



Sake - Bosso Selection bottle
 uka jumai daiginjo usunigori sparkling 85
delicate sparkling sake with subtle nigori. brewed with the water from Mt. Adatara in northern Japan.

| Sake | single | share | bottle |
|-----------------------------|--------|-------|--------|
| nambu bijin junmai daiginjo | 20 | 40 | 88 |
| dassai | 16 | 32 | 68 |
| kawatsuru crane of paradise | 14 | 28 | 59 |
| suigei drunken whale | 14 | 28 | 59 |
| yuagari yuzu | 13 | 26 | 55 |
| tozai nigori | 12 | 24 | 53 |
| hot sake | 12 | 24 | - |

Beer | draft
 sapporo 16oz 11
 sapporo 13oz 9

Beer | 12oz bottle 8
 asahi

Plum Wine 12
 umeshu

Bosso Sake Cocktails 9.5 each
 sakura saku *ruby red grapefruit, elder flower*
 sonic boom *yuzu, tonic water*
 sumo rock *orange, grape fruit*
 sake mojito *tonic water, mint*
 bosso sora *red ruby grapefruit, curacao*

Rose Wine
 2021 jean-luc colombo rose, rhone, france syrah, mouvedre 11.5 38

White Wine
 2021 trimbach, alsace, france pinot blanc 15 46
 2020 A to Z wineworks, oregon, usa riesling 13 42
 2021 substance, washington state, usa sauvignon blanc 14 44
 2022 mayu, elqui valley, chile pedro ximenez 13 42

Red Wine
 2019 chateau coupe-roses la bastide, syrah, carignan, 12 39
 minervois, france grenache
 2019 la posta pizzella, mendoza, argentina malbec 13 42
 2019 plumpjack, napa, california merlot 18 68
 2020 boneshaker, lodi, california zinfandel 14 44

Non-alcoholic
 100% orange juice or 100% grapefruit juice 6
 Sparkling water 4

FOOD

Our menu changes frequently as we source fresh ingredients locally.

Tsumami 9 each

- edamame shiromiso hummus (v)
- anchovy edamame (g)
- ponzu shishito (v)
- ufumayo mentaiko / 2pc
- smoked salmon potesala (g)/ 4pc
- chicken namban tartare / 5pc
- umami chicken karaage / 5pc
- ume fried gyoza / 5pc
- shio kombu kyuri (v, g)
- sweet cheese tofu grape (vg, g)
- norishio french fries (v)

Salad 15
 green salad (v)

Sakana*
 scallop carpaccio (g) 16
 torched saikyo miso salmon 19
 kaisen chirashi rice 22

Okazu
 charshu rice* 16
 hokkaido croquettes 19
 (creamy crab, pumpkin, curry and corn)

Bosso Sushi

Meat Sushi*
 unigyu *sea urchin, beef* 8
 charshu wasabi mayo *pork, kale* 6.5

Fish Sushi*
 spicy salmon *salmon, radish* 6.5
 tuna avocado 6.5
 fried shrimp tartare 6
 yuzu scallop *ikura cod roe, scallop, yuzu* 8
 torotaku *toro tuna, pickled radish* 6.5
 takoyaki *octopus takoyaki ball* 6
 unagiinu *eel, egg* 8

Vegan Sushi
 goma kombu *seaweed, edamame (v)* 7
 natto *soybean natto (v)* 7
 umekyu *pickled plum, cucumber (v)* 7

Today's Ramen *We rotate our offerings periodically.*

- umami *Umami means "essence of deliciousness".* 16
flavored egg, scallion, kikurage, red onion
- enmi *Enmi means "savory" in Japanese.* 16
scallion, yuzu skin, yellow yuzu oil
- sanmi *Sanmi means "sour. cherry tomatoes,* 18
arugula, parmesan cheese, green shiso oil
- karami *Karami means "essence of spiciness". ground* 18
pork & beef, cilantro, fried onion, red chili oil
- spicy norisuke 17
spicy version of our Enmi savory ramen.
scallion, seaweed, sesame, red chili oil
- vegan *soy meat, cashew & walnuts, red chili oil* 19
- ramen toppings additional noodles 5
spice meat bomb 3
- flavored egg 3 bamboo shoots 3 seaweed 1.5

Desserts (vg, g)
 Japanese Sweet Potato w/ Black Sesame Ice Cream 9
 Japanese Sweet Potato w/ Matcha Ice Cream 9
 Matcha or Black Sesame Ice Cream 6

(v) vegan, (vg) vegetarian, (g) gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

