

What is the Grab Handroll?

The Grab Handroll is a signature experience at Maki Kosaka. Each Grab Handroll is made with perfect sushi rice, the freshest fish and its own custom sauce.

How to eat your Grab Handroll?

You participate in the experience by using our special "Saga Nori" seaweed sheets to grab chef's exquisitely assembled rice, fish and sauce creations. Wrap your individually packaged nori sheets around your delicious Grab Handrails and enjoy



From the Kitchen

SHISHITO PEPPER V	10	SALMON TATAKI	16
Garlic Chili Sauce		Ginger Garlic Sauce	
BLACK EDAMAME V G	8	RED SNAPPER CARPACCIO	20
With Truffle Salt		Wasabi Herbs	
AGEDASHI TOFU	14	EBI SHINJO	15
Deep Fried Tofu with Hot Broth		Fried Shrimp Ball, Crispy Rice With Spicy Mayo	
ORGANIC KALE SALAD V G	15	FRIED CHILEAN SEABASS	24
Walnut, Raisin & Quinoa / Rakkyo Dressing		Ginger Tartar Sauce	
MISO SOUP G	5		

Chef's Specials

KUMAMOTO OYSTER 3pc G	20
With Yuzu Foam and Caviar	
HOKKAIDO UNI CUP	28
With Caviar	
TORO SASHIMI G	14
Fatty Bluefin Tuna	
KING SALMON SASHIMI G	10
HAMACHI SASHIMI G	10
SASHIMI PLATTER G	30
Toro, King Salmon, Hamachi	

Signature Set Menu

GRAB HANDROLL SET	38
Bluefin Toro with Gobo chip	
Red Snapper with Kizami Wasabi	
Salmon Avocado with Yuzu Miso	
Yellowtail with Jalapeño Miso	
Seared Botan Ebi	
TEMAKI HANDROLL SET	35
Yellowtail Scallion	
Red Snapper	
Seared Scallop	
Tuna	
Spicy Salmon	

G - Gluten Free V - Vegan

*Consuming raw or undercooked fish, seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness



From The Counter

GRAB HANDROLL

Deep Fried Chilean Sea Bass with Ginger Tartar Sauce	10
Crispy Shrimp with Sweet Chili	9
NEW Torched Eel with Chives	8
Seared Garlic Botan Ebi G	9
Snow Crab with IKura	9
Hokkaido Uni G	18
Tuna with Tempura Flake & Truffle Oil	9
Aburi Spicy Tuna with Kizami Wasabi	10
Bluefin Toro Takuan Scallion G	11
Bluefin Toro with Gobo Chip & Shallot Sauce G	11
Bluefin Toro with Uni and Caviar G	22
Salmon Avocado with Yuzu Miso G	7
Salmon with Dashi Tomato Sauce	7
King Salmon Avocado with Yuzu Miso G	9
Yellowtail with Jalapeño Miso	7
Yellowtail with Shiso Nori Sauce	7
Seared Scallop with Spicy Pollack Roe G	8
Seared Scallop with Scallion	8
Red Snapper with Plum Sauce G	8
Red Snapper with Kizami Wasabi G	8

TEMAKI ROLL

Toro Taku G	11
Tuna G	8
Spicy Tuna	9
NEW Eel with Cucumber	8
Salmon G	7
Spicy Salmon	8
Seared Scallop G	8
Spicy Scallop	9
Red Snapper Scallion G	8
Yellowtail Scallion G	8
Snow Crab	8
King Oyster Mushroom V G	7
Kanpyo V G	6
Avocado V G	6
Cucumber V G	6
Asparagus V G	6

G - Gluten Free **V - Vegan**

*Consuming raw or undercooked fish, seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.



Drink Menu

Sake

CANNED SAKE

Nezumi Otoko Jungin, 180ml 17
Oyaji Gokuraku, 180ml 17
Soto Premium, Junmai, 180ml 17

SPARKLING

Hakkaisan "Awa", 360ml, Niigata 100

300 ml (BOTTLE)

Hot Sake Junmai 35
Shichi Hon Yari, Junmai, Shiga 35
Hakkaisan, Junmai Daiginjo, Niigata 40
Dassai 45, Nigori (Unfiltered sake) 40
Tedorigawa, Yamahai Daiginjo 40
Dewazakura "Sakura Boy", Mini-Daiginjo 45
Yuki No Bosha, Junmai Ginjo 45
Soto, Junmai Daiginjo, Yamagatai 45
Kubota Manju, Junmai Daiginjo, Niigata 60
Dassai 23, Junmai Daiginjo, Yamahuchi 70

500 ml (BOTTLE)

Kamoizumi, Nigori Ginjo (Unfiltered sake) 60
Koshi No Kanbai "Tokusen", Ginjo 70
Kamoizumi, Junmai Daiginjo 70
Hoyo "Kura No Hana", Junmai Daiginjo 70
Shichi Hon Yari Shizuku, Junmai Daiginjo 160

100 ml (GLASS) / 720ml (BOTTLE)

Denshin Yuki, Junmai Ginjo, Fukui 12 / 80
Shichi Hon Yari Nigori, Junmai Ginjo 13 / 90
Wakatake Onigorishi, Junmai Daiginjo, Shizuoka 15 / 100
Dassai 39 "Otter Fest", Junmai Daiginjo, Yamaguchi 15 / 100
Hakkaisan Snow "Yukimuro", Junmai Daiginjo, Niigata 150
Tedorigawa "Kinka", Nama Daiginjo, Ishikawa 85
Ichiro "Abbey Road", Junmai Daiginjo, Yamagata 130
Dewazakura "Captain's Table", Junmai Daiginjo Genshu, Yamagata 200
Koshi No Kanbai "Chotokusen", Daiginjo, Niigata 230
Kyokusen, Junmai Daiginjo, Iwate 400
Born "Dreams Come True", Junmai Daiginjo, Fukui (1000ml) 700

Flavored Sake By The Glass (100ml)

Yamamoto Yuzu Omoi (Citrus) 13
Umeshu (Plum) 13

Wine

SPARKLING

- NV François Montand, Brut Blanc de Blancs (187ml) 18
- NV Champagne Thiénot, Brut (375ml) 60
- NV Champagne Ployez-Jacquemart, Extra Brut Rosé (375ml) 60
- NV Domaine De LA Taille Aux Loups, Montlouis-Sur-Loire, Brut Nature 70
- NV Champagne Pierre Gimonnet & Fills, Cuvée "Belles Année", Blanc de Blancs Brut 120
- NV Champagne Dhondt - Grellet, Dans Un Premier Temps Brut 150
- 2014 Champagne Vilmart & Cie, Grand Cellier d'Or 1er Cru Brut 230
- 2012 Dom Pérignon, Brut 450

WHITE

- Melon 2019 Domaine de L'Ecu, Orthogneiss Muscadet Sevre & Maine Loire, France 14 / 60
- Riesling 2021 Donnhoff, Tonschiefer Riesling Trocken, Nahe, Germany 15 / 65
- Chardonnay 2019 Macari Reserve, Long Island, NY 15 / 65
- Sauvignon Blanc 2022 Lauverjat Moulin des Vrilleres, Sancerre, France 17 / 75
- Albariño 2019 Alma D Mar, Rias Baixas, Spain 70
- Aligoté 2019 Francois Mikulski, Bourgogne Aligoté, France 80
- Bordeaux Blend 2018 Ashes & Diamonds, Napa Valley, USA 120
- Listan Blanco 2019 Suertes del Marqués, Vidonia Canary Islands, Spain 120
- Chardonnay 2018 Domaine Remi Jobard, Meursault Les Narvals, France 190

ROSÉ

- Cabernet Franc 2020 Charles Joguet, Loire Valley, France 15 / 65
- Mourvèdre/Cinsault 2020 Château de Pibarnon Provence, France (375ml) 55

RED

- Nebbiolo 2018 Paolo Scavino, Barolo, Langhe, Italy (375ml) 55

Beer

- Orion**, Lager Okinawa (334ml) **8**
- Echigo Flying**, IPA Niigata (Canned 350ml) **10**
- Echigo Koshihikari**, Rice Lager Niigata (330ml) **10**
- Tokyo White**, White Ale Tokyo (330ml) **13**
- Kagua Blanc**, Premium Ale Brewed with Citrus (330ml) **15**
- Kagua Rouge**, Premium Ale Brewed with Spice (330ml) **15**

Tea/Drinks

- Genmaicha**, Green tea leaves with roasted rice **6**
- Hojicha**, Roasted green tea leaves and stems **6**
- Sencha Hosen**, Green tea leaves **8**
- Sobacha**, Roasted buckwheat **6**
- Yuzu Green Tea** Cold Brewed **7**
- Cherry Blossom Green Tea** Cold Brewed **7**
- Sparkling Yuzu water** **6**
- S. Pellegrino** Sparkling Water **7**
- Acqua Panna** Still Water **7**

Desserts

- Matcha Mochi Ice-cream** **4**
- Flower Butter Cream Cake (Limited)** **13**
- Matcha Almond Toffee (5.5oz)** **G 20**
Small batch buttery crunch toffee packed full of fresh roasted almonds, callebaut chocolates, matcha and sea salt
- Hazelnut Cookies (5.5oz)** **20**
Buttery hazelnut cookies topped with halved hazelnuts, light caramel and fleur de sel