



FILLET
Sushi Restaurant

SUSHI & SASHIMI

OMAKASE

175

Small appetizer
Sashimi
8 pieces nigiri
Hand roll
Soup
Dessert

SUSHI OMAKASE

110

Small appetizer
10 pieces nigiri
Soup
Dessert

Appetizer

Edamame	7
Garlic edamame	10
Shishito pepper	11
Agedashi tofu	10
Ceviche	25
Crispy okra	28
Crispy rice w/ albacore	28
Crispy rice w/ spicy tuna	28
Miso eggplant	5
Oyster (caviar or ponzu)	18
Shooter (oyster, uni)	16/19
Rock shrimp tempura	28
Soft shell crab	18
Toro chip	0
Taco (lobster, rock shrimp, salmon, tuna, whitefish)	8

Soup

Tofu miso	3
Asari miso	6
Nameko miso	4

Salad

Cucumber salad	8/13/22
(wakame/octopus/crab/shrimp/mix)	
Green salad	14
Wakame salad	15
Albacore salad	25
Tofu salad	16
Kohirabi salad	18
Hearts of palm salad	18
Salmon skin salad	18
Spicy tuna salad	25
Tataki salad	25

Fillet's Sashimi

Yellowtail Jalapeno jalapeno / garlic / cilantro / yuzu soy	25
Albacore crispy tosazu / garlic / ginger / chives / crispy onion	25
Tataki crispy tosazu / garlic / ginger / chives / crispy garlic	25
Tiradito rocoto / micro cilantro / yuzu lemon / kelp salt	25
Hirame Arugula arugula / aka oroshi / chives / ponzu / truffle oil	25
Shiitake kelp salt / crispy shiitake / micro shiso / shiso dressing	30
Yuzu Honey red onion / arare / micro cilantro / yuzu honey / tomato / kelp salt	30
Crudo (Halibut/salmon) yuzu olive oil / crispy garlic / parmesan / micro shiso	25
Wagyu Tataki tosazu / aka oroshi / fresh garlic / scallion	35

Nigiri / Sashimi

Albacore	5/20	Fresh water eel	5/20	Sea beam	6/24
Salmon	5/20	Shrimp	10/24	Golden eye snapper	8/32
Salmon roe	5/20	Sweet shrimp	7/21	Horse mackerel	5/20
Bluefin tuna	6/24	Mackerel	5/20	Scallop	6/24
Bluefin tuna TORO	10/40	Octopus	4/16	Sea urchin	12/48
Yellow tail	5/20	Squid	5/20	Sweet egg	4/16
Halibut	5/20	Stripe jack	6/24		

Fillet's rolls

Bake crab masago / mayo / scallion / baked red crab	15
Baked Lobster masago / mayo / scallion / baked lobster	17
Rainbow crunch salmon / tuna / yellowtail / red onion / cocktail / arare	14
Garlic shrimp masago / scallion / cucumber / garlic butter shrimp / albacore	15
White roll shiso / gobo / kiware / white fish / yuzu lemon / kelp salt	14
Yellowtail jalapeno cilantro / jalapeno / yellow tail / yuzu soy	12

Rolls/Hand rolls

California	15/12	Shrimp tempura	13/10
Scallop	14/11	Negi TORO	18/15
Spicy tuna	12/9	TORO taku	20/17
Tuna	12/12	Soft shell crab	16/-
Yellow tail	12/12	Vegetable	10/8
Salmon	12/12	Avocado	8/7
Salmon skin	12/9	Cucumber	7/6
Fresh water eel	16/12		

Tempura *Minimum 2 order

*Asparagus	5	*Shrimp tempura	8
*Broccoli	4	*Scallop	6
*Carrot	4	Sea urchin shiso	15
*Enoki	6	White fish	11
*Green beans	4	*Sweet potato	4
*Eggplant	4	*Zucchini	4
Oyster	10	*Pumpkin	4
*Onion	4	Mixed vegetable (7pcs)	14
*Shitake	9	Mixed tempura(2shrimp,5 veggy)	18

Lunch & Dinner

Sushi Moriawase	45	Sashimi Moriawase	45
Hand roll set (lunch only)	30	Bento box (lunch only)	50

Donburi

Fillet's don	30	Unagi don	30	Negi hama don	30
Chirashi don	30	Salmon don	30	Tekka don	30

Hot dish

Black cod w/ sweet miso	28	Black cod lettuce wrap	16	Lobster	0
Grilled salmon	24	USDA Prime beef	0	Yellowtail collar	20
White fish tempura w/ sweet vinegar	35				

Kushiyaki

USDA Prime beef	19	Salmon	14	Scallop	16
Shrimp	16	Shiitake	12	Enoki	12
Zucchini	8				



FILLET

Sushi Restaurant

JUNMAI (pure brew)

Kuroushi - Wakayama 720ml 50
Aroma is clean and moderate with a balanced and flavor with rich and wide body.

Hitakami Super Dry - Miyagi 720ml 68
Pair very well with fish and seafood. Soft, transparent, and crisp.

JUNMAI GINJO (pure super premium)

Jozen White Label - Niigata 720ml 50
Dry and smooth with fruity aroma like green apple and ripe peach.

Fukuju Blue Label - Hyogo 720ml 82
Aroma is tropical fruits, sweetness of citrus fruits and acidity unfold on the palate. It goes down very smoothly.

Hitakami Yasuke - Miyagi 720ml 74
Ultimate sake that made for paring with sushi and sashimi

Izumibashi Blue Label - Miyagi 720ml 68
Carefully polished locally grown yamada nishiki, gentle and floral on the nose and refreshing, crisp and umami paring

JUNMAI DAIGINJO (pure extra super premium)

Kurosawa "Ginrei" - Nagano 720ml 96
Ginrei is a food friendly Junmai Daiginjo that provides exquisite balance between acidity and refreshing sweetness

Dassai 23 - Yamaguchi 720ml 140
A great gastronomic sake, graceful and complex with elegant notes of white flowers and rice powder

Kubota Manju - Niigata 720ml 130
Has a plush, creamy texture, and several layers of complex flavor and umami.

Izumibashi Tokusen - Kanagawa 720ml 170
Yamada nishiki with high polishing rate. Superior sweetness and umami with a full mouth fell.

Katsuyama Den - Miyagi 720ml 150
Brewed with traditional bag hanging method, fruity rich flavor with crisp and clean umami

Gangi Yuunagi - Yamaguchi 720ml 84
Rich and dry "Yuunagi" uses a rare yeast, Uamaguchi 9H to produce a sake that evokes the feeling of relaxing.

Nanbu Bijin Shinpaku - Iwate 720ml 72
Extremely drinkable fruit forward brew that has layers of smooth and juicy flavors with a dry finish

Hakkaisan 45 - Niigata 720ml ?
Smooth and refreshing as a cold winter morning. Hints of streamed rice with the barest touch of florality.

Kubota Junmai Daiginjo - Niigata 720ml 68
Elegant aroma, fruity and well-balanced flavor with smooth and delicatated clean-crisp finish.

DAIGINJO (extra super premium)

Ken - Fugushima 720ml 135
Gorgeous fruity aromas of melons, pears, and peaches, Has a very elegant and crisp taste with a beautifully clean finish.

NIGORI (unfiltered)

Tomoshichi - Ibaraki 375ml 40
A real gem, this nigori style of sake is relatively mild and light, which is not a characteristic found in most nigori. Full of floral and rice aromas.

Dassai 45 Nigori - Yamaguchi 300ml 32
Smaller particle create a clean, off dry finishing. Long lasting textures that cleanse the palate, we could enjoy for long time.

SPARKLING NIGORI

Izumibashi Tonbo - Kanagawa 250ml 0
Naturally made bubbles are fine and gentle, leaving you with a clean, soft finish that melts onto the palate

PLUM WINE

Golden Cho-Ya - Mie Glass 14
1st selling plum wine in Japan

Izumi Yamada Juro - Kanagawa Glass 20
Made with premium Junmai Daiginjo sake

SHOCHU

Nankai White Oak 720ml 85
Light and smooth brown sugar shochu has a clean and light, and a smooth flavor with umami and a hint of fruit to match it's tropical nose.

Iichiko seirin 720ml 50
Barley shochu, and then filtering it whit bamboo charcoal produces Seirin's unique refreshing aroma.

Beni Otome 720ml 50
Mild flavor with slight aroma of sesame. The brewer is the pioneer of Sesame shochu.

HOT SAKE

Suijin (junmai) 6oz./10oz. 18/30
Dry sake with a robust umami of rice and dry finish.

RED WINE

Martin Ray Pinor Nir - Sonoma Country Glass 14

Clay Shannon Cabernet Sauvignon - North Coast Glass 14

WHITE WINE

Daou Chardonnay - Paso Robles Glass 14

Daou Sauvignon Blanc - Pas Robles Glass 14

Santa Margherita Pinot Grigio - Valdadige, Italy Glass 14

SPARKLING WINE

JP Chenet Brut - Glass 14

Blanc De Blancs Brut, France

Roederer Estate Sparkling Wine - Anderson Valley Glass 14

Moet & Chandon Imperial Brut Glass 14

Beer

Sapporo draft 12
Sapporo 7
Sapporo light 12

Soft drink

Coke 5
Diet Coke 5
Sprite 5
Remune 15

Non alcoholic

San pellegrino 15
Fiji 10
Hot green tea 15
Tejava iced black tea 10
Iced tea 10

Dessert

Ice cream 8
green tea / vanilla
Pana cotta 15
green tea / miso / yuzu
Mochi Ice cream 10
green tea / vanilla / mango / chocolate / strawberry
Chocolate lava cake 15

STANDARD CONDITIONS FOR SERVING ALCOHOLIC BEVERAGES

Development of the subject property and operations on the site must remain in substantial conformance at all times with the request and application forms and plans submitted by the applicant for CUP2024-0007, allowing the indoor service of beer and wine in a new restaurant, Fillet, as approved by the Planning Commission and placed on file in the office of the Planning Division, except as modified by the conditions imposed by the Planning Commission and by subsequent modifications determined by the Planning Division Manager to be in substantial compliance with the conditions of approval. The term "Applicant" as used herein shall include the applicant, the property owner, any manager or operator of the business, and all successors in interest to these individuals or entities.

REQUIREMENTS FOR RESTAURANTS WITH ALCOHOL SERVICE

1. The establishment shall be operated as a "Bona Fide Eating Place" as defined by the Department of Alcoholic Beverage Control (ABC). The restaurant shall contain sufficient space and equipment to accommodate a full restaurant kitchen, and the kitchen shall be open and preparing food during all hours the establishment is open to the public. The establishment shall provide an assortment of foods and a full menu normally offered in restaurants. The service of only sandwiches or salads shall not be deemed in compliance with this requirement.
2. The quarterly gross sales of beer and wine for on-site consumption, shall not exceed 33 percent of all gross sales of all products during the same period. The Applicant shall maintain records which reflect separately the gross sales of beer and wine. Records for any quarter shall be made available to the City within 48 hours of a written request from the City for such records.
3. The approved floor plan is an integral part of the decision approving this CUP. There shall be no change in the design of the floor plan without the approval of the Planning Division unless modification is required by the Building Official. Any change in the approved floor plan which has the effect of expanding or intensifying the present use shall require an amendment to the CUP.
4. The serving of beer and wine for on-site consumption within the dining area and bar, must be accompanied by the sale of food from the everyday dining menu. Beer and wine cannot be sold to or consumed by a patron who is not seated or to anyone when the restaurant kitchen is closed.
5. The service of beer and wine for on-site consumption shall be limited to the designated dining and bar area shown on the approved floor plan.

6. All areas in the restaurant shall be available for inspection by the Police Department and the Community Development Department during all open business hours.
7. No sporting game or games of competition shall be permitted in conjunction with the business unless approved as part of the CUP application.
8. Gambling of any kind is not permitted at the facility.
9. The display, posting, or airing via closed circuit television of any gambling odds shall be prohibited unless pre-empted by the State.
10. No patrons shall be on the premises during closed hours.
11. There shall be no uses or activities permitted of an adult-oriented nature as defined in Title 17 of the Monrovia Municipal Code.
12. The use of pornographic material in the form of videos, slides, magazines, or pictures shall be prohibited within the business establishment.
13. Only pre-recorded amplified music is permitted on the premises, and such music shall not be audible outside the boundaries of the establishment. No entertainment facilities as defined by the Monrovia Municipal Code (such as live entertainment or dancing) are permitted unless approved by the Planning Commission pursuant to the Monrovia Municipal Code.
14. No locking devices shall be allowed on interior doors that enclose rooms open to the public.
15. No warning devices and/or any action by employees that could serve to alert patrons and employees to the presence of law enforcement or other inspectors shall be permitted.
16. If it is determined by the Community Development Director or Public Works Director that patrons are littering the surrounding streets, sidewalks, parking lots, parks, or adjoining private properties as a result of their coming or leaving the establishment, the business will provide employees to pick-up and properly dispose of all litter.
17. In the event security/policing problems occur, this CUP shall be subject to review by the Development Review Committee (DRC) and may be modified to require additional uniformed security guards as determined necessary by the DRC.
18. The exterior of the premises, including adjacent public sidewalks shall be illuminated, during the hours of darkness with sufficient lighting to illuminate and make easily discernible the appearance and conduct of all persons on or about the establishment.
19. The Applicant shall provide education to restaurant staff pertaining to service of beer and wine, including common indications that a patron has been overserved.

20. No sale of alcoholic beverages for outside service or consumption shall be permitted unless approved by the Planning Commission pursuant to the Monrovia Municipal Code.
21. Window signs shall be placed and maintained in a manner so that there is a clear and unobstructed view of the interior of the premises from the public sidewalk or entrance to the premises.
22. Hours of operation shall be limited to 11 a.m. to 10 p.m. Monday through Sunday. Before any change is made in these hours of operation, approval by the Development Review Committee (DRC) must be obtained. Alternatively, the DRC may refer the matter to the Planning Commission for its review, in which case no change in the hours of operation shall be made without Planning Commission approval.

GENERAL REQUIREMENTS

23. Any violation of these conditions of approval or the Monrovia Municipal Code may be subject to the Administrative Fine Ordinance, other available remedies and/or revocation or modification of this permit at the discretion of the City Attorney and City Prosecutor.
24. In addition to Planning (Data Sheet No. 1) conditions of approval, the Applicant shall also comply with all requirements of the Building Division and Fire Department that are directly applicable to the project.
25. This CUP may be called for review, including modification or revocation, at any time by City Staff, the City Council, or Planning Commission if a violation of the approved conditions or the Monrovia Municipal Code (MMC) is alleged, or if it is alleged that the establishment, or its patrons, are creating a public nuisance, and such violation or public nuisance is verified as valid by the Police Department, Code Enforcement, or other City department. In addition to any other remedy available to the City, security measures may be required such as adding an additional employee to monitor the area where problems are occurring.
26. Indemnification. As a condition of approval, Applicant agrees to defend, indemnify, protect and hold harmless City, its officers, officials, employees, agents and volunteers from and against any and all claims, actions, or proceeding against the City, its officers, officials, employees, agents and/or volunteers to attack, set aside, void or annul, an approval of the City, Planning Commission or City Council concerning this permit and the project. Such indemnification shall include damages, judgments, settlements, penalties, fines, defensive costs or expenses, including, but not limited to, interest, attorneys' fees and expert witness fees, or liability of any kind related to or arising from such claim, action, or proceeding. The City shall promptly notify the Applicant of any claim, action, or proceeding. Nothing contained herein shall prohibit City from participating in a defense of any claim, action or proceeding. The City shall have the option of coordinating the defense, including, but not limited to, choosing counsel for the defense at Applicant's expense.

27. Additional Indemnification. As a condition of approval, Applicant agrees to defend, indemnify, protect and hold harmless City, its officers, officials, employees, agents and volunteers from and against any and all claims, suits, demands, actions, losses, damages, judgments, settlements, penalties, fines, defensive costs or expenses (including without limitation, interest, attorneys' fees and expert witness fees), or liability of any kind or nature arising out of or attributable to the acts or omissions of Applicant, or Applicant's officers, officials, employees, or agents which in any way arise out of, result from, or are in any way related to sale of alcoholic beverages at the property, excepting only liability arising out of the sole negligence or willful misconduct of City, its officers, officials, employees, agents, or volunteers. The City shall promptly notify the Applicant of any claim, action, or proceeding. Nothing contained herein shall prohibit City from participating in a defense of any claim, action or proceeding. The City shall have the option of coordinating the defense, including, but not limited to, choosing counsel for the defense at the Applicant's expense.
28. The Applicant shall, within 30 days after approval by the Planning Commission, submit to the Community Development Department his/her written acknowledgment of receipt of the decision approving the Conditional Use Permit and his/her written consent to all of the conditions of approval contained in Data Sheet Numbers 1. This CUP shall be void and of no force or effect unless such written acknowledgment and consent is submitted to the City within the 30 day period.
29. The Development Review Committee shall review each use permitted by this CUP six months from the date the use commences.
30. The use or development associated with this CUP shall begin within one (1) year after its approval or it will expire without further action by the City.
31. All of the above conditions shall be complied with prior to commencement of the operation, unless an earlier compliance period is specified as part of a condition.