

# the sky terrace sake selections

## sake polishing ratios

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

**junmai ginjo / premium** *aromatic, medium body*

**junmai / pure rice** *full body*

**genshu / roughly filtered** *cloudy, milky, & full body*

**nigori genshu / cask strength** *cloudy, milky, undiluted*

## 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, white peach or yuzu*

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

**momokawa "g" joy** junmai ginjo genshu

Bottle (300ml) 20

**rock sake "cloud"** nigori

6 oz. 14 • Bottle (300ml) 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

9.00

## "ring of fire" mule

Don Q Añejo rum, Ancho Reyes chili liqueur, muddled basil, fresh lime juice, simple syrup, topped with ginger beer

## flowering lichi-li fizz

Tyku Soju, Tanqueray gin, Lichi-Li lychee liqueur, fresh lemon

## mandarin confusion

Hanson mandarin vodka, St. Germain elderflower liqueur, Cynar amaro, lemon juice, orange bitters

## thai mojito

Bacardi light rum, muddled mint, fresh lime, Ancho Reyes chili liqueur, Grand Marnier float

## royal tahitian

Don Q coconut rum, Domaine de Canton ginger liqueur, Kay lemongrass and ginger Soju, lime juice, grapefruit bitters

## bloody dragon

Ketel One citroen, house bloody mary mix, wasabi, sriracha, muddled ginger, fresh lemon

## long island ginger snap

Domaine de Canton ginger liqueur, premium spirits, house sour mix, splash of cola

## the seven virtues

Suntory Hibiki "Harmony" whisky, Benedictine liqueur, China China Amer, lemon juice, rhubarb bitters, filthy cherries

# beer

## draft beers

20 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, Heineken, Samuel Adams, Kirin, Asahi

12 oz. 6.50

Fat Tire, Blue Moon, Guinness, Newcastle, Sierra Nevada Pale Ale

22 oz. 8.00

Kirin Ichiban, Asahi Super Dry

## domestic beers

5.50

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

# plum wine

4.25

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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  
yellowtail/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/hokkigai  
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

tempura shrimp, unagi, seared tuna, avocado, spicy mayonnaise and unagi sauce

#### sky terrace

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

#### paradise

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

#### san francisco

tempura shrimp, avocado, green onion, spicy mayonnaise and unagi sauce

#### california rainbow

surimi crab, salmon, shrimp, tuna, yellowtail, cucumber and avocado

#### tower

spicy tuna, avocado and unagi sauce, tempura style

#### sierra roll

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

### long rolls

#### mountain

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

#### dragon

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

#### snow leopard

tempura squid, spicy mayonnaise and unagi sauce

#### tiger

tempura shrimp, spicy mayonnaise, smoked salmon, avocado and unagi sauce

#### yummy roll

unagi, tempura green onion, spicy mayonnaise and tobiko

#### smoked happy

smoked salmon, cream cheese and jalapeño, tempura style with unagi sauce

#### mermaid

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

#### cherry blossom

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

#### happy

salmon, cream cheese and jalapeño, tempura style

#### godzilla

yellowtail, green onion, tempura style, spicy and unagi sauces

## maki sushi

### long and hand rolls

#### spicy tuna

tuna, spicy sauce, green onion and tobiko

#### california

surimi crab, avocado and sesame seeds

#### spicy california

surimi crab, avocado, tobiko and spicy mayonnaise

#### crystal shrimp

deep fried shrimp, unagi and spicy mayonnaise

#### rainbow

yellowtail, salmon, maguro and tobiko

#### tsunami

spicy surimi crab, cilantro, jalapeño and avocado

#### garden

goma wakame, cucumber, pickled daikon radish

#### salmon skin

fried salmon skin, green onion and unagi sauce

#### calamari roll

fried calamari, spicy surimi crab, avocado, green onion and unagi 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, tobiko and unagi sauce

#### neptune

salmon skin, octopus, tobiko and unagi sauce

#### volcano

spicy tuna, avocado, cucumber and spicy sauce

## 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 Dennis Hogue 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 the 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.