



# SUSHI AND NOODLES

## ZENSAI

- MISO SOUP** V ..... 6  
Tofu, Seaweed, Scallion
- HIYASHI WAKAME SALAD** V ..... 7  
Chilled Seaweed, Napa Cabbage, Soybean
- ORANGE GINGER SALAD** GF V ..... 7  
Crisp Iceberg Lettuce, Orange Segments, Ginger Dressing
- STEAMED EDAMAME** GF V ..... 7  
Coarse Sea Salt
- HAMACHI DON** GF ..... 15  
Seasoned Hamachi, Poached Radish, Flame-Grilled Scallion
- SHRIMP TEMPURA** ..... 15  
Five Pieces of Tempura Shrimp, Ponzu Sauce
- CHILLED SHRIMP SUMMER ROLL** GF ..... 9  
Napa Cabbage, Shrimp, Red Pepper, Sesame Seed  
Rice Noodles, Cilantro, Peanut Dipping Sauce

## DIM SUM

*Six Pieces Served Steamed with Ponzu Dipping Sauce*

- PORK GYOZA** ..... 8  
Ground Pork, Asian Vegetables, Gyoza Wrapper
- CHICKEN GYOZA** ..... 8  
Ground Chicken, Asian Vegetables, Gyoza Wrapper
- VEGETABLE GYOZA** V ..... 7  
Cabbage, Tofu, Garlic, Scallion, Gyoza Wrapper
- SHRIMP SHUMAI** ..... 11  
Chopped Shrimp, Chinese Trinity, Dumpling Wrap
- CHICKEN SHUMAI** ..... 11  
Ground Chicken, Green Onions, Carrots, Soy, Sesame
- XIAO LONG BAO (FOUR PIECES)** ..... 8  
Traditional Pork Soup Dumplings

## BOWLS

- CHEF JONNY'S SIGNATURE PORK BELLY TONKOTSU** ..... 21  
Handmade Ramen Noodles, Rich & Creamy Pork Bone Broth, Aromatic Oil  
Ajitama Egg, Tender Braised Pork Belly, Green Onions  
Roasted Tomatoes, Roasted Shimeji Mushroom
- SHRIMP TEMPURA UDON** ..... 21  
Udon Noodles, Tempura Shrimp, Shiitake Mushroom, Baby Bok Choy  
Green Onions, Tysu Broth
- CHICKEN LAKSA** GF ..... 23  
Rice Noodles, Roasted Chicken, Laksa Broth, Bean Sprouts  
Cucumber, Cilantro, Lime, Coconut Milk
- BLACK PEPPER BEEF & GINGER STIR-FRY** ..... 24  
Marinated Short Rib, Yellow Onion, Bell Pepper, Green Onion, Cremini Mushroom  
Sesame Rice, Sweet and Spicy Stir-Fry Sauce
- CHICKEN FRIED RICE** ..... 19  
Fried Rice, Tender Chicken, Onions, Sweet Peas, Minced Ginger, Egg, Green Onions  
GF V UPON REQUEST
- CHEF JONNY'S BOWL OF THE WEEK** ..... MARKET PRICE
- SIDE OF SEASONED NOODLES** V ..... 6  
Handmade Noodles, Shoyu, Ginger Oil, Scallions

GF GLUTEN FREE   V VEGAN   V VEGETARIAN

For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions seriously, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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## NIGIRI

TWO PIECES GF

- \*HAMACHI - JAPANESE YELLOWTAIL GF ..... 8
- \*MAGURO - #1 GRADE BIG EYE TUNA GF ..... 9
- \*SAKE - ORA KING SALMON GF ..... 8
- TAKO - OCTOPUS GF ..... 8
- EBI - GINGER MARINATED COOKED PRAWN GF ..... 7
- UNAGI - FRESH WATER EEL ..... 8
- \*HOTATE - SCALLOP WITH MASAGO & MAYO GF ... 6
- \*IKURA - SALMON CAVIAR GF ..... 8
- \*UNI - SEA URCHIN GF ..... 19
- \*TORO - TUNA BELLY GF ..... 18
- \*TOBIKO GF ..... 6  
Flying Fish Roe with Quail Egg
- \*SHIME SABA - CURED MACKEREL GF ..... 7
- \*MADAI - RED SNAPPER GF ..... 7

## SASHIMI

TWO PIECES GF

- \*HAMACHI - JAPANESE YELLOWTAIL ..... 8
- \*MAGURO - #1 GRADE BIG EYE TUNA ..... 9
- \*SAKE - ORA KING SALMON ..... 8
- \*IKURA - SALMON CAVIAR ..... 7
- \*TORO - TUNA BELLY ..... 18
- \*MADAI - RED SNAPPER..... 8
- \*SHIME SABA - CURED MACKEREL ..... 7

## CLASSIC MAKI

- \*TUNA MAKI GF ..... 16  
California Roll Topped with Big Eye Tuna
- \*SPICY TUNA GF ..... 13  
Ground Big Eye Tuna mixed with Spicy Mayo
- \*SALMON MAKI GF ..... 14  
California Roll topped with King Salmon
- CALIFORNIA ROLL GF ..... 11  
Crab Meat, Cucumber, Avocado
- VEGGIE ROLL V GF ..... 10  
Asparagus, Lettuce, Avocado, Cucumber, Tomato
- \*SPIDER ROLL ..... 15  
Tempura Soft Shell Crab, Cucumber, Masago, Lettuce  
Mayo, Eel Sauce
- KAPPA MAKI V GF ..... 5  
Cucumber

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## CHEF JIN'S SPECIALTY MAKI

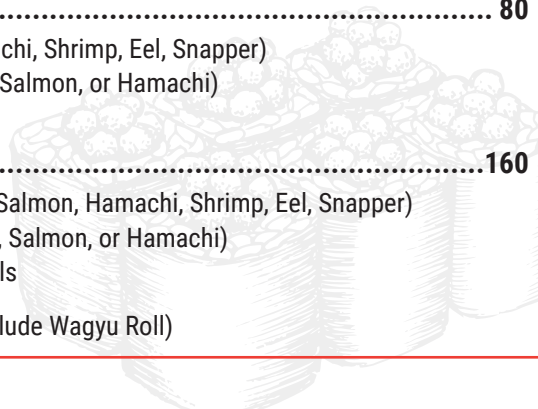
- \*RAINBOW ..... 21  
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Escolar, Eel, Caviar, Crab Salad, Asparagus Crunch
- \*MOON RIVER ..... 19  
Tempura Shrimp, Avocado, Masago, Mayo, topped with Spicy Tuna & Tempura Crunch
- \*SKIDAWAY ISLAND GF ..... 17  
Crab Salad, Salmon, Tuna, Shrimp, Cucumber
- \*AMERICAN WAGYU ROLL ..... 27  
Lobster Tempura, Gourd, Wagyu Tenderloin
- \*DELEGAL MARINA GF ..... 17  
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceberg Lettuce
- DUNGENESS FANTASY ..... 16  
Dungeness Crab Meat, Seaweed Salad, Avocado, Tartar Sauce

## SUSHI BOATS

Served with Ginger Salad or Miso Soup

- \*SUSHI FOR ONE ..... 40  
Four Piece Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp)  
Two Piece Sashimi (Big Eye Tuna or Salmon)  
Choice of One Classic Roll
- \*SUSHI FOR TWO ..... 80  
Six Piece Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)  
Four Piece Sashimi (Two Each Big Eye Tuna, Salmon, or Hamachi)  
Choice of One Classic and One Specialty Roll
- \*SUSHI FOR FOUR ..... 160  
Twelve Piece Nigiri (Two Each Big Eye Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)  
Eight Piece Sashimi (Four Each Big Eye Tuna, Salmon, or Hamachi)  
Choice of Two Classic and Two Specialty Rolls

(Boats exclude Wagyu Roll)



## SAKE

Current sake selection is served chilled.

### PLAYFUL

- HAKUTSURU AWA YUKI SPARKLING JUNMAI** ..... 18  
Sparkling (300ml, 5.5% ABV)
- SHIBATA SHUZO BLACK YUZU** ..... 23  
Balanced Sweetness (200ml, 8% ABV)
- HOMARE LYCHEE NIGORI** ..... 24  
Unfiltered with Lychee Juice (300ml, 10% ABV)
- MIYASHITA "SACRED MIST" HONJOZO NIGORI** ..... 25  
Unfiltered, Full-bodied (300ml, 15.8% ABV)
- DASSAI BLUE NIGORI** ..... 26  
Sparkling (300ml, 14% ABV)

### CLASSIC

- KAIKA SANOMARU CUP** ..... 12  
"Refreshing Sake," Smooth & Crisp (180ml, 15% ABV)
- KAMOSHIBITO KUHEIJI "EAU DU DESIR"  
JUNMAI DAIGINJO** ..... 19/65  
"Wine Drinker's Sake," Elegant, Balanced  
(180ml/720ml, 16% ABV)
- DASSAI BLUE TYPE 50** ..... 21  
"Glamorous Sweetness" (375ml, 14% ABV)
- "OLYMPUS" JUNMAI GINJO  
NORTH AMERICAN SAKE** ..... 45  
"American Gem," Green Apple, Melon (375ml, 15% ABV)

### FINJIN COCKTAILS

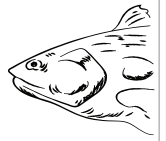
- LYCHEE MARTINI** ..... 13  
Haiken Lychee Vodka, Black Yuzu Sake
- FINJIN SPRITZ**..... 14.5  
Empress 1908, Limoncello, Lemon Juice  
House Chardonnay, Soda
- SHOCHU SOUR**..... 11  
Iichicko Shochu, Angostura, Sour Mix
- LYCHEE 75** ..... 13  
AWA Yuki Sake, Sparkling Lychee Syrup, Hendrick's  
Soda, Orange Bitters

### DESSERTS

- STRAWBERRY CHIFFON MASCARPONE ROLL** ..... 9  
Glazed Strawberries, Whipped Cream
- THAI TEA PANNA COTTA**..... 9  
Whipped Cream, Toasted Coconut, Ginger Snap Cookie
- COCONUT PUDDING BAR**   ..... 8  
Macadamia Nut Crust, Grilled Pineapple Compote



**FINJIN**  
SUSHI AND NOODLES



### WHITE WINES

- STONELEIGH SAUVIGNON BLANC** ..... 10/27  
Marlborough, New Zealand '21
- WEINGUT LEITZ DRAGONSTONE RIESLING**..... 13.5/36  
Rheingau, Germany '21
- FLEUR DE MER ROSE** ..... 13.5/36  
Provence, France '23
- MASO CANALI PINOT GRIGIO** ..... 13.5/36  
Italy '21
- SONOMA CUTER CHARDONNAY** ..... 13.5/36  
Sonoma Coast, CA '20

### RED WINES

- DIORA PINOT NOIR**..... 13.5/36  
Monterey, CA '19
- ZESTOS OLD VINES GARNACHA** ..... 10/27  
Spain '20
- ALTOCEDRO MALBEC** ..... 13.5/36  
Argentina '21
- ELECTRIC BEE, PRIMITIVO**..... 10/27  
Italy '21
- DOUBLE TROUBLE, CABERNET BLEND**..... 10/27  
Washington State '19

### SPARKLING

- DE CHANCENY BRUT VOUVRAY EXCELLENCE** ... 13.5/36  
Loire Valley, France
- DOMAIN CHANDON SPARKLING ROSE SPLIT** .... 13.5/36  
Napa, CA

### BEER

- KOSHIHIKARI ECHIGO** ..... 7  
12oz can, 5% ABV, Niigata, Rice Lager
- SAPPORO** ..... 5  
12oz bottle, 4.9% ABV, Japanese Lager
- AOONI IPA**, ..... 8  
12oz can, 7% ABV, YOHO Brewing
- SORRY UMAMI IPA** ..... 8  
11.8oz can, 6.5% ABV, YOHO Brewing
- ECHIGO RED ALE**..... 8  
11.15oz bottle, 6% ABV, Echico Beer Co.
- KIRIN ICHIBAN**..... 7  
12oz bottle, 5% ABV, Kirin Brewery Co.