

Soups

Tofu Miso Hon Shimeji Mushrooms, Wakame, Scallion	12
Maitake Mushroom Chestnut, Crispy Potato, Porcini Oil	18
Kakiage Udon Seafood Tempura, Enoki, Soy Dashi Broth	24

Salads

Mixed Greens Ginger Dressing, Crispy Kataifi	22
Seaweed Japanese Seaweeds, Sesame Orange Dressing	19
Crab Salad Mentaiko, Nori Flakes, Wasabi Sudachi Aioli	36
Crispy Duck Confit Frisée, Lotus Seeds, Candied Kumquat, Yuzu Vinaigrette	36
Warm Mushroom Salad Mizuna, Pickled Shitake, Sunflower Sprouts, Miso Vinaigrette	26
Tuna Tataki Shaved Vegetables, Mizuna, Furikake, Sudachi Vinaigrette	28

Cold Appetizers

Big Eye Tuna Tarts Shiso, Micro Cilantro, Creamy Truffle Ponzu	30
Fluke Sashimi Asian Pear, Watermelon Radish, Yuzu Kosho, Daikon, Grapefruit Ponzu	26
Hokkaido Scallop With Uni Cucumber, Cilantro, Citrus Amazu	35
Salmon Sashimi Ikura, Yuzu Oil, Jalapeño Shishito Sauce	26
Szechuan Yellowtail Sashimi Serrano, Chili Oil, Szechuan Pepper Ponzu	26
Toro Tartare Japanese Mustard, Sansho Pepper, Tonburi	34
Japanese Red Snapper Carpaccio Daikon Sprouts, Plum, Chili Lime Tosazu	26
Wagyu Beef Carpaccio Tokyo Negi, Cured Egg Yolk, Garlic Ponzu, Wasabi Kizami	44

Hot Appetizers

Grilled Octopus Red Miso, Shishito, Dashi Poached Potato, Yuzu Kosho Yogurt	32
Spicy Crispy Shrimp Yuzu Calamansi Vinaigrette, Chipotle Aioli	34
Agedashi Tofu Chili Daikon, Daikon Sprouts, Aonori	18
Nasu Dengaku Japanese Eggplant, Toasted Sesame, Den Miso	18
Short Rib Foie Gras Gyoza Sour Cherry, Plum Sake, Red Shiso Sauce	36
Blistered Shishito Peppers Lime, Toasted Sesame, Ichimi, Ginger Soy	18
Spicy Crispy Cauliflower Shaved Cauliflower, Tobanjan	24
Seared Hokkaido Scallop Japanese Curried Cauliflower, Yuzu, Rice Cracker	28
Soba Nomi Risotto Buckwheat Seed, Shrimp, King Crab, Nori Butter	32

Tempura

Hokkaido Scallop Brown Butter Ponzu	26
Lobster Creamy Japanese Mustard	38
Shrimp 5 piece	26
Vegetable 7 piece	18

Grilled

Prime 45 Day Aged New York Strip Potato Dice, Caramelized Shallot Teriyaki, Water Spinach, 12 Year Old Balsamic	58
Wagyu Skirt Steak Yamazaki Onions, Kimchi, Crispy Brussels Sprouts, Black Garlic Soy Butter	48
Wagyu Ribeye Tomahawk Ginger Sunchokes, Charred Scallion Chimichurri	195
Colorado Lamb Chops Yuzu Potato Gratin, Asian Pear, Shiso	58
Salmon Toban Yaki Brown Rice Cake, Maitake Mushroom, Kabocha Squash, Ginger Shitake Sauce	44

Entrée

Chilean Sea Bass Marinated in Saikyo Miso	52
Sake Steamed Japanese Sea Bream Myoga, Soft Herbs, Shitake Lemongrass Broth	44
Tuna “Filet Mignon” Au Poivre Japanese Sweet Potato Kakiage, Gai-Lan	48
Mushroom Crispy Rice Donabe Onsen Egg, Negi, Bonito Flakes, Truffle Soy	38

Rolls

Sesame Crusted Shrimp Orange Curry, Balsamic Vinegar	22
Spicy Tuna Spicy Chili Mayo, Black Sesame	21
Lobster Tempura Yellow Tomato, Chive Oil	36
Hokkaido Scallop Jalapeño Creamy Yuzu Kosho, Jalapeño Soy	22
Pressed Eel Toasted Almond, Sweet Soy	24
Spicy Yellowtail Serrano Chili, Wasabi Kizami Aioli	18
Salmon Avocado Asparagus, Creamy Yuzu Soy	18
King Crab Avocado Yuzu Butter Soy	38
Toro Toro Toro Tartare, Negi, Aged Soy	36
Salmon Aburi Seared Marinated Salmon, Tosazu Vinaigrette	26
Sundried Tomato Avocado Green Tea Salt, Garlic Ponzu	18
Yasai Braised Gobo, Eringi Mushroom, Sesame Tofu, Crispy Beets	18

Nigiri & Sashimi

2 pieces per order

Maguro

Big Eye Tuna	Akami	15
Marinated Tuna	Zuke	14
Blue Fin Tuna	Akami	18
Blue Fin Tuna	Chu Toro	24
Blue Fin Tuna	Otoro	28
Seared Albacore		16

Hamachi

Yellowtail	Hamachi	15
Yellowtail Belly	Hamachi Hara	16
Amberjack	Kanpachi	16
Kingfish	Hiramasa	18
Striped Jack	Shima Aji	16

Shiromi

Goldeneye	Kinmedai	18
Fluke	Hirame	15
Sea Bream	Madai	16

Eel

Freshwater eel	Unagi	16
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Uni

Sea Urchin	Uni	36
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Egg

Gyoku		14
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Crispy Rice

Tuna Gochujang, Serrano, Scallion	28
Spicy Crab Cilantro, Chili Lemon Aioli	32
Avocado Yuzu, Chili Thread, Sesame, Shiso	18

Salmon

Salmon	Shake	15
King Salmon		16
Seared Salmon Belly		17
Smoked Salmon		15

Caviar

Salmon Egg	Ikura	18
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Shellfish

Sweet Shrimp	Botan Ebi	18
Shrimp	Ebi	15
Squid	Ika	16
Octopus	Tako	15
Scallop	Hotate	16
King Crab	Taraba	36

Special Sushi

Nigiri/ Sashimi Omakase Chefs Selection starting with 8 pcs	68
Seared Belly Quartet Otoro, Yellowtail, Salmon, Snapper	36
Hamachi Quartet Hamachi, Kanpachi, Hiramasa, Shima Aji	36
Yasai Zushi 6 pc Selection of Seasonal Vegetables	28
6 Bond Nigiri Toro, Salmon, Fluke, Kanpachi, Shrimp, Scallop	48
Sashimi Sextet Marinated Toro, Octopus, Salmon, Scallop, King Crab, Striped Jack	48

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