

SOUPS

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

SALADS

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

COLDAPPETIZERS

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

HOTAPPETIZERS

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

CRISPYRICE

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	32

TEMPURA

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

ENTRÉE

BROILED CHILEAN SEA BASS Marinated in Saikyo Miso	54
SALMON TOBANYAKI Maitake Mushrooms, Brown Rice Cake, Ginger Shiitake Sauce	46
MUSHROOM RICE DONABE Onsen Egg, Negi, Bonito Flakes, Truffle Soy	36
JAPANESE RED SNAPPER Pan Roasted, King Trumpet Mushrooms, Yuzu Beurre Blanc	48
SAKE STEAMED BLACK SEA BASS Hon Shimeji Mushrooms, Herb Salad, Shishito Peppers, Black Bean Broth	46
DRY 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	18
SPICY YELLOWTAIL Chili Miso, Shishito Salsa	20
SPICY TUNA Chili Mayonnaise, Sriracha	24
SESAME CRUSTED SHRIMP Orange Curry Dressing, Balsamic Vinegar	22
LOBSTER TEMPURA Yellow Tomato, Chive Oil	36
KING CRAB AVOCADO Wasabi Yuzu Ranch	38
FLUKE TEMPURA Wasabi Yogurt, Cilantro Pesto	24
JALAPEÑO SCALLOP Yuzu Kosho Sauce, Jalapeño Soy, Soy Wrap	24
BLUE FIN TUNA TORO Scallion Soy	34
SEARED SALMON Salmon Two Ways, Pickled Red Onion	28
PRESSED EEL Toasted Almonds, Sweet Soy	26
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

OTORO Blue Fin Tuna	28
CHUTORO Blue Fin Tuna	24
AKAMI Blue Fin Tuna	16
AKAMI Big Eye Tuna	16
SEARED ALBACORE	16
ZUKE Marinated Tuna	16

HAMACHI

HAMACHI Yellowtail	16
SHIMA AJI Striped Jack	18
KANPACHI Amberjack	18
HAMACHI HARA Yellowtail Belly	16

SHIROMI

TAI Japanese Snapper	16
KINMEDAI Goldeneye Snapper	18
HIRAME Fluke	16

EGG

GYOKU	14
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EEL

UNAGI	16
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CAVIAR

IKURA Salmon Egg	20
MENTAIKO Spicy Caviar	18
UNI Sea Urchin	38

SHELLFISH

BOTAN EBI Jumbo Sweet Shrimp	20
EBI Shrimp	16
IKA Squid	16
TAKO Octopus	16
HOTATE Scallop	16
TARABAGANI Alaskan King Crab	36
LIVE MAINE LOBSTER	26

SALMON

SHAKE Scottish Salmon	16
KING SALMON	18
SEARED SALMON BELLY Onion, Capers	18
SMOKED SALMON	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