

## SPECIAL FEATURES

### FROM THE SUSHI BAR

#### FANTASY ROLL

SHRIMP TEMPURA, CUCUMBER AND FRESH MANGO, TOPPED WITH MAGURO, SALMON, BALSAMIC VINEGAR SAUCE, HABANERO MASAGO, MICRO CILANTRO AND GREEN ONION

24.

#### LATIN LOVER ROLL

SALMON, EBI CUCUMBER AND DAIKON SPROUTS, TOPPED WITH SEARED TUNA, AVOCADO, CILANTRO JALAPENO PESTO, SWEET SESAME SOY, HABANERO MASAGO AND JALAPENO

25.

#### GF SEARED A5 WAGYU NIGIRI 2 PIECES

KUMAMOTO A5 WAGYU BEEF, LIGHTLY SEARED AND TOPPED WITH PICKLED WASABI

18.

#### GF NEGI TORO HANDROLL

FATTY TUNA, GREEN ONIONS AND WASABI

18.

#### DYNAMITE SCALLOPS 2 PIECES

TEMPURA FRIED JAPANESE ROYAL SWEET SCALLOPS OVER SUSHI RICE, TOPPED WITH SPICY MAYO, JALAPENO AND TOBIKO

16.

#### GF BAKED 'MOTOYAKI' PACIFIC OYSTER (WA) 3 PIECES

DELICIOUS JAPANESE MISO AND MAYO SAUCE TOPPED WITH SPICY HABANERO MASAGO, GREEN ONION AND JAPANESE 7 SPICE

15.

### FOR THE TABLE

#### GF GRILLED RACK OF LAMB 3 PIECES

GARLIC HERB CRUSTED RACK OF LAMB, FONDANT POTATOES, HONEY GLAZED CARROTS AND A RED WINE REDUCTION SAUCE

29.

### FROM THE LOUNGE

#### SHISO SPLASH

FORD'S GIN, HOUSE MADE SHISO SYRUP, NORI SEAWEED LIQUOR, FRESH LEMON JUICE, TOPPED WITH SODA WATER

16.

#### DRAGON'S DELIGHT

BUSHMILLS BLACK WHISKEY, LICOR 43, FRANGELICO LIQUEUR, CHOCOLATE BITTERS AND HAZELNUT SHAVINGS

15.

#### Welcome to Eiko's, a family owned and operated restaurant serving Downtown Napa for over a decade!

We are committed to sustainability, freshness and serving the highest quality sourced seafood daily. Our seafood is carefully selected from suppliers who adhere to environmentally friendly practices, ensuring the freshest and most sustainable options for our guests. *Want to know where your fish is from, ask our knowledgeable team!* We as a family take pride in not only the quality of products we serve but we take pride in the team we have built. We have many long term employees who have been with our establishment over 10 years! Quality is our number one focus for our team and we hope you feel that in every bite you take from the moment you walk in until your next visit.

The health department and the State of California would also like us to remind you that consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

An optional gratuity of 20% will be added to parties of six or more. Please inform your server of any dietary restrictions so we can best accommodate your needs. We appreciate your understanding and support in helping us provide a great dining experience for everyone.

Enjoy your meal!

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## - THE CLASSICS -

### **GFM CALIFORNIA ROLL 15.**

CRAB, AVOCADO AND CUCUMBER TOPPED WITH MASAGO

### **GF TEKKA MAKI 14.**

MAGURO AND WASABI

### **GF KAPPA MAKI 11.**

CUCUMBER AND SESAME SEEDS

### **GF POKE ROLL 17.**

HAWAIIAN STYLE SPICY TUNA AND CUCUMBER, TOPPED WITH SESAME SEEDS

### **GF AVOCADO ROLL 13.**

AVOCADO TOPPED WITH SESAME SEEDS

### **GF NEGIHAMA 14.**

YELLOWTAIL, GREEN ONION AND WASABI

### **GF TUNA AVOCADO ROLL 18.**

MAGURO AND AVOCADO, TOPPED WITH GREEN ONION TOBIKO AND SESAME SEEDS

### **UNAKYU ROLL 17.**

UNAGI AND CUCUMBER, TOPPED WITH UNAGI SAUCE AND SESAME SEEDS

### **TEMPURA SHRIMP ROLL 15.**

TEMPURA PRAWNS AND CUCUMBER, TOPPED WITH SESAME SEEDS AND SESAME DRESSING

## - SPECIALTY HAND ROLLS - (ONE PIECE)

### **GF M RICKY SPECIAL 15.**

MAGURO, AVOCADO, TOBIKO, GREEN ONION, AND SPICY SESAME SAUCE IN A SOY WRAPPER

### **GF PULPO SPECIAL HANDROLL 15.**

CREAMY OCTOPUS, AVOCADO, CUCUMBER, JALAPEÑO AND CILANTRO AND TOBIKO

### **HIBA 15.**

TEMPURA SOFT SHELL CRAB, AVOCADO, TOB ESAME SAUCE AND GREEN ONION IN A SOY WRAPPER

### **GF SPICY SCALLOP 17.**

SPICY CREAMY ROYAL SWEET SCALLOPS, GREEN ONION, TOBIKO AND CUCUMBER

### **GF SPICY DUNGENESS CRAB 18.**

SPICY CREAMY DUNGENESS CRAB, TOBIKO, AVOCADO AND GREEN ONION IN A SOY WRAPPER

### **GF M SPICY SALMON OR HAMACHI 15.**

SALMON OR HAMACHI, GREEN ONION, JAPANESE SEVEN SPICE AND SPICY SESAME SAUCE AND TOBIKO

## - LUNCH BENTO BOX (SERVED UNTIL 2:30PM DAILY) -

MISO SOUP, STEAMED RICE, SIDE SALAD, 2 PIECES CALIFORNIA ROLL AND 1 PIECE PORK GYOZA

### **NEW ZEALAND ORA KING SALMON 23.**

GINGER OR TERIYAKI SAUCE

### **SHRIMP TEMPURA 23.**

SHRIMP AND SEASONAL VEGETABLES

### **AKAUSHI FLAT IRON STEAK 25.**

GINGER OR TERIYAKI SAUCE

### **VEGETABLE TEMPURA 19.**

ASSORTED SEASONAL VEGETABLES

### **Sesame Chicken 23.**

TEMPURA CHICKEN BREAST TOSSED  
IN HOUSE MADE TERIYAKI SAUCE AND SESAME SEEDS



VEGETARIAN



SPICY



LOCAL'S FAVORITE

GF GLUTEN-FREE

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## - JAPANESE TAPAS -



-  **GF EDAMAME** 9.
-   **GF BLACKENED EDAMAME** 13.  
JAPANESE SEVEN SPICE, LIME ZEST AND BUTTER
-  **GF SWEET & SPICY EDAMAME** 12.  
TOSSED WITH HOUSE CHILE SAUCE
-  **SHISHITO PEPPERS** 14.  
TEMPURA OR PAN ROASTED - SERVED WITH SALT & LIME
-  **AVOCADO TEMPURA** 13.  
SERVED WITH SPICY SESAME SAUCE  
AND BLACK SESAME SEEDS
-   **HEALTHY FRIES** 15.  
TEMPURA GREEN BEANS SERVED WITH SESAME SAUCE
-  **GFM HAMACHI "BON-BONS" 4 PIECES** 19.  
YELLOWTAIL WRAPPED AROUND SNOW CRAB,  
TOPPED WITH GREEN ONION, TOBIKO  
AND SWEET SESAME SOY
- EIKO'S \*NEW\* CALAMARI** 19.  
TENDER FRIED CALAMARI, TOPPED WITH SAUTÉED BELL  
PEPPER & GREEN BEANS IN SWEET & SPICY MISO GLAZE
-  **GF GRILLED JAPANESE EGGPLANT** 15.  
ROASTED BELL PEPPERS & HONEY MISO GLAZE  
TOPPED WITH GREEN ONION AND SESAME SEEDS
-  **GFM CHICKEN LETTUCE WRAPS** 23.  
GRILLED CHICKEN BREAST, BELL PEPPERS  
AND ROOT VEGETABLES IN A FIERY CHILE SAUCE  
WITH BUTTER LETTUCE CUPS

- HOUSE MADE GYOZA 6 PIECES** 18.  
JAPANESE POT STICKERS  
DEEP FRIED OR PAN STEAMED  
SHRIMP OR WAGYU BEEF
- GRILLED HAMACHI COLLAR** 24.  
YELLOWTAIL COLLAR WITH COLD SOBA NOODLES  
IN A DASHI BROTH WITH CARROTS AND CUCUMBER  
(LIMITED QUANTITIES AVAILABLE)
-  **CRISPY SALMON BITES** 22.  
FRIED SUSHI RICE CAKE, TOPPED WITH SPICY SALMON,  
JALAPEÑO, SPICY AIOLI, UNAGI SAUCE, TOBIKO, GREEN  
ONION, JAPANESE 7 SPICE AND SESAME SEEDS
- POKE NACHOS** 23.  
AHI TUNA POKE, FRESNO CHILIS AND AVOCADO  
TOPPED WITH CILANTRO JALAPEÑO SAUCE,  
HABANERO MASAGO, MICRO CELERY AND  
SESAME SEEDS SERVED OVER WONTON CHIPS
- GFM FRESH HOUSE MADE CEVICHE** 24.  
SASHIMI GRADE SNAPPER, OCTOPUS AND SHRIMP  
WITH YUZU SALSA SERVED WITH  
WONTON CHIPS AND AVOCADO
- GARLIC TERIYAKI CHICKEN WINGS 6 PIECES** 18.  
FRIED CHICKEN WINGS TOSSED IN HOUSE  
MADE TERIYAKI AND GARLIC BUTTER WITH  
A SIDE OF BUTTERMILK RANCH DRESSING
- 15 SPICE BABY BACK RIBS 6 PIECES** 24.  
TOPPED WITH GREEN ONION AND SESAME SEEDS  
WITH A HOISIN BBQ SAUCE, ASIAN SLAW  
AND MARCONA ALMONDS  
(CONTAINS NUTS)

**OYSTERS ON THE HALF SHELL** MARKET PRICE  
NORTH COAST COLD WATER  
½ DOZEN SERVED WITH CHAMPAGNE MIGNONETTE  
(SEE SERVER FOR SELECTION)

## - SOUPS & SALADS -

- GF CLASSIC MISO** 9.  
RED & WHITE MISO, WAKAME, TOFU AND GREEN ONION  
ADD SHIMEJI MUSHROOMS 2.
- GF ORA KING SALMON SALAD** 22.  
PAN SEARED SALMON WITH CHOPPED KALE, APPLE,  
CABBAGE, CARROTS, MARCONA ALMONDS, AVOCADO AND  
RADISH WITH A YUZU HONEY MUSTARD VINAIGRETTE
-  **GF ROASTED BEET SALAD** 12. SM | 18. LG  
MIXED GREENS, PICKLED ASIAN PEAR,  
SONOMA GOAT CHEESE, MARCONA ALMONDS,  
RADISH WITH RED WINE VINAIGRETTE
-  **GF EIKO'S SUNOMONO** 12.  
THINLY SLICED ENGLISH CUCUMBER,  
RAINBOW KELP, SESAME SEEDS  
WITH A RICE WINE VINAIGRETTE
- GF SEAFOOD SUNOMONO** 22.  
THINLY SLICED ENGLISH CUCUMBER, RAINBOW KELP  
WITH DUNGENESS CRAB, OCTOPUS AND SHRIMP

-  **GFM HOUSE SALAD** 10. SM | 16. LG  
LOCAL MIXED GREENS, CARROTS, TOMATOES,  
CUCUMBERS, PORTABELLA MUSHROOMS  
WITH EIKO'S SESAME DRESSING
-  **GFM CLASSIC SEAWEED SALAD** 14.  
CHUKKA SEAWEED, TOMATOES & TANGY SESAME  
DRESSING SERVED ON A BED OF MIXED GREENS
- SOBA TEMPURA** 22.  
BUCKWHEAT NOODLE SOUP, WAKAME SEAWEED,  
TEMPURA SHRIMP, KAKIAGE AND FISH CAKE
- TEMPURA UDON** 22.  
UDON NOODLE SOUP, WAKAME SEAWEED,  
TEMPURA SHRIMP, KAKIAGE AND FISH CAKE
- CRISPY WHOLE FISH** 38.  
FRIED JAPANESE BLACK SNAPPER,  
COLD SOBA NOODLE, CARROTS AND CUCUMBER  
IN DASHI BROTH  
(LIMITED QUANTITIES AVAILABLE)

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## - FROM THE KITCHEN -

### **GFM** AKAUSHI WAGYU FILLET MIGNON (6OZ) 62.

BRANDY CREAM SAUCE, SHIMEJI MUSHROOMS, ASPARAGUS AND FINGERLING POTATO

### **PAN ROASTED TERIYAKI CHICKEN** 33.

AIRLINE CHICKEN (BONE IN), VEGGIE FRIED RICE  
WITH CUCUMBER, TOMATO, RED ONION AND TEMPURA CRUNCHIES SALAD  
(MADE TO ORDER, ALLOW UP TO 30 MINUTES)

### **GF** SEARED ROYAL SWEET SCALLOPS 36.

PAN SEARED SCALLOPS, COCONUT LEMONGRASS SAUCE, LEMONGRASS INFUSED OIL,  
GINGER CURED CHINESE LONG BEANS WITH SHIITAKE MUSHROOMS.

### **GFM** NEW ZEALAND KING SALMON 38.

6OZ FILET WITH WOK FRIED TRI-COLOR QUINOA, PAN SEARED BABY BOK CHOY WITH TERIYAKI SAUCE

### **PAN SEARED BLACK COD** 34.

BLACK COD SERVED IN A HOUSEMADE SHRIMP BISQUE WITH FRESH MANILLA CLAMS, ASPARAGUS,  
DRIED CHILI STRINGS AND GREEN ONION OIL

## - SUSHI DINNERS -

### **CHEF'S CHOICE**

SERVED WITH MISO SOUP AND SIDE SALAD  
(SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE)

### **SASHIMI DINNER** 72.

15 PIECES OF ASSORTED SASHIMI AND STEAMED RICE

### **SUSHI DINNER** 62.

9 PIECES OF NIGIRI SUSHI, CALIFORNIA ROLL OR TEKKA MAKI ROLL

### **CHIRASHI** 62.

"SCATTERED" SASHIMI OVER SUSHI RICE

### **COMBINATION DINNER FOR TWO** 72.

6 PIECES OF SASHIMI - 4 PIECES OF NIGIRI, 2 HAND ROLLS AND CALIFORNIA ROLL  
(ADDITIONAL MISO SOUP AND SIDE SALAD \$12.)

## - RICE & TEMPURA -

### **SHRIMP & VEGETABLE TEMPURA** 25.

FOUR PIECES OF TEMPURA SHRIMP  
AND ASSORTED TEMPURA VEGETABLES

### **GFM DUCK CONFIT FRIED RICE** 28.

CARROTS, CELERY, GARLIC SOY, EDAMAME  
AND A SUNNY SIDE UP DUCK EGG

### **BENTO BOX TEMPURA DINNER** 32.

TEMPURA SHRIMP, CALAMARI, CHICKEN & MIXED  
VEGETABLES SERVED WITH SALAD, STEAMED RICE  
AND MISO SOUP

### **GFM VEGGIE FRIED RICE WITH EGG** 13.

ADD SHRIMP 9.  
ADD CHICKEN 8.

### **SESAME CHICKEN TERIYAKI BOWL** 16.

TEMPURA CHICKEN NUGGETS TOSSED IN  
HOMEMADE TERIYAKI SAUCE, SERVED OVER  
STEAMED RICE TOPPED WITH SESAME SEEDS

### **GF** SIDE OF STEAMED RICE 5.

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## - NIGIRI OR SASHIMI -

TWO PIECES PER ORDER **GF**

- |                                      |   |
|--------------------------------------|---|
| <b>MAGURO</b> (TUNA) 12.             | <b>SABA</b> (MACKEREL) 12.                  |
| <b>HON MAGURO</b> (BLUEFIN TUNA) 15. | <b>TAKO</b> (OCTOPUS) 12.                   |
| <b>TUNA TATAKI</b> (SEARED TUNA) 13. | <b>UNAGI</b> (FRESH WATER EEL) 14.          |
| <b>TORO</b> (FATTY BLUEFIN TUNA) 18. | <b>TAMAGO</b> (SWEET EGG OMELET) 10.        |
| <b>BINCHO</b> (ALBACORE TUNA) 12.    | <b>UNI</b> (SEA URCHIN) <i>MARKET PRICE</i> |
| <b>HAMACHI</b> (YELLOWTAIL) 12.      | <b>HOTATE</b> (ROYAL SWEET SCALLOP) 13.     |
| <b>SAKE</b> (ORAKING SALMON) 12.     | <b>IKURA</b> (SALMON ROE) 12.               |
| <b>SMOKED SALMON</b> 13.             | <b>MASAGO</b> (SMELT ROE) 12.               |
| <b>TAI</b> (RED SNAPPER) 12.         | <b>TOBIKO</b> (FLYING FISH ROE) 12.         |
| <b>EBI</b> (SHRIMP) 10.              | <b>MUSHROOM SUSHI</b> 9.                    |
| <b>AMAEBI</b> (SPOTTED PRAWNS) 13.   | <b>NASU</b> (JAPANESE EGGPLANT) 10.         |
| <b>HIRAME</b> (HALIBUT) 14.          |   |

**SIDE OF PICKLED WASABI** 5.

## - MODERN SASHIMI -

-  **GF M YELLOWTAIL JALAPEÑO 6 PIECES 27.**  
HAMACHI SASHIMI, YUZU-SOY SAUCE, TOPPED WITH JALAPEÑO,  
CILANTRO AND "SPRINKLE-SPRINKLE" VEGETABLES
- BLUEFIN AVOCADO SASHIMI 4 PIECES 29.**  
BLUEFIN TUNA WRAPPED AROUND AVOCADO, TOPPED WITH WHITE ONION VINAIGRETTE,  
CRISPY POTATO AND MICRO GREENS
- GF TASTE OF SASHIMI 32.**  
2 PIECES EACH OF MAGURO, SAKE AND HAMACHI

## - FRESH AHI POKI BOWLS -

SERVED ON TOP OF SEASONED SUSHI RICE OR MIXED GREENS  
(*SUBSTITUTE SEAWEED SALAD 5.*)

- HAWAIIAN POKI 29.**  
SASHIMI GRADE AHI TUNA, SWEET MAUI ONION, GREEN ONION, AVOCADO,  
DAIKON SPROUTS WITH A SAVORY SESAME SOY SAUCE AND SESAME SEEDS
- CALIFORNIA POKI 29.**  
FLAKE STYLE CRAB, SASHIMI GRADE AHI TUNA, GREEN ONION, TOBIKO,  
AVOCADO WITH A CREAMY SESAME SOY SAUCE AND SESAME SEEDS

## - EIKO'S SIGNATURE ROLLS -

 **GFM RICKY RICARDO 23.**

TEMPURA SHRIMP INSIDE, TOPPED WITH HAMACHI, MAGURO, CRAB, SESAME SAUCE, GREEN ONION AND TOBIKO

 **GFM RICKY RICARDO ON VACATION 24.**

TEMPURA SHRIMP AND AVOCADO INSIDE, TOPPED WITH SALMON, MAGURO, JALAPEÑO, CRAB, SESAME SAUCE, GREEN ONION AND TOBIKO

 **GFM NAPA VALLEY 24.**

TEMPURA SHRIMP AND CRAB INSIDE, TOPPED WITH MAGURO, SALMON, UNAGI SAUCE, SRIRACHA, SPICY SESAME SAUCE, GREEN ONION AND TOBIKO

**GFM SURF & TURF 26.**

SPICY DUNGENESS CRAB, TEMPURA ONION AND AVOCADO, TOPPED WITH SEARED JAPANESE WAGYU, SOY BALSAMIC REDUCTION, SOY INFUSED TOBIKO, CHIVES AND JAPANESE 7 SPICE

 **TSUNAMI 22.**

TORCHED ROLL - CRAB AND TEMPURA ONIONS TOPPED WITH TOBIKO, TEMPURA SWEET SCALLOPS, AVOCADO, JALAPEÑO AND SPICY AIOLI

 **GFM SPICY TUNA 17.**

MAGURO, GREEN ONION, JAPANESE SEVEN SPICE AND SPICY SESAME SAUCE, TOPPED WITH TOBIKO

 **GFM SPICY A'S 19.**

SPICY TUNA TOPPED WITH AVOCADO, SPICY SESAME SAUCE AND TOBIKO

 **GF HOT MAMA 18.**

MAGURO, JALAPEÑO AND DAIKON SPROUTS TOPPED WITH CILANTRO, TOBIKO AND SRIRACHA

**GFM WAGYU BEEF ROLL 20.**

SAUTÉED AMERICAN WAGYU, BUTTER LETTUCE, GRILLED GREEN ONION, KEWPIE MAYO, TOPPED WITH JAPANESE SEVEN SPICE

 **GFM LION ROLL 20.**

TORCHED ROLL - CRAB AND AVOCADO INSIDE TOPPED WITH SALMON, SESAME SAUCE AND TOBIKO

 **GF SPICY TRIO 18.**

MAGURO, HAMACHI, BINCHO, FRESH GARLIC, CELERY, GREEN ONION, CUCUMBER, DAIKON SPROUTS TOPPED WITH JAPANESE SEVEN SPICE

**SPIDER ROLL 22.**

TEMPURA SOFT SHELL CRAB, BUTTER LETTUCE AND CUCUMBER, TOPPED WITH UNAGI SAUCE, SESAME SEEDS AND MASAGO

**GFM SALMON SKIN ROLL 17.**

CRISPY SALMON SKIN, GREEN ONION AND CUCUMBER, TOPPED WITH UNAGI SAUCE, MASAGO, PICKLED CARROTS, DAIKON SPROUTS AND SESAME SEEDS

 **SANCHEZ ROLL 18.**

TEMPURA ROLL - SCALLOPS INSIDE WITH TOBIKO TOPPED WITH SPICY AIOLI AND SRIRACHA

 **RICO ROLL 16.**

TEMPURA SWEET POTATO, BUTTER LETTUCE, TOPPED WITH SESAME SAUCE AND SESAME SEEDS

**GFM RAINBOW ROLL 22.**

CRAB, AVOCADO, AND CUCUMBER INSIDE, TOPPED WITH SLICES OF CHEF'S CHOICE OF SASHIMI

**GFM NEKO CHAN 20.**

CRAB AND AVOCADO INSIDE, TOPPED WITH FRESH SALMON AND THINLY SLICED LEMON

 **TIGER ROLL 24.**

TEMPURA SHRIMP, CRAB AND CUCUMBER, TOPPED WITH SPICY TUNA, TEMPURA CRUNCHIES, UNAGI SAUCE, SPICY SESAME SAUCE, TOBIKO AND GREEN ONION

 **VIVA LAS VEGAS 19.**

TEMPURA ROLL - TEMPURA SHRIMP, AVOCADO AND TOBIKO, TOPPED WITH CILANTRO AND SPICY SESAME SAUCE

**NEW ZEALAND 23.**

MAGURO, UNAGI AND CUCUMBER, TOPPED WITH AVOCADO, UNAGI SAUCE, DAIKON SPROUTS AND SESAME SEEDS

**SUPER CALIFORNIA 21.**

CRAB AND CUCUMBER, TOPPED WITH FRESHWATER EEL, AVOCADO, EEL SAUCE AND SESAME SEEDS

**KOMODO DRAGON ROLL 24.**

TEMPURA SHRIMP, CRAB AND CUCUMBER, TOPPED WITH UNAGI, AVOCADO, TOBIKO, UNAGI SAUCE AND SESAME SEEDS

 **GF VEGGIE ROLL 14.**

AVOCADO, CUCUMBER, PICKLED CARROTS, BUTTER LETTUCE, DAIKON SPROUTS AND SESAME SEEDS

**SUBSTITUTE SOY WRAPPER ON ANY ROLL 2.**

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