

LOUNGE

ROLLS

TORO SCALLION 18

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 16
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 14

SNOW CRAB TEMPURA ROLL 26
Buckwheat Noodles, Scallions

NIGIRI / SASHIMI

2 PIECES PER ORDER

MAGURO

BIG EYE TUNA 12
Akami

MARINATED TUNA 12
Zuke

TATAKI 12

SEARED ALBACORE 12

HAMACHI

YELLOWTAIL 12
Hamachi

YELLOWTAIL BELLY 16
Hamachi Hara

AMBERJACK 14
Kanpachi

SHIROMI

JAPANESE RED SNAPPER 14
Tai

FLUKE 12
Hirame

SALMON

SCOTTISH SALMON 12
Shake

SEARED SALMON BELLY 14

SMOKED SALMON 12

UNI

SEA URCHIN 16
Uni

CAVIAR

SALMON EGG 14
Ikura

SPICY CAVIAR 14
Mentaiko

EEL

EEL 12
Unagi

SHELLFISH

JUMBO SWEET SHRIMP 16
Botan Ebi

SHRIMP 12
Ebi

OCTOPUS 12
Tako

SCALLOP 12
Hotate



TEMPURA

LOBSTER 19

Creamy Japanese Mustard Dressing

SHRIMP 16

5 Pieces

VEGETABLE 12

7 Pieces

JERUSALEM ARTICHOKE 11

Soy Dashi

SEA BASS 18

Serrano, Red Onion, Micro Cilantro, Sweet Ponzu

SKEWERS

SEA BASS 28

Sweet Miso

BEEF 18

Teriyaki

CHICKEN 15

Teriyaki

APPETIZERS

COLD

MIXED GREENS SALAD 14

Ginger Dressing

SEAWEED SALAD 16

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 22

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