

the sky terrace sake selections

sake polishing ratios

junmai daiginjo / ultra premium *elegant and refined, light body*

junmai ginjo / premium *elegant, medium body*

junmai / pure rice *full body*

nigori / cloudy, milky *very popular. roughly filtered & full body*

genshu / cask strength *a full bodied sake that has not been diluted*

sparkling sake

gekkeikan "zipang" junmai

Bottle (250 ml) 12

okunomatsu junmai daiginjo

Bottle (290 ml) 30

gekkeikan "flavored" junmai

*ginger, green apple, green tea,
kyoho grape or white peach*

Bottle (250 ml) 15

traditional sake

momokawa "organic" junmai ginjo

6 oz. 7 • Bottle (300ml) 15

momokawa "diamond" junmai ginjo

6 oz. 6 • 10 oz. 9 • Bottle (750ml) 23

gekkeikan "black & gold" junmai

6 oz. 8 • Bottle (750ml) 30

ty ku "black" junmai ginjo

6 oz. 12 • Bottle (330ml) 29

momokawa "g" joy junmai ginjo genshu

Bottle (300ml) 20

rock sake "cloud" nigori

6 oz. 14 • Bottle (375ml) 30

flavored sake

hana

apple, raspberry or lychee

6 oz. 5.50 • 10 oz. 9

moonstone

coconut lemongrass

Bottle (300ml) 15

Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child.

signature cocktails

8.00

bloody dragon

Ketel One Citroen, House Bloody Mary Mix, Wasabi, Sriracha, Muddled Ginger and Fresh Lemon

sake drop martini

Ketel One Citroen, Fresh Lemon Juice, Simple Syrup, topped with Sparkling Sake

mystic orchard

Hana Apple Sake, Cointreau, Fruit Juices

lychee raspberry cooler

Hana Lychee Sake, Stolli Raspberry Vodka, Fruit Juices, Club Soda

plum punch

Japanese Plum Wine, Shellback Silver Rum, Pineapple Juice, Muddled Mint

ginger long island

Canton Ginger Liqueur, Premium Liquors, Sour Mix and Cola

beer

draft beers

22 oz. 6.00

Sapporo, Pilsner Urquell, Lagunitas IPA, Samuel Adams Seasonal, Fat Tire, Great Basin "Icky" IPA

imported & micro beers

12 oz. 6.00

Corona, Modelo Especial, Stella Artois, Fat Tire, Blue Moon, Guinness, Heineken, Samuel Adams, Newcastle, Sierra Nevada Pale Ale, Kirin, Asahi

22 oz. 8.00

Kirin Ichiban
Asahi Super Dry

domestic beers

5.50

Budweiser, Bud Light, Coors, Coors Light, M.G.D., Miller Light, Michelob Ultra

plum wine

4.25

sommelier selections special value!

William Hill, Chardonnay	7.00	27
The Seeker, Sauvignon Blanc	7.00	27
Red Rock, Merlot	7.00	27
Root 1, Cabernet Sauvignon	7.00	27

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Sushi Bar on the sky terrace

all-you-care-to-eat sushi

Includes miso soup, cucumber salad, goma wakame salad, edamame and ginger or green tea ice cream. Sashimi NOT included in all-you-care-to-eat. Please finish all of your order including the rice before ordering more.

LUNCH • 11 am to 4 pm • 19.99 | DINNER • 4 pm to closing • 26.99

Dungeness Crab available upon request for additional 8.00.

nigiri sushi

(Two pieces per order)

tuna/maguro
seared tuna/tataki
yellow tail/hamachi
salmon/sake
quail egg shooters
freshwater eel/unagi
mackerel/saba
flying fish roe/tobiko
scallop/hotategai
quail egg with tobiko
salmon roe/ikura
surf clam/hokigai
squid/ika
albacore/white tuna
egg/tamago
red snapper/tai
shrimp/ebi
surimi crab/kani
octopus/tako
smoked salmon
fried tofu/inari
upside down shrimp

long rolls

atlantis

shrimp tempura, unagi, seared tuna, avocado, spicy and teriyaki sauces

sky terrace

tempura shrimp, surimi crab, spicy mayonnaise, white onion and avocado

paradise

crystal shrimp, spicy surimi crab, ebi, cream cheese, cilantro, avocado, spicy sauce and green onion

san francisco

tempura shrimp, avocado, green onion and spicy mayonnaise

california rainbow

surimi crab, salmon, shrimp, tuna, yellow tail, cucumber and avocado

tower

spicy tuna and avocado, tempura style

sierra roll

spicy surimi crab, tempura shrimp, salmon, ebi, avocado, cilantro, thin lemon slices and teriyaki sauce

futo maki

traditional japanese vegetable roll

heaven

hamachi, cucumber, avocado and green tobiko

philly

smoked salmon, cream cheese and green onion

caterpillar

unagi, surimi crab, cucumber and avocado

long rolls

mountain

crystal shrimp, spicy surimi crab, tuna, hamachi, salmon and tobiko

dragon

tempura shrimp, spicy mayonnaise, avocado, unagi, cucumber and white onion

snow leopard

tempura squid, spicy mayonnaise and teriyaki sauce

tiger

shrimp tempura, spicy mayonnaise, smoked salmon and avocado

yummy roll

unagi, tempura green onion, spicy mayonnaise and tobiko

smoked happy

smoked salmon, cream cheese and jalapeño, tempura style

mermaid

crystal shrimp and spicy surimi crab topped with grilled scallops, green onion, tobiko and spicy mayonnaise

cherry blossom

tempura shrimp, spicy tuna, seared tuna, avocado and teriyaki sauce

happy

salmon, cream cheese and jalapeño, tempura style

godzilla

yellow tail, green onion, tempura style with spicy sauce

maki sushi

long and hand rolls

spicy tuna

tuna, spicy sauce, green onion and tobiko

california

surimi crab and avocado

spicy california

surimi crab, avocado, tobiko and spicy mayonnaise

crystal shrimp

deep fried shrimp, teriyaki and spicy mayonnaise

rainbow

yellow tail, salmon, maguro and tobiko

tsunami

spicy surimi crab, cilantro, jalapeño and avocado

garden

goma wakame, cucumber, pickled daikon radish

salmon skin

fried salmon skin and green onion

calamari roll

fried calamari, spicy surimi crab, avocado, green onion and teriyaki sauce

hand rolls

spicy scallops

scallops, spicy sauce, tobiko, spicy mayonnaise and green onion

fire and ice

spicy scallops and salmon

jason

spicy grilled scallop, green onion and tobiko

neptune

salmon skin, octopus and tobiko

volcano

spicy tuna, avocado and cucumber

beverages

tea, coffee or milk	3.25
iced teas	3.25
chai tea	5.00
hot chocolate	3.25
soft drinks	3.25
pellegrino or fiji	500ml 4.00
	liter 6.00

Presented by Executive Chef Robert Katausky and Chef de Cuisine Oliver Ortiz

Menu Advisory: The Washoe County District Health Department advises that eating raw, undercooked animal food, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.



Sushi Bar

on the sky terrace