avocado, Jalapeno

Rainbow 12
Ahi, Salmon, Yellowtail, Shrimp, Crab, Cucumber

California 10
Crab, Cucumber, Avocado, Sesame, Masago Mayo

Shrimp Tempura 10
Cream Cheese, Cucumber, Tobiko

Smoked Salmon 11
Asparagus, Cream Cheese, Toasted Caraway Seed

Vegetable 7
Boston Lettuce, Cucumber, Avocado,
Alfalfa Sprouts, Tempura Sweet Potato

Sake Cocktails

Green Tea-ni 10
Kikusui Funaguchi, Green Tea, Orange, Mint, Lemon

Dream Cloud 10
Tyku Soju, Lemon, Honey, Rhubarb, Ginger

Hokkaido Fairy 12
Nikka Coffee Grain Whiskey, Luxardo Cherry, Lemon

Boulevardier 12
Iwai Whiskey, Aperol, Sweet Vermouth, Cherry

Sake/Japanese Whiskey

Kikusui Funaguchi (Chrysanthemum Water) 10
Grade: Genshu

Wakatake Onikoroshi (Demon Slayer) 12
Grade: Junmai Daignjo

Banzai Bunny Sake 18
Natural, Peach

Mizubasho (Water Lily) 12
Grade: Ginjo

Mars Iwai Tradition Whiskey 11

Mars Iwai Whiskey 7

THE IMMIGRANT
RESTAURANT & WINERY