

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.

GF SUZUKI

2 PIECES OF SUSHI OR SASHIMI

JAPANESE SEA BASS

10.

KANPACHI CARPACCIO SASHIMI

HAWAIIAN AMBERJACK, JALAPENO, GARLIC, GREEN ONION, CHERRY TOMATO, NAPA VALLEY OLIVE OIL, RADISH SPROUT, SEA SALT AND PONZU

20.

— FROM THE KITCHEN —

GF GRILLED RACK OF LAMB

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

29.

— SPECIALTY COCKTAILS —

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!



VEGETARIAN

SPICY

LOCAL'S FAVORITE

GF GLUTEN-FREE

GFM CAN BE MODIFIED TO BE GLUTEN-FREE

*MAY BE SUBJECT TO ADDITIONAL CHARGE

- 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

GF M SESAME CHICKEN 23.

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

英子



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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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英子

- 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 29.

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 62.

15 PIECES OF ASSORTED SASHIMI AND STEAMED RICE

SUSHI DINNER 57.

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

CHIRASHI 52.

"SCATTERED" SASHIMI OVER SUSHI RICE

COMBINATION DINNER FOR TWO 62.

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 14.

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

GF SIDE OF STEAMED RICE 5.

英子

- NIGIRI OR SASHIMI -

TWO PIECES PER ORDER **GF**

MAGURO (TUNA) 12.	SABA (MACKEREL) 12.
HON MAGURO (BLUEFIN TUNA) 15.	TAKO (OCTOPUS) 11.
TUNA TATAKI (SEARED TUNA) 13.	UNAGI (FRESH WATER EEL) 14.
TORO (FATTY BLUEFIN TUNA) 18.	TAMAGO (SWEET EGG OMELET) 8.5
BINCHO (ALBACORE TUNA) 11.	UNI (SEA URCHIN) <i>MARKET PRICE</i>
HAMACHI (YELLOWTAIL) 12.	HOTATE (ROYAL SWEET SCALLOP) 13.
SAKE (ORCA KING SALMON) 12.	IKURA (SALMON ROE) 12.
SMOKED SALMON 13.	MASAGO (SMELT ROE) 12.
TAI (RED SNAPPER) 12.	TOBIKO (FLYING FISH ROE) 12.
EBI (SHRIMP) 10.	MUSHROOM SUSHI 9.
AMAEBI (SPOTTED PRAWNS) 13.	NASU (JAPANESE EGGPLANT) 10.

SIDE OF PICKLED WASABI 5.

- MODERN SASHIMI -

-  **GF M YELLOWTAIL JALAPEÑO 6 PIECES** 23.
HAMACHI SASHIMI, YUZU-SOY SAUCE, TOPPED WITH JALAPEÑO,
CILANTRO AND "SPRINKLE-SPRINKLE" VEGETABLES
- BLUEFIN AVOCADO SASHIMI 4 PIECES** 25.
BLUEFIN TUNA WRAPPED AROUND AVOCADO, TOPPED WITH WHITE ONION VINAIGRETTE,
CRISPY POTATO AND MICRO GREENS
- GF TASTE OF SASHIMI** 28.
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** 26.
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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