



COLD 6

Cucumber^	\$12.00
seaweed, sesame seed, onion, spicy dressing	
Shrimp Salada	\$14.00
little gem radicchio salad, bay shrimp, tofu dressing, parmesan crisps	
Tako Kato	\$18.00
sliced octopus, shiso, red onion, ponzu	
Bluefin Tuna*	\$18.00
apple, soy, ginger, puffed buckwheat	
Hamachi Crudo*	\$16.00
poached pear, fried ginger, pear vinaigrette, timut peppercorn, perilla	
Spicy Salmon Dip*^	\$14.00
salmon, perilla, fried garlic, spicy mayo, nori rice cracker	

HOT 7

Edamame	\$8.00
Miso Soup	\$8.00
fried tofu, maitake mushroom, scallion, wakame	
Gyoza	\$16.00
foie gras and pork filling, soy sauce	
Shishito^	\$12.00
black garlic mayo, bonito lemon	
Shaken Kato^	\$16.00
choice of original or fire spice, crispy fried chicken wings	
Kama	\$16.00
aka miso glaze fish collar, daikon-shiso oroshi	
Ebi Dango	\$16.00
shrimp and pea dumpling, mochi rice, sweet miso, preserved ramp	

KAZOKU 4

Halibut	\$32.00
butter basted halibut, shrimp ramp mousse, Japanese succotash, yuzu dashi	
Wagyu Flat Iron**	\$52.00
8oz flat iron, spring vegetables, Japanese chimichurri, brie fondue, congee	
Charcoal Burger**	\$22.00
crispy bun, angus patty, American Cheese, caramelized onion, pickles, lettuce, Kato's steak sauce, served with satsumaimo fries	
Tantan Ramen^	\$22.00
chicken broth, spicy pork, bean sprout, gailan, sesame seed	

ROBATA 6

Shiitake	\$14.00
shiso, lemon	
Negima	\$14.00
chicken thigh, scallion, shiso	
Salmon*	\$15.00
teriyaki marinade	
Slider*	\$16.00
beef tsukune, bao bun, miso mustard	
Skirt Steak*	\$18.00
citrus ponzu, wasabi	
Wagyu Ramp Roll*	\$22.00
lotus root, pickled ramps, teriyaki, ramp yuzu kosho	

RICE 3

Steamed Rice	\$4.00
Beef Chahan*	\$22.00
wagyu beef, fried rice, kaiware, maitake, soft poached egg	
Chicken Katsu Don	\$18.00
crispy chicken cutlet, pickled carrot-daikon slaw, ginger mayo, katsu sauce, rice	

CLASSIC MAKI 13

Cucumber	\$8.00
Avocado	\$8.00
Kanpyo	\$8.00
Crispy Shrimp	\$10.00

Tuna*	\$12.00
Spicy Tako*^	\$12.00
XO Scallop*	\$12.00
Baby Shiitake Maki	\$12.00
Spicy Tuna^*	\$14.00
Negi Hamachi*	\$14.00
Unagi Cucumber	\$15.00
Negi Toro*	\$16.00
King Crab California	\$21.00

SPECIALTY MAKI 5

A5 Beef*	\$24.00
maguro, asparagus, pickled onion, yuzu kosho	
Momomaki*	\$22.00
big eye tuna, spicy octopus, pickled daikon	
Yama	\$22.00
crispy shrimp, snow crab, cucumber, sweet soy	
Harumaki^*	\$22.00
served riceless, wrapped in rice paper, lettuce, pickled daikon, hamachi, sake, maguro, spicy shiso dressing	
Tuna Trio*	\$25.00
akami, chutoro, otoro, oshinko, shiso, tokyo negi, wasabi	

TEMAKI HAND ROLLS 7

Momo Jr.*	\$9.00
tuna, spicy tako, pickled daikon, sweet soy	
Shio Koji Salmon*	\$10.00
avocado mousse, crispy salmon skin, trout roe	
XO Scallop*	\$10.00
diver scallop, xo sauce, scallion, puffed soba	
Ebi Tom Yum	\$11.00
tiger shrimp, makrut lime, cilantro, crispy shallot	
King Crab	AVAILABLE OPTIONS
ginger mayo, temura shallot, lemon	
Half: \$12.00	
Full: \$24.00	

Mecha Kucha*	AVAILABLE OPTIONS
bluefin tuna, uni, kaluga caviar	Half: \$12.00
	Full: \$24.00
Three Piece Set*	\$26.00
momo jr., xo scallop, shio koji	
CHIRASHI DON 2	
Jewel Bako*	\$58.00
twelve pieces of chef-selected seasonal fish and caviar, with myoga salad, pickled watermelon radish, pickled ginger nori	
"TCD" Tuna Toro*	\$35.00
kalgua caviar, pickled onion, sushi rice, nori	
NIGIRI + SASHIMI 16	
Hamachi*	AVAILABLE OPTIONS
yellowtail	Nigiri: \$6.00
	Sashimi: \$10.00
Madai*	AVAILABLE OPTIONS
sea bream	Nigiri: \$6.00
	Sashimi: \$10.00
Hirame*	AVAILABLE OPTIONS
ikejime flounder	Nigiri: \$6.00
	Sashimi: \$10.00
Sake*	AVAILABLE OPTIONS
Faroe Islands salmon	Nigiri: \$6.00
	Sashimi: \$10.00
Akami*	AVAILABLE OPTIONS
bluefin tuna loin	Nigiri: \$7.00
	Sashimi: \$12.00
Chutoro*	AVAILABLE OPTIONS
medium fat bluefin belly	Nigiri: \$10.00
	Sashimi: \$18.00
Otoro*	AVAILABLE OPTIONS
Fatty bluefin belly	Nigiri: \$12.00
	Sashimi: \$22.00
Saba*	AVAILABLE OPTIONS
mackerel	Nigiri: \$6.00
	Sashimi: \$10.00
Aji*	AVAILABLE OPTIONS
horse mackerel	Nigiri: \$6.00
	Sashimi: \$10.00

Botan Ebi*	AVAILABLE OPTIONS
spot prawn	Nigiri: \$6.00
	Sashimi: \$10.00
Yari Ika*	AVAILABLE OPTIONS
Japanese hokkaido squid	Nigiri: \$6.00
	Sashimi: \$10.00
Hotate*	AVAILABLE OPTIONS
scallop	Nigiri: \$8.00
	Sashimi: \$14.00
Uni*	
sea urchin M.P	
Ikura*	AVAILABLE OPTIONS
marinated salmon roe	Nigiri: \$8.00
	Sashimi: \$14.00
Unagi	AVAILABLE OPTIONS
barbecued freshwater eel	Nigiri: \$6.00
	Sashimi: \$10.00
Tamago	AVAILABLE OPTIONS
sweet egg omelet	Nigiri: \$4.00
	Sashimi: \$6.00

SPECIALTY SELECTIONS 8

Seared Japanese Mackerel Nigiri*	\$7.00
daikon shoga ponzu	
Seared Fatty Tuna Nigiri*	\$14.00
daikon, yuzu, sudachi ponzu	
Hokkaido Hotate Nigiri*	\$11.00
scallop, uni, ikura	
Kumamoto Beef to Hotate Nigiri*	\$22.00
Japanese A5 beef, scallop, garlic sauce, fried shiso	
Chef Selection of Sashimi*	\$64.00
seasonal availability, twelve pieces	
Chef Selection of Nigiri*	\$44.00
seasonal availability, six pieces	
10-Day Dry-Aged Bluefin Tuna*	AVAILABLE OPTIONS
akami, chutoro, otro. 3 piece nigiri or 6 piece sashimi	Nigiri: \$27.00
	Sashimi: \$52.00
Fresh Wasabi	\$8.00

THE SOUTHPORT SET 3

Course one

choice of: tako kato, shishito, cucumber, or miso soup

Second Course

Choice of: Tantan ramen, chicken katsu don, or chirashi don

Dessert

choice of: soy panna cotta or seasonal kakigori

NIGIRI | SASHIMI 13

Hamachi*

yellowtail

AVAILABLE OPTIONS

Nigiri (1 Piece): \$6.00

Sashimi (2 pieces): \$10.00

Madai*

sea bream

AVAILABLE OPTIONS

Nigiri (1 piece): \$6.00

Sashimi (2 pieces): \$10.00

Hirame*

ikejime flounder

AVAILABLE OPTIONS

Nigiri (1 piece): \$6.00

Sashimi (2 pieces): \$10.00

Sake*

faroe islands salmon

AVAILABLE OPTIONS

Nigiri (1 piece): \$6.00

Sashimi (2 pieces): \$10.00

Akami*

bluefin tuna loin

AVAILABLE OPTIONS

Nigiri (1 piece): \$7.00

Sashimi (2 pieces): \$12.00

Chutoro*

medium fat bluefin belly

AVAILABLE OPTIONS

Nigiri (1 piece): \$10.00

Sashimi (2 pieces): \$18.00

Otoro*

fatty bluefin belly

AVAILABLE OPTIONS

Nigiri (1 piece): \$12.00

Sashimi (2 pieces): \$22.00

Saba*

mackerel

AVAILABLE OPTIONS

Nigiri (1 piece): \$6.00

Sashimi (2 pieces): \$10.00

Aji*

horse mackerel

AVAILABLE OPTIONS

Nigiri (1 piece): \$6.00

Sashimi (2 pieces): \$10.00

Botan Ebi*

spot prawn

AVAILABLE OPTIONS

Nigiri (1 piece): \$6.00

Sashimi (2 pieces): \$10.00

Yari Ika*	AVAILABLE OPTIONS
Japanese hokkaido squid	Nigiri (1 piece): \$6.00
	Sashimi (2 pieces): \$10.00
Hotate*	AVAILABLE OPTIONS
scallop	Nigiri (1 piece): \$8.00
	Sashimi (2 pieces): \$14.00
Uni*	AVAILABLE OPTIONS
sea urchin	Nigiri (1 piece): \$10.00
	Sashimi (2 pieces): \$18.00

FEATURD ITEMS 2

Chef Selected Sashimi*	\$64.00
Chef Selected Nigiri*	\$44.00

MAKIMONO 6

Tuna*	\$12.00
Negi Toro*	\$16.00
Negi Hamachi*	\$14.00
King Crab California	\$21.00
Cucumber	\$8.00
Avocado	\$8.00

SPECIALTY MAKI ROLLS 3

A5 Beef*	\$24.00
maguro, asparagus, pickled onion, yuzu kosho	
Momomaki*	\$22.00
big eye tuna, spicy octopus, pickled daikon	
Tuna Trio*	\$25.00
akami, chutoro, otoro, oshinko, shiso, tokyo negi, wasabi	

DESSERT 2

"Black Forest" Kakigori	\$12.00
chocolate cheery ice, luxardo cherries, vanilla cream	
Soymilk Panna Cotta	\$8.00
yuzu curd, freeze-dried strawberries	

LARGE PLATES 1

Veggie Udon	\$20.00
udon in mushroom broth with seasonal vegetables	

SUSHI 4

Cucumber Maki	\$8.00
Avocado Maki	\$8.00
Baby Shiitake Maki	\$12.00
Cucumber Avocado Maki	\$9.00

ITOKO BRUNCH 11

Ube Muffins	\$5.00
4pc mini ube muffins, coconut crumb topping	
Deviled Egg	\$9.00
curry, bacon lardon, chive	
Spicy Tuna Dip*^	\$18.00
maguro, perilla, fried garlic, spicy mayo, nori rice cracker	
Steamed Bun and Lox	\$20.00
steamed bun, citrus-shiso cured salmon, pickled onion, sweet miso cream cheese	
Honey Butter Toast	\$16.00
sansho roasted strawberries, chantilly cream	
Kabocha Pancake	\$18.00
Japanese pumpkin pancake (triple stack), pecan praline sauce, pumpkin butter	
"Steak and Eggs"**	\$26.00
6oz skirt steam, kimchi fried rice, sunny side egg, gailan, scallion	
Continental Egg Souffle	\$16.00
fluffy egg, cheddar cheese, bacon, chive, tomato jam	
Chicken Katsu Don	\$18.00
crispy chicken cutlet, pickled carrot-daikon slaw, ginger mayo, katsu sauce, rice	
Charcoal Burger**	\$22.00
crispy bun, angus patty, caramelized onion, pickles, lettuce, Kato's steak sauce, satsumaimo fries	
Farmer's Breakfast	\$18.00
2 eggs any style, Texas toast, 2 bacon strips, 2 potato cheese hashbrown patties	

JAPANESE BREAKFAST 2

Teishoku	\$25.00
teriyaki salmon, miso soup, rice, pickles, tamago yaki	
Spicy Tuna Mazemen*^	\$22.00
tuna, chilled ramen noodles, avocado, tempura onions, bean sprout, soy-chili dressing	

ITOKO FAVORITES 6

Edamame	\$8.00
Miso Soup	\$8.00
abura age, maitake mushroom, scallion, wakame	
Cucumber^	\$12.00
seaweed, sesame seed, onion, spicy dressing	
Shrimp Salada	\$14.00
little gem radicchio salad, bay shrimp, tofu dressing, parmesan crisps	
Shishito	\$12.00
black garlic mayo, bonito, lemon	
Steamed Rice	\$4.00

NIGIRI & SASHIMI 2

Nigiri Set*	\$17.00
three pieces, akami, sake, hamachi	
Sashimi Set*	\$15.00
three pieces, akami, sake, hamachi	

EARLY BIRD SPECIAL 10

Ube Muffins	\$3.00
4pc ube muffins, coconut crumb topping	
Deviled Eggs	\$6.00
3pcdeviled egg, curry, bacon, chive	
Honey Butter Toast	\$12.00
sancho roasted strawberried, chantilly cream	
Egg Souffle	\$12.00
fluffy. eegg, cheddar cheese, bacon, chive, tomato jam	
Kabocha Pancakes	\$14.00
triple stack japanese pumpkin pancake, pecan praline sauce, pumpkin butter	
Farmer's Breakfast	\$14.00
2 eggs any style, Texas toast, 2 bacon strips, 2 potato cheese hashbrown patties	

Steak and Eggs**	\$22.00
6 oz. skirt steak, kimchi fried rice, sunny side egg, gailan, scallion	
Salmon & Avocado Temaki Kit	\$10.00
avocado mousse, crispy salmon skin, trout roe	
Sausage & Egg Temaki Kit	\$10.00
mini sausage, tamago yaki, cilantro	
The Southport Set	\$20.00
2-course menu with a choice of edamame, cucumber salad, deviled eggs and kabocha pancake, chicken katsu, or egg souffle	

SPECIALTY COCKTAILS 6

Orenji Mimosa	\$15.00
three estate black tea, fresh orange juice, prosecco	
Bloody Mary	\$15.00
haku vodka, house bloody mix, togarashi rim	
Lychee Spritz	\$16.00
starlino rose apertivo, lychee, new deal ginger, prosecco, q soda	
Magnolia 75	\$16.00
prosecco, kyoya yuzu gin, magnolia oolong, ceres vodka, dolin blanc, lemon	
Yuzu Dropped	\$15.00
broker's gin, honjozo sake, yuzu, lime	
Green Snapper	\$17.00
espolon blanco, red snapper sake, wasabi, shichimi, lime	

SPARKLING BY THE GLASS 2

Acinum	\$15.00
glera, veneto, italy	
Riondo Prosecco Rosé	\$15.00
glera/pinot noir, veneto, italy	

WHITE BY THE GLASS 2

Barone Fini	\$14.00
pinot grigio, trentino, italy, 2022	
Massey Dacta	\$15.00
sauvignon blanc, marlborough, new zealand, 2022	

ROSE + SKIN CONTACT 2

Esprit Gassier	\$16.00
grenache/cinsault, côtes de provence, france, 2023	
No Es Pituko Orange	\$16.00
sauvignon blanc, curicó valley, chile, 2022	

RED BY THE GLASS 2

Portlandia	\$15.00
pinot noir, willamette valley, oregon, 2022	
Salterio	\$15.00
sangiovese, montepulciano, italy, 2020	

BOLD & RICH 2

Beautiful Lily	\$12.00
honjozo, saiya, akita	
Bride of the Fox	\$15.00
junmai ginjo, kaetsu, niigata	

CLEAN 2

Infinite Summer	\$16.00
tokubetsu honjozo, kumazawa, kanagawa	
Forgotten Fortune	\$18.00
junmai, imada, hiroshima	

AROMATIC & FRUITY 2

Demon Slayer	\$18.00
junmai daiginjo, omuraya, shizuoka	
Moon on the Water	\$18.00
junmai ginjo, imada, hiroshima	

BRUNCH MENU 2

Kids Breakfast	\$12.00
One Kabocha pancake, scrambled egg, bacon	
Katsu Set	\$12.00
Panko breaded chicken or shrimp, steamed rice, gailan	

DINNER MENU 3

Sushi Set	\$20.00
cucumber maki, tuna maki, egg omelette, edamame	
Katsu Set	\$20.00
Panko breaded chicken or shrimp, steamed rice, gailan	
JR. Yakitori Don	\$20.00
grilled chicken thigh, soft poached egg, steamed rice, teriyaki sauce, gailan	

COLD + HOT 8

Cucumber Salad^	\$6.00
seaweed, sesame seed, onion, spicy dressing	
Shrimp Salada	\$9.00
little gem radicchio salad, bay shrimp, tofu dressing, parmesan crisps	
Spicy Salmon Dip^	\$7.00
salmon, perilla, fried garlic, spicy mayo, nori rice cracker	
Edamame	\$4.00
Miso Soup	\$4.00
fried tofu, maitake mushroom, scallion, wakame	
Gyoza	\$10.00
foie gras and pork filling, citrus soy sauce	
Shishito Peppers	\$8.00
black garlic mayo, bonito, lemon	
Shaken Kato^	\$10.00
crispy fried chicken wings with choice of original or fire spice	

HAPPIAWA SIPS 19

Itoko	\$12.00
evan williams bourbon, suntory toki whisky, luxardo amaro abano, bitters, demerara	
Aki No Kaori	\$12.00
3yr rum, velvet falternum, cinnamon, demerara, syrup, bitters	
Lychee Martini	\$12.00
vodka, nigori sake, lychee puree, lemon, simple	
Itami	\$10.00
junmai, itami, hyogo	
Bride of the Fox	\$10.00
junmai ginjo, kaetsu, niigata	

Dreamy Clouds	\$10.00
tokubetsu jumai nigori, rihaku, shimane	
Les Deux	\$10.00
Sauvignon Blanc	
Aveleda	\$10.00
alvarinho	
Barone Fini	\$10.00
pinot grigio	
Noble Wines	\$10.00
red blend	
Donna Laura Ali	\$10.00
sangiovese	
Westmount	\$10.00
pinot noir	
Los Dos Cava	\$10.00
brut rose	
Jan Louis	\$10.00
prosecco	
Asahi	\$7.00
12oz can, 5.2%, pale lager, japan	
Sapporo	\$7.00
12oz can, 4.9%, rice lager, japan	
Melvin IPA	\$7.00
12oz can, 7.5%, ipa, wyoming	
Haru Yuzu N/A	\$11.00
seedlip garden, yuzu, perilla leaf	
Madai Sour N/A	\$11.00
ritual agave, wasabi, lime, togarashi	

STARTERS 6

Cucumber^	\$10.00
seaweed, sesame seed, onion, spicy dressing	
Miso Soup	\$7.00
fried tofu, maitake mushroom, scallion, wakame	
Spicy Salmon Dip*^	\$12.00
salmon, perilla, fried garlic, spicy mayo, nori rice cracker	

Chicken Karaage	\$14.00
japanese style fried chicken, shishito, lemon	
Shishito^	\$12.00
black garlic mayo, bonito, lemon	
Edamame	\$7.00

TEMAKI HANDROLL KITS 3

Shio Koji Salmon*	
avocado mousse, crispy salmon skin, trout roe	
XO Scallop*	
diver scallop, xo sauce, scallion, puffed soba	
Ebi Tom Yum	
tiger shrimp, makrut lime, cilantro, crispy shallot	

SPECIAL LUNCH SETS 6

Makimono Set*	\$18.00
Choose two rolls: crispy shrimp, spicy tuna, California, cucumber-avocado	
Itoko Mix Bento*	\$24.00
choice of: chicken, salmon, or skirt steak over rice, crispy chicken karaage, tuna maki	
Teishoku Set	\$25.00
teriyaki salmon, pickles, tamago yaki, steamed rice	
Chirashi Don Set*	\$23.00
akami tuna, salmon, scallop, tamago yaki, ikura, over sushi rice	
3pc Handroll Set*	\$20.00
choose three: ebi tom yum, shio koji salmon, xo scallop, spicy tuna, crispy shrimp	
Omakase 7pc Nigiri*	\$30.00
Chef's daily selection of 7pc nigiri	