

• Beer! •

Draft Beer

always rotating; see server or chalkboard

Kirin – 4/pint | 14/pitcher

Micros – 5+/pint | 18+/pitcher

Happy Hour: \$1 off all draft beers

Due to the variation in pricing, glass sizes and alcohol percentage, prices vary for all microbrews.

4x4 Taster Board - 6

4 x 4oz Beers of Choice

Light and Balanced

approachable and easy drinking

PBR (16oz)	3
Sam Adams Light	4
Clausthaler (Non-Alcoholic)	4
Blue Moon Belgian White	4
Stella Artois	4
Rambling Route Cider	5
Anchor Steam	5
Franziskaner Hefeweizen (16.9oz)	5.50
Asahi Super Dry (22oz)	6.50
Sapporo (22oz Oil Can)	6.50

Hoppy and Stout

full bodied, full flavored beers

Anderson Valley Boont Amber	5
Snake River Pale Ale	5
Deschutes Obsidian Stout	4
Snake River Pako's IPA	5
Uinta Hop Nosh IPA	5
Guinness Stout	5
Three Creeks Chocolate Porter	5
Omission IPA (Gluten Free)	5
Firestone Walker Double Jack IPA	6
Rocheftor 8 Belgian Strong Ale	9

- Did you know you're dining in a "Green Restaurant"? -

The Sushi Bar has always operated with the goal to be as environmentally conscious and sustainable as possible. To assist us with our mission, we chose the Green Restaurant Association to analyze each step we have taken. The GRA provides a rigorous certification program in which every claim must be thoroughly verified. To date we have completed over 70 steps and have been awarded over 275 points to make us the greenest sushi bar in the country and the only certified restaurant in Idaho. Our commitment to this program is ongoing as we find new ways to provide the most guilt-free and delicious dining experience possible.

Examples of environmental steps we have taken:

- Recycle all aluminum, tin, plastic, paper and cardboard.
- Save water by using low-flow faucets, efficient appliances and only serve water upon request.
- Send all unused food scraps to local farms for animal feed.
- Minimize use of disposables; reusable chopsticks, no bottled water.
- Paper products (napkins, paper towels, menus, etc.) and take-out packaging are biodegradable and/or contain recycled materials.
- All cleaning chemicals and soaps are environmentally friendly.
- Building constructed using salvaged and recycled materials.
- Energy efficient refrigeration, cooking equipment and lighting.
- Use Organic, local and sustainable food when available.

To learn more about the Green Restaurant Association or to see a complete list of all environmental steps completed, please visit dinegreen.com



In addition to being a Green Certified Restaurant, we also take pride in offering higher quality ingredients and take a healthy approach to sushi. Isn't all sushi healthy? Not always! Most rice and fish are healthy on their own, but add in all the sides, seasonings and condiments and it can quickly become an ingredient-reader's nightmare! We believe in transparency of ingredients, even in a restaurant. Know what's in your sushi!

Our sushi rice is seasoned with pure non-gmo rice vinegar, cane sugar and sea salt. We also offer a whole grain rice option; forbidden rice which is high in fiber, antioxidants (more than blueberries!), iron and vitamin E. Our all-natural sushi ginger has no artificial dyes, sweeteners or preservatives; only ginger, vinegar, sugar and salt. Our fryer oils are non-gmo rice bran oil. Our house soy sauce is non-gmo. Our beef is antibiotic and hormone free. Our native king salmon is organic. Our sodas are made with pure cane sugar. We strive to continue to expand our healthy options!

• Wine •

House Reds: Cabernet or Merlot – 5
House Whites: Chardonnay or Organic White – 5
Happy Hour: \$1 off all wine by the glass

The Reds

	<u>Glass</u>	<u>Bottle</u>
Block9 Pinot Noir '15 CA	7-	26-
seductive wild cherry & sandalwood notes with berry, plum and violets		
Bargetto Old Vine Zinfandel '13 CA	7.5-	28-
ripe raspberries, toasted cedar, raisins and plum jam with pronounced oak		
Cannonball Merlot '14 CA	8-	30-
concentrated aromas and flavors of huckleberry, spice cake and chocolate		
Morgan Syrah/Grenache '14 CA	8-	30-
medium-rich ruby red color; palate of violets, blueberry-jam and spice		
Luna Cabernet Sauvignon '13 CA	8-	30-
like fine dark chocolate with raspberry, dusty tannins, black fruit, graphite		
Gascon Reserva Malbec '13 ARG	9-	34-
huge nose of plum and cassis, with dark berry notes and bitter chocolate		
Meiomi Pinot Noir '15 CA		36-
makers of Caymus; luxurious & dynamic with strawberry and spicy oak		
Forgeron Anvil Cabernet '12 WA		65-
big and rich, currants, cassis & wild herbs in a full-bodied package; 94 pts.		
Shafer Cabernet One Point Five '11 CA		84-
silky with soft tannins & abundant black fruit, dark chocolate & spice		

The Whites

	<u>Glass</u>	<u>Bottle</u>
Cold Springs Riesling '12 ID	5.5-	20-
crisp with light sweetness, peach aroma with honey, lime and passion fruit		
Shannon Ridge Sauvignon Blanc '15 CA	5.5-	20-
aroma of lemon grass and mango with a tropical, citrus flavor		
Vigilance Chardonnay '14 CA	6.5-	24-
lightly buttery with aromas of vanilla, lemon meringue and tangerine		
Yalumba Viognier '14 AU	6.5-	24-
luscious notes of apricot, honeysuckle and lychee with a rich texture		
Boomtown Pinot Gris '15 WA	7-	26-
bright and lively with lingering peach and melon flavors		
Rombauer Chardonnay Carneros '14 CA	12-	42-
pineapple, banana & coconut w/buttery flavors of vanilla & lemon meringue		

The Bubbles

Zonin Prosecco Split (187mL)	7-
ripe peach, fresh citrus, balanced minerality, almond finish	
Louis Roederer Brut Premier Champagne	52-
tiny bubbles with notes of fruit, berry, toast and almond; French style	

• Sake •

House Hot Sake: 8oz Carafe – 5
House Cold Sake: Glass – 5 Bottle – 23
Happy Hour: \$1 off all sake by the glass

Flavors & Fun

	<u>Glass</u>	<u>Bottle</u>
Apple Sake – (<i>Hana</i>)	5-	23-
Plum Wine – (<i>Hakutsuru</i>)	6-	25-
Asian Pear – (<i>Moonstone 300mL</i>)	6-	11-
“J-Pop!” – <i>grapefruit Chu-Hi in a bottle</i> \ (^o^)/	5-	
Ozeki OneCup – <i>Japan's top selling vending machine sake</i>	6-	
Mio Sparkling Sake – <i>refreshing, unique and fruity</i>		12-

Nigori (*unfiltered, cloudy style sake*)

Sho Chiku Bai Nigori (375ml)	5-	10-
Hakutsuru Sayuri “White Lily” Nigori (300ml)	7-	13-

Premium Sakes

	<u>Glass</u>	<u>Bottle</u>
Kizakura Daiginjo (180ml)		9-
<i>daiginjo; the most prestigious type of sake in an affordable single serving</i>		
Sho Chiku Bai Organic Nama Sake (300ml)	6.5-	12-
<i>nama = fresh; this unpasteurized sake has a lively flavor and smooth finish</i>		
Hakutsuru Superior Ginjo (300ml)	7-	13-
<i>floral fragrant sake with a silky balance and notes of anise and fennel</i>		
Aladdin Junmai Sake (300ml)	8-	15-
<i>dry Japanese sake with notes of peach and melon in a fun take-home bottle</i>		
Yoshi-no-Gawa Junmai Ginjo (300ml)	8.5-	16-
<i>“Winter Warrior” - clean, complex with tropical aromas of guava & mango</i>		
Hakutsuru Sho-une Junmai Daiginjo (300ml)	8.5-	16-
<i>classic graceful fruity sake with a velvety smoothness and ethereal finish</i>		

Our sake list was proudly designed by our in-house (and Idaho's only) Certified Sake Professional.

• Sake Mixology •

\$7 each (\$5 @ Happy Hour)

<p><u>Tokyo Mule</u> <i>sake, hard ginger ale and lime over ice</i></p>	<p><u>Sake Mojito</u> <i>sake, house-made mint simple syrup, fresh lime juice and muddled mint over ice</i></p>	<p><u>Sakeopolitan</u> <i>sake, organic cranberry cocktail, orange bitters, fresh lime juice over ice</i></p>	<p><u>Wasabi Mary</u> <i>sake and house-made sriracha wasabi bloody mary mix with all the accompaniments</i></p>
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