

# Soups

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

# Salads

Mixed Greens	22
Ginger Dressing, Crispy Kataifi	
Seaweed	19
Japanese Seaweeds, Sesame Orange Dressing	
Tuna Nicoise	38
Marinated Tuna, Quail Egg, Dashi Poached Fingerling Potatoes, Citrus Vinaigrette	
Crab Salad	36
Mentaiko, Nori Flakes, Wasabi Sudachi Aioli	
Crispy Duck Confit	36
Frisée, Lotus Seeds, Candied Kumquat, Yuzu Vinaigrette	
Warm Mushroom Salad	26
Mizuna, Pickled Shitake, Sunflower Sprouts, Miso Vinaigrette	
Tuna Tataki	36
Shaved Vegetables, Mizuna, Furikake, Sudachi Vinaigrette	

# Cold Appetizers

Big Eye Tuna Tarts	30
Shiso, Micro Cilantro, Creamy Truffle Ponzu	
Fluke Sashimi	26
Asian Pear, Watermelon Radish, Yuzu Kosho, Daikon, Grapefruit Ponzu	
Salmon Sashimi	26
Ikura, Yuzu Oil, Jalapeño Shishito Sauce	
Szechuan Yellowtail Sashimi	26
Serrano, Chili Oil, Szechuan Pepper Ponzu	
Wagyu Beef Carpaccio	44
Tokyo Negi, Cured Egg Yolk, Garlic Ponzu, Wasabi Kizami	

# Hot Appetizers

Grilled Octopus	32
Red Miso, Shishito, Dashi Poached Potato, Yuzu Kosho Yogurt	
Spicy Crispy Shrimp	34
Yuzu Calamansi Vinaigrette, Chipotle Aioli	
Agedashi Tofu	18
Chili Daikon, Daikon Sprouts, Aonori	
Nasu Dengaku	18
Japanese Eggplant, Toasted Sesame, Den Miso	
Short Rib Foie Gras Gyoza	36
Sour Cherry, Plum Sake, Red Shiso Sauce	
Blistered Shishito Peppers	18
Lime, Toasted Sesame, Ichimi, Ginger Soy	
Spicy Crispy Cauliflower	24
Shaved Cauliflower, Tobanjan	

# Entrée

Wagyu Skirt Steak	48
Yamazaki Onions, Kimchi, Crispy Brussels Sprouts, Black Garlic Soy Butter	
Wagyu Ribeye Tomahawk	195
Ginger Sunchokes, Charred Scallion Chimichurri	
Chilean Sea Bass	52
Marinated in Saikyo Miso	
Tuna “Filet Mignon” Au Poivre	48
Japanese Sweet Potato Kakiage, Gai-Lan	
Mushroom Crispy Rice Donabe	38
Onsen Egg, Negi, Bonito Flakes, Truffle Soy	
Salmon Toban Yaki	44
Maitake Mushrooms, Brown Rice Cake, Ginger Shitake Sauce	

# Tempura

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

# Rolls

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

# Nigiri & Sashimi

2 pieces per order		
<b>Maguro</b>		
Big Eye Tuna	Akami	15
Blue Fin Tuna	Akami	18
Blue Fin Tuna	Chu Toro	24
Blue Fin Tuna	Otoro	28
<b>Hamachi</b>		
Yellowtail	Hamachi	15
Yellowtail Belly	Hamachi Hara	16
Amberjack	Kanpachi	16
<b>Shiromi</b>		
Goldeneye Snapper	Kinmedai	18
Fluke	Hirame	15
Sea Bream	Madai	16
<b>Eel</b>		
Freshwater Eel	Unagi	16
<b>Egg</b>		
Gyoku		14
<b>Salmon</b>		
Salmon		15
King Salmon		16
Seared Salmon Belly		17
<b>Roe</b>		
Salmon Egg	Ikura	18
Sea Urchin	Uni	36
<b>Shellfish</b>		
Sweet Shrimp	Botan Ebi	18
Shrimp	Ebi	15
Octopus	Tako	15
Scallop	Hotate	16
King Crab	Taraba	36
<b>Crispy Rice</b>		
Tuna		28
Gochujang, Serrano, Scallion		
Spicy Crab		32
Cilantro, Chili Lemon Aioli		
Avocado		18
Yuzu, Chili Thread, Sesame, Shiso		

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