

Soups

Tofu Miso Hon Shimeji Mushrooms, Wakame, Scallion	10
Maitake Mushroom	16
Udon Soup With Shiromi Kakiage Hot Dashi Broth, Seafood Tempura Pancake, Enoki	18
Kamo Nanban Duck Confit, Soba, Mitsuba, Spring Onion	22

Salads

Mixed Greens Ginger Dressing, Crispy Kataifi	18
Seaweed Orange Sesame Dressing	19
Spicy Crab Salad Sesame Rice Crackers, Cucumber, Mentaiko, Nori Flakes, Sudachi Wasabi Sauce	34
Crispy Duck Confit Frisse, Lotus Seed, Candied Kumquats, Yuzu Vinaigrette	32
Warm Mushroom Salad Miso Vinaigrette, Mizuna, Sunflower Sprouts, Crispy Shiitake	26

Cold Appetizers

Big Eye Tuna Tarts White Truffle Oil, Micro Shiso, Creamy Ponzu	28
Red Snapper Tacos Yuzu Avocado Espuma, Pickled Onions, Sudachi Vinaigrette	26
Hokkaido Scallop With Uni Cucumber, Serrano Chili, Micro Cilantro, Citrus Amazu	32
King Salmon Sashimi Ikura, Fingerlime, Yuzu, Jalapeño Shishito Sauce	26
Szechuan Yellowtail Sashimi Serrano, Chili Oil, Szechuan Ponzu	24
Seared Fluke Sashimi Tokyo Negi, Myoga, Shiso, Serrano, Kabosu Soy	24
Toro Tartare Japanese Mustard, Sansho Pepper, Tonburi, Wasabi Soy Dashi	32
Tai Carpaccio Grapefruit, Shiso, Daikon Sprouts, Chili Lime Tosazu	26
Cold Cha Soba Green Tea Noodle, Quail Egg, Cold Dipping Broth	18
Marinated Salmon Japanese Cucumber, Myoga, Serrano, Crispy Shallot, Puffed Rice	24

Hot Appetizers

Seared Tuna and Foie Gras Asian Pear Chutney, Thai Basil, Spiced Cashew, Plum Sake, Yuzu Sauce	36
Grilled Octopus Red Miso, Crispy Dashi Poached Potato, Blistered Shishito, Yuzu Kosho Yogurt Sauce	28
Seared Hokkaido Scallops Japanese Curried Cauliflower Puree, Yuzu, Roasted Cauliflower, Red Sorrel	28
Grilled Avocado Charred Scallions, Togarashi Spiced Pumpkin Seeds, Blossom Ponzu	18
Spicy Crispy Shrimp Yuzu Calamansi Vinaigrette, Chipotle Aioli	28
Agedashi Tofu Chili Daikon, Kaiware, Vegetable Soy Broth	16
Nasu Dengaku Grilled Japanese Eggplant, Sweet Miso Sauce	16
Short Rib Foie Gras Gyoza Sour Cherries, Chili Oil, Plum Wine Sake Glaze	28
Grilled Shishito Peppers Sesame, Ginger Soy	16
Spicy Crispy Cauliflower Shaved Cauliflower, Citrus Sambal Aioli	18

Crispy Rice

Uni Crispy Rice (4pc) Finger Limes, Wasabi, Daikon Sprouts	42
Avocado Crispy Rice Yuzu, Chili Thread, Toasted Sesame	18
Spicy Crab Crispy Rice Serrano Pepper, Micro Cilantro, Chili Lemon Aioli	32
Tuna Crispy Rice Korean Kochujang Sauce	28

Tempura

Hokkaido Scallop Tempura Serrano Chili, Red Sorrel, Brown Butter Ponzu	26
Lobster Creamy Japanese Mustard Dressing	36
Shrimp 5 pieces	24
Vegetable 7 pieces	18
Jerusalem Artichoke Soy Dipping Broth	18

Entrée

Broiled Chilean Sea Bass Marinated in Saikyo Miso	48
Salmon Toban Yaki Maitake Mushrooms, Brown Rice Cake, Ginger Shiitake Sauce	38
Mushroom Crispy Rice Donabe Onsen Egg, Negi, Bonito Flakes, Truffle Soy	36
Pan Roasted Halibut Maitake Mushrooms, Yuzu Beurre Blanc	46
Sake Steamed Black Sea Bass King Trumpet Mushrooms, Herb Salad, Shishito Peppers, Black Bean Broth	44
Grilled Aged NY Strip Steak Potato Dice, Caramelized Shallot Teriyaki, Water Spinach, 12 Year Old Balsamic	58
Grilled Wagyu Skirt Steak Yamazaki Onion, Kimchi, Crispy Brussels Sprouts, Black Garlic Butter	48

Rolls

Salmon Avocado	16
Spicy Yellowtail Chili Miso, Shishito Salsa	16
Spicy Tuna Chili Mayonnaise, Sriracha, Tempura Flakes	18
Sesame Crusted Shrimp Orange Curry Dressing, Balsamic Vinegar	19
Lobster Tempura Yellow Tomato, Chive Oil	36
King Crab Avocado Wasabi Yuzu Ranch	38
Fluke Tempura Wasabi Yogurt, Cilantro Pesto	22
Jalapeño Scallop Yuzu Kosho Sauce, Jalapeño Soy, Soy Wrap	19
Blue Fin Tuna Toro Scallion Soy	32
Seared Salmon Salmon Two Ways, Pickled Red Onion,	26
Pressed Eel Toasted Almonds, Sweet Soy	22
Sundried Tomato & Avocado Garlic Ponzu Oil, Green Tea Salt	16
Arugula Mixed Greens Crispy Potato, Carrot Ginger Dressing	16

Nigiri & Sashimi

2 pieces per order

Maguro

Big Eye Tuna	Akami	14
Seared Albacore		16
Marinated Tuna	Zuke	14

Hamachi

Yellowtail	Hamachi	14
Striped Jack	Shima Aji	16
Amberjack	Kanpachi	16
Yellowtail Belly	Hamachi Hara	16

Shiromi

Japanese Snapper	Tai	16
Goldeneye Snapper	Kinmedai	18
Fluke	Hirame	14

Egg

Gyoku		14
-------	--	----

Caviar

Salmon Egg	Ikura	18
Spicy Caviar	Mentaiko	18
Sea Urchin	Uni	36

Shellfish

Jumbo Sweet Shrimp	Botan Ebi	16
Shrimp	Ebi	14
Squid	Ika	16
Octopus	Tako	14
Scallop	Hotate	16
Alaskan King Crab	Taraba	30
Live Maine Lobster		26

Salmon

Scottish Salmon	Shake	14
King Salmon		16
Seared Salmon Belly		16
Smoked Salmon		14

Eel

Unagi		16
-------	--	----

Special Sushi

Nigiri/Sashimi Omakase 8 Pieces 64
Chef's Selection of Nigiri and Sashimi
with Toppings

Seared Belly Quartet 34
Otoro, Yellowtail, Salmon, Snapper

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.