

## LOUNGE

### ROLLS

TORO SCALLION 16

SALMON AVOCADO 14

ARUGULA CRISPY POTATO 12  
Carrot Ginger Dressing

SUNDRIED TOMATO & AVOCADO 12  
Garlic Ponzu Oil & Green Tea Salt

SPICY YELLOWTAIL 14  
Red Pepper Sour Miso

SPICY TUNA 15  
Chili Mayonnaise

SESAME CRUSTED SHRIMP 16  
Orange Curry Dressing & Reduced Balsamic Vinegar

HOT EEL DICE 16  
Sweet Soy & Sliced Almonds

LOBSTER TEMPURA 18  
Yellow Tomato & Yuzu Pepper Dressing

JALAPEÑO SCALLOP ROLL 16  
Yuzu Kosho Sauce, Jalapeño Soy, Soy Wrap

TUNA 10

SNOW CRAB TEMPURA ROLL 22  
Buckwheat Noodles, Scallions

### NIGIRI / SASHIMI

2 PIECES PER ORDER

#### MAGURO

BIG EYE TUNA 11  
Akami

MARINATED TUNA 11  
Zuke

TATAKI 11

SEARED ALBACORE 12

#### HAMACHI

YELLOWTAIL 11  
Hamachi

YELLOWTAIL BELLY 12  
Hamachi Hara

AMBERJACK 12  
Kanpachi

#### SHIROMI

JAPANESE RED SNAPPER 12  
Tai

FLUKE 11  
Hirame

#### SALMON

SCOTTISH SALMON 11  
Shake

SEARED SALMON BELLY 12

SMOKED SALMON 12

#### UNI

SEA URCHIN 16  
Uni

#### CAVIAR

SALMON EGG 14  
Ikura

SPICY CAVIAR 12  
Mentaiko

#### EEL

EEL 12  
Unagi

#### SHELLFISH

JUMBO SWEET SHRIMP 14  
Botan Ebi

SHRIMP 11  
Ebi

OCTOPUS 12  
Tako

SCALLOP 12  
Hotate



## TEMPURA

### LOBSTER 19

Creamy Japanese Mustard Dressing

### SHRIMP 16

5 Pieces

### VEGETABLE 11

7 Pieces

### JERUSALEM ARTICHOKE 11

Soy Dashi

### SEABASS 17

Serrano, Red Onion, Micro Cilantro, Sweet Ponzu

## SKEWERS

### SEA BASS 24

Sweet Miso

### BEEF 16

Teriyaki

### CHICKEN 14

Teriyaki

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## APPETIZERS

### COLD

#### MIXED GREENS SALAD 14

Ginger Dressing

#### SEAWEED SALAD 15

Orange Sesame Dressing

#### TUNA AVOCADO TARTARE 16

Edamame Puree, Ricotta, Lotus Chips

#### BLACK SEA BASS CARPACCIO 17

Chili Lime Tosazu, Fennel, Plums, Lemon Oil

#### BIG EYE TUNA TARTS 24

Creamy Punzu, White Truffle Oil, Micro Basil

#### ALASKAN KING CRAB CRISPY RICE 28

Lemon Aioli, Serrano Chili, Micro Cilantro

#### TUNA CRISPY RICE 21

Korean Kochujang Sauce

#### RED SNAPPER TACOS 21

Yuzu Avocado, Espuma, Mentaiko, Sudachi Vinaigrette

#### SZECHUAN YELLOWTAIL SASHIMI 18

Szechuan Ponzu, Chili Oil

#### ARTICHOKE TRIO & FUJI APPLE SALAD 18

Mizuna, Sweet Soy Prosciutto, Yuzu Artichoke Vinaigrette

### HOT

#### GRILLED SHISHITO PEPPERS 12

Nori Salt

#### WAGYU PUFF PASTRY 15

Cilantro Yogurt

#### AGE DASHI TOFU 12

Vegetable Soy Broth, Chili Daikon, Kaiware

#### EDAMAME 7

Steamed Green Soy Bean

#### SPICY CRISPY SHRIMP 18

Yuzu Calamanci Vinaigrette, Chipotle Aioli

#### STEAMED SHRIMP SHUMAI 11

Garlic Ponzu

#### STEAMED YUBA DUMPLING 14

Chicken Dumpling in Tofu Skin

#### WAGYU MINI BURGERS 18

Creamy Tonkatsu Sauce, Crispy Shallots

#### AGE DASHI TOFU 12

Vegetable Soy Broth, Chili Daikon, Kaiware

#### 24-HOUR BRAISED KURO BUTA PORK BELLY 18

Artichoke Sauce, Olive Oil Powder, Tonkatsu Miso Glaze