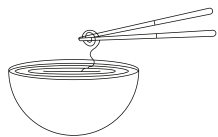


TUESDAYS & WEDNESDAYS W/ @TAHOEPRVATECHEF JOSH BROWN

THE SUSHI POP UP

@COPPER LANE

STARTERS



Edamame salted / 4 V

Spicy Edamame topped with fried garlic, togarashi, sesame oil / 6 V

Sunomono wakame, pickled carrot & cucumber, sesame seed / 6 V

Inari (2pc) sweet tofu pockets filled with sushi rice, ginger, green onion / 5 V

Miso Soup shitake, tofu, crispy leeks / 5

Kyushu Ramen Tonkotsu broth, chashu pork, green onion, naruto, mushroom, onsen egg / 15

Hokkaido Veggie Ramen Spicy sesame miso broth, shiitake, tofu, bok choy, leeks, carrots, / 13 V

Kids Chicken Bento Teriyaki chicken, steamed rice, sesame seed, edamame / 12

Kids Salmon Bento Teriyaki salmon, steamed rice, green onion, edamame / 17

Sierra Sunrise Salad Organic Foothill Lettuce, mandarin, fennel, pickled onion, quinoa, mac nuts, yuzu-basil vinaigrette. Half / 8. Full / 14

Add grilled chicken +6. Add grilled salmon +10



Nigiri (2 pc on rice)* Choice of Maguro (Tuna), Sake (Salmon), Hamachi (Yellowtail), Ebi (Shrimp), Tobiko (Flying Fish Roe), Kani (Crab), Ikura (Salmon Roe) / 7

Sashimi* (8 pc w/ traditional garnishes)* Choice of Maguro (Tuna), Sake (Salmon), Hamachi (Yellowtail), Ebi (Shrimp), Kani (Crab), Tobiko (Flying Fish Roe), Ikura (Salmon Roe) / 18

Chirashi Don* (12pc) Chef choice sashimi & vegetables over sushi rice / 24

Vista Sashimi* Your choice of salmon, hamachi, or tuna with chili pepper, cilantro, sesame, togarashi, yuzu ponzu / 18

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

HAPPY HOUR

Draft Beer or hot sake + Hand roll / 8

Spicy tuna* or veggie. Substitutions + 1.50

MORE ROLLS ON THE BACK!



MAKI (ROLLS)



The Bomb Crab, Chef's choice fish*, jalapeño, panko fried roll topped with chili mayo, sweet soy, crispy leeks, tobiko / 15

California real crab, cucumber, avocado, sesame seeds / 12

Crunchy boiled shrimp, cucumber, avocado, crispy quinoa, sweet soy / 12

Rainbow real crab, cucumber & avocado topped with Chef's choice fish*, green onion and tobiko / 16

Ebi Fry panko-breaded shrimp, avocado, cucumber, sweet soy, spicy mayo, sesame seeds / 13

Truckee Tuna spicy tuna* & panko-breaded shrimp topped with tuna*, cilantro, chili, sweet ponzu, tobiko / 18

Plant-based avocado, cucumber, carrot, lemon, crispy quinoa, Ume-shiso slaw / 13 V

First Chair* panko-breaded shrimp, spicy tuna*, salmon*, torched spicy mayo, sweet soy, green onion, tobiko, and crispy quinoa / 18

Negihama* yellowtail* & scallions / 10

SAKE



Served Cold:

Shichi Hon Yari hints of earthy mushroom, bright grapefruit notes on palate with a crisp finish - 15-16% / \$9 per 180 ML glass

Lucky Cup smooth, dry-yet-creamy body with faint elements of melon & vanilla on the finish - 13.5% / \$7.50 per 180 ML jar

Kikisui Junmai Ginjo Dry, sharp and smooth. Sweet fruit tones and a dry finish - 15-16% / \$16 per 300ML bottle

Hot Sake:

Sho Chiku Bai Hot 15% / \$6 per 150 ML

Joto Yuzu Sake Pronounced tartness, notes of meyer lemon and mandarin orange. Tart and sweet in the finish

Sho Chiku Bai Nigori Unfiltered- ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard - 15% / \$14 per 375 ML bottle

Funaguchi Nama Gensu Full Bodied, Sweet and rich, ripe fruit notes. perfect pairing with ramen- 19% / 7.50 per 200ML

can

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FLIP FOR APPS & NIGIRI

