

SOUPS

TOFU MISO Hon Shimeji Mushroom, Wakame, Scallion	14
MAITAKE MUSHROOM Roasted Maitake Mushroom, Porcini Oil, Chestnuts	18
UDON SOUP W/ SHIROMI KAKIAGE Hot Dashi Broth, Enoki Mushroom	26
SPICY SEAFOOD SOUP Clams, Shrimp, Scallop, Shiitake Mushroom, Aka Miso	26

SALADS

MIXED GREENS Crispy Kataifi, Ginger Dressing	25
SEAWEED Orange Sesame Dressing	24
CRAB SALAD Sesame Rice Crackers, Cucumber, Mentaiko, Nori Flakes, Sudachi Wasabi Aioli	36
CRISPY DUCK CONFIT Frisée, Lotus Seeds, Candied Kumquats, Yuzu Vinaigrette	35
WARM MUSHROOM SALAD Mizuna, Sunflower Sprouts, Crispy Shiitake Mushroom, Miso Vinaigrette	28

COLDAPPETIZERS

BIG EYE TUNA TARTS Micro Shiso, Micro Cilantro, Creamy Ponzu, White Truffle Oil	35
RED SNAPPER TACOS Yuzu Avocado Espuma, Pickled Onions, Sudachi Vinaigrette	28
HOKKAIDO SCALLOP WITH UNI Cucumber, Serrano Pepper, Micro Cilantro, Citrus Amazu	36
SALMON SASHIMI Ikura, Yuzu, Smoked Salt, Jalapeño Shishito Sauce	26
SZECHUAN YELLOWTAIL SASHIMI Serrano Pepper, Chili Oil, Szechuan Ponzu	28
SEARED FLUKE SASHIMI Tokyo Negi, Myoga, Shiso, Serrano Pepper, Kabosu Soy	26
TORO TARTARE Japanese Mustard, Sansho Pepper, Tonburi, Wasabi Soy Dashi	36
JAPANESE RED SNAPPER CARPACCIO Shiso, Daikon Sprouts, Yuzu Oil, Plum, Chili Lime Tosazu	26
COLD CHA SOBA Green Tea Noodles, Quail Egg, Cold Dipping Broth	18

HOTAPPETIZERS

SEARED TUNA & FOIE GRAS Asian Pear Chutney, Thai Basil, Spiced Cashews, Tart Cherries, Yuzu Demi Glacé	36
GRILLED OCTOPUS Aka Miso, Crispy Dashi Poached Potato, Blistered Shishito, Yuzu Kosho Yogurt	35
SEARED HOKKAIDO SCALLOPS Japanese Curried Cauliflower Purée, Yuzu, Squid Ink Tuile	28
GRILLED AVOCADO Charred Scallions, Togarashi Spiced Pumpkin Seeds, Cherry Blossom Ponzu	18
SAKE BRAISED SHORT RIBS Miso Daikon Logs, Wasabi Celery Root Purée, Roasted Maitake Mushroom, Red Shiso Sauce	38
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	18
SHORT RIB FOIE GRAS GYOZA Tart Cherries, Chili Oil, Plum Wine Glaze	38
GRILLED SHISHITO PEPPERS Sesame, Ginger Soy	18
SPICY CRISPY CAULIFLOWER Shaved Cauliflower, Citrus Tobanjan Aioli	26

CRISPYRICE

TUNA CRISPY RICE Korean Gochujang Sauce	34
SALMON CRISPY RICE Chives, Japanese Mustard, Spicy Kabosu Aioli	28
SPICY CRAB CRISPY RICE Serrano Pepper, Micro Cilantro, Chili Lemon Aioli	35
AVOCADO CRISPY RICE Micro Shiso, Chili Thread, Toasted Sesame	20

TEMPURA

SEABASS Serrano Pepper, Red Onions, Brown Butter Ponzu	28
LOBSTER Creamy Japanese Mustard	38
SHRIMP (5PC)	26
VEGETABLE (7PC)	18
JERUSALEM ARTICHOKE Soy Dipping Broth	18

ENTRÉE

BROILED CHILEAN SEA BASS Marinated in Saikyo Miso	58
SEARED TUNA STEAK Sweet Potato Kakiage, Gai Lan, Aka Miso	44
SALMON TOBANYAKI Asparagus, Shiitake Mushroom, Crispy Brown Rice, Ginger Shiitake Broth	44
SAKE STEAMED BLACK SEA BASS Hon Shimeji & Enoki Mushrooms, Herb Salad, Black Bean Broth	46
DRY AGED NY STRIP STEAK Potato Dice, Caramelized Shallot Teriyaki, Water Spinach, 12 Year Old Balsamic	58
AUSTRALIAN WAGYU SKIRT STEAK Yamazaki Onions, Kimchi, Crispy Brussels Sprouts, Black Garlic Butter	56
MUSHROOM RICE DONABE Hon Shimeji, Maitake & Shiitake Mushrooms, Onsen Egg, Negi, Bonito Flakes, Truffle Soy	38

ROLLS

SALMON AVOCADO	22
SPICY YELLOWTAIL Chili Miso, Shishito Salsa	24
SPICY TUNA Chili Mayo, Sriracha	26
SESAME CRUSTED SHRIMP Orange Curry Dressing, Balsamic Vinegar	25
LOBSTER TEMPURA Yellow Tomato, Chive Oil	36
KING CRAB AVOCADO Wasabi Yuzu Ranch	38
JALAPEÑO SCALLOP Soy Wrap, Yuzu Kosho Sauce, Jalapeño Soy	25
BLUE FIN TUNA TORO Scallion Soy	36
SEARED SALMON Salmon Two Ways, Pickled Red Onions	28
PRESSED EEL Toasted Almonds, Sweet Soy	26
SUNDRIED TOMATO & AVOCADO Green Tea Salt, Garlic Ponzu Oil	18
ARUGULA & CARROT Crispy Potato, Carrot Ginger Dressing	16

NIGIRI & SASHIMI

2 pieces per order

MAGURO

OTORO Blue Fin Tuna	32
CHUTORO Blue Fin Tuna	26
AKAMI Blue Fin Tuna	18
AKAMI Big Eye Tuna	16
SEARED ALBACORE	16
ZUKE Marinated Tuna	16

HAMACHI

HAMACHI Yellowtail	18
SHIMA AJI Striped Jack	18
KANPACHI Amberjack	20
HAMACHI HARA Yellowtail Belly	18

SHIROMI

TAI Japanese Snapper	18
KINMEDAI Goldeneye Snapper	20
HIRAME Fluke	16

EGG

GYOKU	14
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EEL

UNAGI	18
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CAVIAR

IKURA Salmon Egg	22
MENTAIKO Spicy Caviar	20
UNI Sea Urchin	38

SHELLFISH

BOTAN EBI Jumbo Sweet Shrimp	22
EBI Shrimp	16
IKA Squid	16
TAKO Octopus	16
HOTATE Scallop	18
TARABAGANI Alaskan King Crab	38
LIVE MAINE LOBSTER	26

SALMON

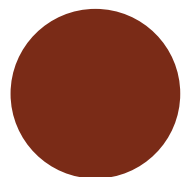
SHAKE Scottish Salmon	18
KING SALMON	20
SEARED SALMON BELLY Onion, Capers	18
SMOKED SALMON	16

SPECIALSUSHI

NIGIRI/SASHIMI OMAKASE (8PC) 78 PER PERSON
Chef's Selection of Nigiri and/or Sashimi with Toppings

SEARED BELLY QUARTET 44
Otoro, Yellowtail, Salmon, Snapper

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



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