

DINNER

APPETIZERS

COLD

SZECHUAN YELLOWTAIL SASHIMI 18
Szechuan Ponzu, Chili Oil, Serrano Pepper

BIG EYE TUNA TARTS 28
Creamy Ponzu, White Truffle Oil, Micro Shiso

CRISPY DUCK CONFIT 26
Lotus Seed, Citrus Vinaigrette, Candied Orange

SEARED SALMON SASHIMI 19
Kabosu Soy, Tokyo Negi, Myoga, Sesame

MIXED GREENS SALAD 15
Ginger Dressing, Crispy Kataifi

SEAWEED SALAD 16
Orange Sesame Dressing

ROASTED BABY BEET SALAD 18
Fukushu Kumquat, Ume Boshi Shiso Vinaigrette, Sunflower Sprouts, Black Sesame

WARM MUSHROOM SALAD 21
Miso Vinaigrette, Mizuna, Sunflower Sprouts, Crispy Shitake

SPICY CRAB SALAD 32
Cucumber, Mentaiko, Nori Flakes, Sudachi Wasabi

TUNA CRISPY RICE 26
Korean Gochujang, Serrano Chili

AVOCADO CRISPY RICE 16
Yuzu, Cilantro, Toasted Sesame

SPICY KING CRAB RICE 29
Chili Lemon Aioli

UNI CRISPY RICE 34
Finger Limes, Wasabi, Daikon Sprouts

WEST COAST OYSTERS 22
Ginger Mignonette

LOCAL FLUKE SASHIMI 22
House Made Yuzu Kosho, Fukushuquats, Chrysanthemum, Lemongrass Tosazu

HOKKAIDO SCALLOPS WITH UNI 26
Tosazu Gelee, Myoga, Serrano Chili

BLACK WINTER TRUFFLE 38
Supplement to Tuna Tarts, Grilled Avocado, or Mushroom Donabe

ENTREES

BROILED CHILEAN SEA BASS 44
Marinated in Saikyo Miso, Shanghai Bok Choy, Toasted Sesame

GRILLED WAGYU SKIRT STEAK 42
Black Garlic, Yamazaki Onion, Kimchee, Crispy Brussels Sprouts

SALMON TOBAN YAKI 34
Maitake Mushrooms, Crispy Brown Rice, Ginger Shitake Sauce

MUSHROOM CRISPY RICE DONABE 24
Onsen Egg, Truffle Soy, Negi, Bonito Flakes

HOT

TOFU MISO SOUP 9
Hon Shimeji Mushrooms

UDON SOUP WITH SHIROMI KAKIAGE 18
Hot Dashi Broth, Seafood Tempura Pancake, Enoki Mushroom

SPICY CRISPY SHRIMP 21
Chili Aioli, Yuzu Calamanci Vinaigrette, Pea Shoots

NASU DENGAKU 14
Grilled Japanese Eggplant, Saikyo Miso Sauce

GRILLED AVOCADO 16
Charred Scallions, Cherry Blossom Ponzu, Togarashi Pumpkin Seeds

SPICY CAULIFLOWER TEMPURA 16
Sambal Aoili, Shaved Cauliflower

VEGETABLE TEMPURA 12
Dashi Dipping Broth

SHRIMP TEMPURA 18
Dashi Dipping Broth

NANTUCKET BAY SCALLOP TEMPURA 28
Brown Butter Ponzu, Kaiware

GRILLED SHISHITO PEPPERS 14
Ginger Soy, Sesame

SHORT RIBS FOIE GRAS GYOZA 26
Plum Wine Sake Glaze, Sour Cherry

CRISPY ICELANDIC COD BUNS 20
Pickled Ginger Remoulade, Chili Cucumber, Fuji Apple

DESSERTS

CHOCOLATE MELTDOWN 14
Espresso Ice Cream, Fresh Cream

FUJI APPLE TARTE TATIN 14
Suntory Whisky Sauce, Vanilla Ice Cream

YAMAZAKI BREAD PUDDING 14
Japanese Whisky Toffee Sauce, Vanilla Ice Cream

MOCHI ICE CREAM 14
Green Tea, Black Sesame, Chocolate

LYCHEE PANNA COTTA 14
Strawberry Rhubarb Compote, Vanilla Syrup

KABOCHA CHEESECAKE 14
Chantilly Cream

GREEN TEA MILLE CREPE 14
Green Tea Mousse, Plum Wine Caramel

SWEET NOTHINGS 14
Chocolate Petite Fours



SPICY TUNA 18
Chili Mayonnaise, Sriracha Tempura Flake

BLUE FIN TORO TUNA 30

SESAME CRUSTED SHRIMP 17
Orange Curry Dressing

PRESSED EEL 18
Soy Glaze, Sliced Almond

SCALLOP JALAPENO 16
Creamy Yuzu Kosho, Soy Wrap

SALMON AVOCADO 16

SPICY YELLOWTAIL 16
Chili Miso, Shishito Salsa

SEARED SALMON 20
Lemongrass Vinaigrette

KING CRAB AVOCADO 32
Wasabi Yuzu Ranch

LOBSTER TEMPURA 24
Ginger Tomato Salsa, Chive Sauce

TOMATO AVOCADO 14
Garlic Ponzu, Green Tea Pesto

SPRING GREENS 14
Carrot Ginger Sauce, Crispy Potato

SPECIAL SUSHI

NIGIRI OMAKASE 8 PIECES 56
Chef's Selection Of Nigiri With Toppings

SEARED BELLY QUARTET 28
Otoro, Yellowtail, Salmon, Snapper

NIGIRI / SASHIMI

2 PIECES PER ORDER

BIG EYE TUNA 12
Akami

BLUE FIN TUNA 14
Akami

BLUE FIN TUNA 24
Chu Toro

BLUE FIN TUNA BELLY 28
Otoro

SEARED ALBACORE 14

YELLOWTAIL 12
Hamachi

YELLOWTAIL BELLY 16
Hamachi Hara

FLUKE 14
Hirame

AMBERJACK 16
Kanpachi

STRIPED JACK 16
Shima Aji

JAPANESE RED SNAPPER 16
Tai

SCOTTISH SALMON 12
Shake

SEARED SALMON BELLY 14

KING SALMON 16

SALMON EGG 16
Ikura

SPICY CAVIAR 14

SHRIMP 14
Ebi

SWEET SHRIMP 16
Ama Ebi

EEL 14
Unagi

SEA URCHIN 28
Uni

KING CRAB 22
Taraba

SCALLOP 14
Hotate