



SushiBrokers.com™

Sushi • Bar • Grill

WHITES

Stella Pinot Grogio, Umbria Italy	8.5 / 27
Charles & Charles Riesling, Washington State	8.5 / 27
Truchard Roussanne, Napa Valley	11 / 38
The Seeker Sauvignon Blanc, Marlborough New Zealand	8.5 / 30
Cade Sauvignon Blanc, Napa	13 / 45
Duckhorn Sauvignon Blanc, Napa Valley	13 / 45
Mer Soleil Reserve Chardonnay, Santa Lucia Highlands	8.5 / 27
ZD Chardonnay, CA	13 / 45
Rombauer Chardonnay, Carneros	14.5 / 45
Frog's Leap Pink Rose', Napa Valley Sparkling	10 / 36
Lunetta Prosecco, Trentino Italy	8
Veuve Cliquot Yellow label, France	80

REDS

Conundrum Red Blend, Caymus, CA	8.5 / 27
Prisoner Red Blend, Napa Valley	13 / 50
Emmolo Merlot, Caymus, Napa Valley	
Angeline "White label" Pinot Noir, Central Coast	7.5 / 23
Mer Soleil Pinot Noir, Santa Lucia Highlands	12.5 / 65
Juggernaut Cabernet Sauvignon, CA	9 / 32
Silver Oak Cabernet Sauvignon, Alexander Valley	20 / 75
Cade Cabernet Sauvignon, Howell Mountain Napa Valley	20 / 80
Caymus Cabernet Sauvignon, Napa Valley	20 / 110

DRAFT PINTS

Sapporo	4.50
Coors Light	4.50
Sculpin IPA	6.50
Brokers Pick	6.50

BOMBERS (8.50)

Asahi, Booch, Corona Extra, Guinness Can, Heineken, Kirin Light, Lagunitas IPA, Lucky Buddha, Michelob Ultra, Orion, Stella Artois, Tsingtao, Sapporo

BOTTLES (4.50)

Miller Lite, Bud Light, Coors Light, Heineken 0.0, Boochcraft hard Kombucha (Can)

SAKE

Hakutsuru Draft Sake traditional draft	6
Hakutsuru Superior premium filtered, light, dry, robust	16
Hana Lychee slightly sweet, infused with lychee	7 / 25
Hana Fuji Apple slightly sweet, infused with fresh fuji apples	7 / 25
Moonstone Asian Pear slightly sweet infused with ripe asian pear	7 / 25
Moonstone Coconut Lemongrass creamy coconut, lemongrass, nigori	7 / 25
Sho Chiku Bai Mio Sparkling silky smooth & rich	12
Hakutsuru Plum Wine sweet and fruity, sugary plum	16
Sayuri Nigori rich and creamy, coarsely filtered	16
Taisetsu "Garden of the Devine" Junmai Ginjo fruity, moderately fragrant, dry and mellow	18
Kubota Manjyu "10,000 Ostentatious-nesses" Junmai Dai Ginjo balanced, honeysuckle and tuberose, fuji apple and tart pear	45
Fukuju "Blue Label" Junmai Ginjo sweet and smooth, ripe apricot	50
Shiokawa Yamahai "Cowboy" Junmai Gingo Genshu undiluted brew with aromas of cocoa and smoke with a rich, smooth finish	12 / 50
Kikisui "Chrysanthemum Water" Junmai Ginjo light and dry, aromas of fresh cantaloupe and banana, refreshing mandarin orange	12 / 50
Rihaku "Wandering Poet" Junmai Ginjo assertive aromas of squash, banana, and cantaloupe, clean finish	12 / 50
Tosatsura Azure "Deep Water" Junmai Ginjo brewed with deep sea water, fruity ripe pear, refreshing palate, finish is smooth, clean and dry	14 / 65
Wakatake Onigiroshi "Demon Slayer" Junmai Daiginjo slightly fruity with a unique dryness, semi-sweet, peach, melon, and plum	18 / 75
Daishichi Minowamin "The Gate" Junmai Daiginjo classic nose with ripe peach, cantaloupe, and raisins / velvety & creamy finish	85



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BROKER SAKETINIS/ MARTINIS (11.50)

Traditional Saketini

titos, ozeki junmai sake, cucumber

Lychee

ketel one, moonstone lychee sake, soho lychee,
lemon sour, lychee fruit

Apple

grey goose, hana apple sake, apple pucker, lemon sour

Pear

titos, moonstone asian pear sake, st germaine, lemon sour

Coconut Lemongrass

ketel one citron, moonstone coconut lemongrass sake,
malibu, lemon sour, cucumber

Hawaiian

ketel one orange, triple sec, pineapple, cranberry, lime juice

Dirty

grey goose, blue cheese olives

COCKTAILS (9.25)

Tokyo Colada

malibu, coconut lemongrass sake, pineapple, fresh lime juice,
cucumber

Deep In Bubbles

deep eddy peach, hibiscus simple syrup, fresh lemon juice,
prosecco

Lavender Bee's Knees

modagor lavender infused gin, lavender honey syrup,
fresh lemon juice, lavender flower

The One-Way

avua amburana, bitter truth golden falernum, coconut milk,
fresh lime, pineapple, pineapple leaf/ cinnamon

Feelin' Spicy

tanteo jalapeno tequila, simple syrup, fresh lime, grapefruit,
cilantro

Brokers Highball

akashi japanese whiskey, ginger simple syrup, lime juice,
domaine de canton ginger liqueur, sesame, candied ginger

The Pioneer Manhattan

iwai japanese whiskey, plum wine, montanaro rosso
vermouth, barrel aged orange bitters, angostura bitters,
luxardo cherry, orange peel

Red Lotus

ketel one citron, domaine de canton fresh lemon,
fresh strawberry puree

Japanese Old Fashioned

nikka coffey grain japanese whiskey, gomme syrup, barrel
aged orange bitters, angostura bitters, luxardo cherry,
orange peel

Praying Monk

hendricks gin, green chartreuse, fresh citrus, cucumber, mint

Lychee Bellini

hana lychee sake, st germain, soho lychee, fresh lemon,
sparkling wine

Rising Sun Sangria

red wine or white sake, fresh citrus, a hint of strawberry

La Paloma

dude vida organic blanco, fresh lime, jarritos grapefruit

Botanical Mule

ketel one botanical cucumber & mint, fresh lime, ginger beer,
mint

Moscow Mule

titos, ginger, fresh lime

SUSHI BROKERS LUNCH SPECIALS SERVED DAILY 11AM - 3PM

BENTO BOXES: Each includes: miso soup, cucumber salad, white rice, wokked vegetables, and choice of one of the following options:

Option 1 (choose one) **9**

Teriyaki Chicken
Chicken Katsu
Chicken & Mushrooms

Option 2 (choose one) **10**

Teppan Shrimp
Tempura Shrimp
Tempura Combo (Shrimp & Vegetables)
***Beef & Broccoli**
***Yaki Niku (Beef Stir Fry)**

Option 3 **11**

Sushi Lunch: California Roll &
1 Piece Each : Tuna, Yellow Tail, & Salmon

Option 4 **15**

Specialty Sushi Lunch: Any Specialty roll &
1 Piece Each: Tuna, Yellow Tail, & Salmon

proudly serving all natural fish, beef, chicken, and pork

JOIN US FOR HAPPY HOUR!

EVERY DAY 3-6:30 & 10-CLOSE

**\$2.50 OFF ALL
COCKTAILS, BOMBERS, & WINE BY THE GLASS**

*Ask your server for our Happy Hour Sushi &
Specialty Roll Menu!!*