

SOUPS

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>TOFU MISO</b><br>Hon Shimeji Mushrooms, Wakame, Scallion                  | 12 |
| <b>MAITAKE MUSHROOM</b><br>Roasted Maitake Mushrooms, Porcini Oil, Chestnuts | 18 |
| <b>UDON SOUP W/ SHIROMI KAKIAGE</b><br>Hot Dashi Broth, Enoki Mushrooms      | 26 |
| <b>SPICY SEAFOOD SOUP</b><br>Clams, Shrimp, Shiitake Mushrooms, Aka Miso     | 24 |

SALADS

|                                                                                                  |    |
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| <b>MIXED GREENS</b><br>Ginger Dressing, Crispy Kataifi                                           | 24 |
| <b>SEAWEED</b><br>Orange Sesame Dressing                                                         | 19 |
| <b>CRAB SALAD</b><br>Sesame Rice Crackers, Cucumber, Mentaiko, Nori Flakes, Sudachi Wasabi Sauce | 36 |
| <b>CRISPY DUCK CONFIT</b><br>Frisee, Lotus Seeds, Candied Kumquats, Yuzu Vinaigrette             | 36 |
| <b>WARM MUSHROOM SALAD</b><br>Miso Vinaigrette, Mizuna, Sunflower Sprouts, Crispy Shiitake       | 26 |

COLDAPPETIZERS

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>BIG EYE TUNA TARTS</b><br>Micro Shiso, Creamy Ponzu, White Truffle Oil                   | 32 |
| <b>RED SNAPPER TACOS</b><br>Yuzu Avocado Espuma, Pickled Onions, Sudachi Vinaigrette        | 28 |
| <b>HOKKAIDO SCALLOP WITH UNI</b><br>Cucumber, Serrano Chili, Micro Cilantro, Citrus Amazu   | 36 |
| <b>SALMON SASHIMI</b><br>Ikura, Yuzu, Jalapeño Shishito Sauce, Smoked Salt                  | 26 |
| <b>SZechUAN YELLOWTAIL SASHIMI</b><br>Serrano, Chili Oil, Szechuan Ponzu                    | 28 |
| <b>SEARED FLUKE SASHIMI</b><br>Tokyo Negi, Myoga, Shiso, Serrano, Kabosu Soy                | 27 |
| <b>TORO TARTARE</b><br>Japanese Mustard, Sansho Pepper, Tonburi, Wasabi Soy Dashi           | 34 |
| <b>JAPANESE RED SNAPPER CARPACCIO</b><br>Shiso, Daikon Sprouts, Chili Lime Tosazu, Yuzu Oil | 26 |
| <b>COLD CHA SOBA</b><br>Green Tea Noodles, Quail Egg, Cold Dipping Broth                    | 18 |
| <b>KINMEDAI SASHIMI</b><br>Grapefruit Ponzu, Myoga, Cilantro, Watermelon Radish             | 30 |

HOTAPPETIZERS

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>SEARED TUNA &amp; FOIE GRAS</b><br>Asian Pear Chutney, Thai Basil, Spiced Cashews, Plum Sake, Yuzu Sauce | 36 |
| <b>GRILLED OCTOPUS</b><br>Red Miso, Crispy Dashi Poached Potato, Blistered Shishito,Yuzu Kosho Yogurt Sauce | 32 |
| <b>SEARED HOKKAIDO SCALLOPS</b><br>Japanese Curried Cauliflower Puree, Yuzu, Red Sorrel, Squid Ink Tuile    | 28 |
| <b>GRILLED AVOCADO</b><br>Charred Scallions, Togarashi Spiced Pumpkin Seeds, Cherry Blossom Ponzu           | 18 |
| <b>SPICY CRISPY SHRIMP</b><br>Yuzu Calamansi Vinaigrette, Chipotle Aioli                                    | 36 |
| <b>AGEDASHI TOFU</b><br>Chili Daikon, Kaiware, Vegetable Soy Broth                                          | 18 |
| <b>NASU DENGAKU</b><br>Grilled Japanese Eggplant, Sweet Miso Sauce                                          | 18 |
| <b>SHORT RIB FOIE GRAS GYOZA</b><br>Sour Cherries, Chili Oil, Plum Wine Sake Glaze                          | 36 |
| <b>GRILLED SHISHITO PEPPERS</b><br>Sesame, Ginger Soy                                                       | 18 |
| <b>SPICY CRISPY CAULIFLOWER</b><br>Shaved Cauliflower, Citrus Tobanjan Aioli                                | 26 |

CRISPYRICE

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| <b>UNI CRISPY RICE (4PC)</b><br>Finger Limes, Wasabi, Daikon Sprouts               | 42 |
| <b>AVOCADO CRISPY RICE</b><br>Yuzu, Chili Thread, Toasted Sesame                   | 18 |
| <b>SPICY CRAB CRISPY RICE</b><br>Serrano Pepper, Micro Cilantro, Chili Lemon Aioli | 32 |
| <b>TUNA CRISPY RICE</b><br>Korean Kochujang Sauce                                  | 32 |

TEMPURA

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>SEABASS TEMPURA</b><br>Serrano Chili, Red Sorrel, Brown Butter Ponzu | 28 |
| <b>LOBSTER</b><br>Creamy Japanese Mustard Dressing                      | 38 |
| <b>SHRIMP (5PC)</b>                                                     | 26 |
| <b>VEGETABLE (7PC)</b>                                                  | 18 |
| <b>JERUSALAM ARTICHOKE</b><br>Soy Dipping Broth                         | 18 |

ENTRÉE

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| <b>BROILED CHILEAN SEA BASS</b><br>Marinated in Saikyo Miso                                                      | 54 |
| <b>SALMON TOBANYAKI</b><br>Maitake Mushrooms, Brown Rice Cake, Ginger Shiitake Sauce                             | 46 |
| <b>MUSHROOM RICE DONABE</b><br>Onsen Egg, Negi, Bonito Flakes, Truffle Soy                                       | 36 |
| <b>JAPANESE RED SNAPPER</b><br>Pan Roasted, King Trumpet Mushrooms, Yuzu Beurre Blanc                            | 48 |
| <b>SAKE STEAMED BLACK SEA BASS</b><br>Hon Shimeji Mushrooms, Herb Salad, Shishito Peppers, Black Bean Broth      | 46 |
| <b>DRY AGED NY STRIP STEAK</b><br>Potato Dice, Caramelized Shallot Teriyaki, Water Spinach, 12 Year Old Balsamic | 58 |
| <b>GRILLED WAGYU SKIRT STEAK</b><br>Yamazaki Onion, Kimchi, Crispy Brussels Sprouts, Black Garlic Butter         | 48 |

ROLLS

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| <b>SALMON AVOCADO</b>                                                    | 18 |
| <b>SPICY YELLOWTAIL</b><br>Chili Miso, Shishito Salsa                    | 20 |
| <b>SPICY TUNA</b><br>Chili Mayonnaise, Sriracha                          | 24 |
| <b>SESAME CRUSTED SHRIMP</b><br>Orange Curry Dressing, Balsamic Vinegar  | 22 |
| <b>LOBSTER TEMPURA</b><br>Yellow Tomato, Chive Oil                       | 36 |
| <b>KING CRAB AVOCADO</b><br>Wasabi Yuzu Ranch                            | 38 |
| <b>FLUKE TEMPURA</b><br>Wasabi Yogurt, Cilantro Pesto                    | 24 |
| <b>JALAPEÑO SCALLOP</b><br>Yuzu Kosho Sauce, Jalapeño Soy, Soy Wrap      | 24 |
| <b>BLUE FIN TUNA TORO</b><br>Scallion Soy                                | 34 |
| <b>SEARED SALMON</b><br>Salmon Two Ways, Pickled Red Onion               | 28 |
| <b>PRESSED EEL</b><br>Toasted Almonds, Sweet Soy                         | 26 |
| <b>SUNDRIED TOMATO &amp; AVOCADO</b><br>Garlic Ponzu Oil, Green Tea Salt | 16 |
| <b>ARUGULA MIXED GREENS</b><br>Crispy Potato, Carrot Ginger Dressing     | 16 |

NIGIRI & SASHIMI

2 pieces per order

MAGURO

|                                 |    |
|---------------------------------|----|
| <b>OTORO</b><br>Blue Fin Tuna   | 28 |
| <b>CHUTORO</b><br>Blue Fin Tuna | 24 |
| <b>AKAMI</b><br>Blue Fin Tuna   | 16 |
| <b>AKAMI</b><br>Big Eye Tuna    | 16 |
| <b>SEARED ALBACORE</b>          | 16 |
| <b>ZUKE</b><br>Marinated Tuna   | 16 |

HAMACHI

|                                         |    |
|-----------------------------------------|----|
| <b>HAMACHI</b><br>Yellowtail            | 16 |
| <b>SHIMA AJI</b><br>Striped Jack        | 18 |
| <b>KANPACHI</b><br>Amberjack            | 18 |
| <b>HAMACHI HARA</b><br>Yellowtail Belly | 16 |

SHIROMI

|                                      |    |
|--------------------------------------|----|
| <b>TAI</b><br>Japanese Snapper       | 16 |
| <b>KINMEDAI</b><br>Goldeneye Snapper | 18 |
| <b>HIRAME</b><br>Fluke               | 16 |

EGG

|              |    |
|--------------|----|
| <b>GYOKU</b> | 14 |
|--------------|----|

EEL

|              |    |
|--------------|----|
| <b>UNAGI</b> | 16 |
|--------------|----|

CAVIAR

|                                 |    |
|---------------------------------|----|
| <b>IKURA</b><br>Salmon Egg      | 20 |
| <b>MENTAIKO</b><br>Spicy Caviar | 18 |
| <b>UNI</b><br>Sea Urchin        | 38 |

SHELLFISH

|                                        |    |
|----------------------------------------|----|
| <b>BOTAN EBI</b><br>Jumbo Sweet Shrimp | 20 |
| <b>EBI</b><br>Shrimp                   | 16 |
| <b>IKA</b><br>Squid                    | 16 |
| <b>TAKO</b><br>Octopus                 | 16 |
| <b>HOTATE</b><br>Scallop               | 16 |
| <b>TARABAGANI</b><br>Alaskan King Crab | 36 |
| <b>LIVE MAINE LOBSTER</b>              | 26 |

SALMON

|                                             |    |
|---------------------------------------------|----|
| <b>SHAKE</b><br>Scottish Salmon             | 16 |
| <b>KING SALMON</b>                          | 18 |
| <b>SEARED SALMON BELLY</b><br>Onion, Capers | 18 |
| <b>SMOKED SALMON</b>                        | 16 |

SPECIALSUSHI

**NIGIRI/SASHIMI OMAKASE (8PC) 74 PER PERSON**  
Chef's Selection of Nigiri and/or Sashimi with Toppings

**SEARED BELLY QUARTET 36**  
Otoro, Yellowtail, Salmon, Snapper

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