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DINNER



STARTERS

GRILLED OYSTERS | 14 (3P)

Garlic & Herb Ponzu Butter, Chive, Pickled Chilis

FRESH OYSTERS* | 16 (3P) / 30 (6P)

Fresh Daily Oysters, Ikura, Tobiko and Scallion,
Ponzu, Preserved Wasabi Root, Chili Paste

MISO SOUP | 5

Tofu, Shimeji Mushrooms, Tokyo Negi, Wakame

MISO CLAM SOUP | 7

Littleneck clams, Tokyo Negi

EDAMAME | 7

Sea Salt (V/V) or Ume/Garlic Butter (V)

WAKAME SALAD | 7

Masago, Gobo

TATAKI KYURI | 7

Broken Cucumber Salad, Sesame Ginger Dressing

AGADASHI TOFU | 10

Shaved Bonito Flakes, Grated Ginger & Daikon, Tokyo Negi,
Dashi Sauce

WARM MUSHROOM SALAD | 15

Seasonal Mushroom Mix Sautéed in Sweet Soy Butter, Served
on a Bed of Red Leaf Romaine, Miso Honey Vinaigrette, Crispy
Leeks and Garlic Arare

MIXED SHRIMP & VEGGIE TEMPURA | 16

ALL SHRIMP TEMPURA | 18

ALL VEGETABLE TEMPURA | 14

Yuzu Sea Salt & Tempura Sauce

ASPARAGUS TEMPURA | 12

Spicy Mentai Aioli

LOBSTER TEMPURA | 25

Spicy Nori Aioli, Yuzu Sea Salt

CHICKEN KARAAGE | 13

Crispy Fried Chicken, Spicy Nori Aioli

DIRTY CROQUETTES | 12

Japanese Curry Sauce, Mozzarella Cheese Emulsion, Trout Caviar

*served raw or undercooked or contains raw or undercooked ingredients

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

(V) - Vegetarian

(V/V) - Vegan



NIGIRI 1pc / SASHIMI 3pc

- EBI/ SHRIMP | 4.50/12
- HAMACHI/ YELLOWTAIL* | 5.5/15
- HOTATE/ SCALLOP* | 6/16
- IKA/ CUTTLEFISH* | 4.50/12
- IKURA/ SALMON ROE | 5.50
- MAGURO/ TUNA* | 5.5/15
- MASAGO/ SMELT ROE | 4
- SAKE/ SALMON (FRESH)* | 5/13
- SAKE/ SALMON (HOUSE SMOKED)* | 5/13
- SHIRO MAGURO/ ALBACORE TUNA* | 5/13
- TAI/ SEA BREAM* | 5.5/15
- TAKO/ OCTOPUS | 5/13
- TAMAGO/ ROLLED OMELETTE | 4
- TOBIKO/ FLYING FISH ROE | 4
- UNAGI/ FRESHWATER EEL | 5/13

ALL OF OUR NIGIRI IS PREPARED WITH FRESH GRATED WASABI ROOT & WILL COME PRE-SEASONED UNLESS ASKED OTHERWISE

NIGIRI MIX* | 50

10 Pieces, Chef's Choice

SASHIMI MIX* | 60

15 Pieces, Chef's Choice, Preserved Wasabi Root

DELUXE SASHIMI MIX* | 95

25 Pieces, Chef's Choice, Preserved Wasabi Root

BARA CHIRASHI* | 48

Chopped Assorted Sashimi, Served Over Seasoned Rice



CLASSIC CUT ROLLS/HANDROLLS

CALIFORNIA | 11/8

Real Crab Salad, Cucumber, Apple & Avocado

NEGI-TORO | 16/11

Chopped Bluefin Tuna Belly, Scallion, Cucumber, Gobo & Kaiware

HAMACHI & SCALLION* | 10/7

Chopped Yellowtail, Scallion, Cucumber, Gobo & Kaiware

PHILLY | 9/6

House Smoked Salmon, Cream Cheese, Cucumber & Avocado

SALMON SKIN | 9/6

Crispy Salmon Skin, Bonito Flakes, Masago, Cucumber, Gobo & Kaiware

SPICY OR REGULAR SALMON* | 9/6

Salmon, Cucumber & Kaiware

SPICY OR REGULAR SCALLOP* | 11/8

Scallop, Cucumber, Gobo & Kaiware

SPICY OR REGULAR TUNA* | 9/6

Tuna, Cucumber & Kaiware

SHRIMP TEMPURA | 9/6

Shrimp Tempura, Cucumber & Avocado

SOFT-SHELL CRAB | 11/8

Panko Soft-Shell Crab, Masago, Cucumber, Avocado, Gobo & Kaiware

BLUE CRAB | 10/7

Blue Crab Salad, Cucumber & Avocado

EEL | 9/6

Freshwater Eel, Cucumber, Avocado & Eel Sauce

VEGGIE (V/V) | 7/5.5

Asparagus, Cucumber, Avocado, Apple, Gobo & Kaiware

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SPECIALTY ROLLS

BOUGIE BOO* | 22

Panko Soft-shell Crab, Real Crab Salad, Spicy Tuna, Seasonal Greens & Cucumber,
Topped with Salmon, Yellowtail, Avocado, Masago, Scallion, Crispy Leeks,
Miso Mustard & Ponzu

BESTIE* | 25

Tempura Lobster, Real Crab Salad, Avocado, Asparagus, Seasonal Greens,
Wrapped in Sesame Soy Paper
Topped with Tuna, Masago, Cilantro Sprouts, Tamarind Chili Sauce &
Spicy Nori Aioli

BOHO (V/V) | 16

Asparagus, Avocado, Cucumber, Apple & Kaiware,
Topped with Sauteed Mushrooms, Crispy Leeks, Cilantro Sprouts &
Miso Mustard

HANGRY* | 18

Shrimp Tempura, Spicy Tuna & Cucumber,
Topped with Salmon, Avocado, Masago and Scallion, Spicy Mayo & Eel
Sauce

HASHTAG* | 28

Asparagus, Cucumber, Avocado & Kaiware,
Topped with A-5 Wagyu Beef Tataki, Sauteed Mushrooms, Buttered
Arare,
Chives & Garlic Aioli

INFLUENCER* | 19

Real Crab Salad, Cucumber, Apple & Avocado,
Topped with Seared Scallops, Masago, Cilantro Sprouts, Garlic Aioli &
Eel Sauce

JU-ICHI PROTEIN ROLL* | 20

Tuna, Salmon, Albacore, Yellowtail, Real Crab Salad, Mango, Avocado &
Kaiware, No Rice - Wrapped in Cucumber,
Topped with Cilantro Sprouts & Ponzu

JU-ICHI RAINBOW* | 18

Real Crab Salad, Cucumber and Avocado,
Topped with 5 Types of Assorted Fish & Masago

QUARANTINE* | 19

Poached Shrimp, Real Crab Salad, Cucumber, Avocado & Kaiware,
Topped with Tuna, Yellowtail, Lemon, Masago and Chives & Garlic Aioli

RONA | 18

Freshwater Eel, Cucumber & Avocado,
Topped with Real Crab Salad, Buttered Arare, Chives & Eel Sauce

SPICY SELFIE* | 19

Spicy Salmon, Mango, Cucumber & Chives
Topped with Albacore Tuna, Shaved Onion, Crispy Leeks, Garlic Ponzu
& Chili Oil

WIDGET* | 19

Spicy Tuna, Cucumber & Avocado
Topped with Salmon, Albacore Tuna, Jalapeno, Masago & Scallion
Seared with Spicy Mayo & Garlic Ponzu



GOHAN (MINI RICE BOWLS)

Seasoned Rice topped with Ikura, Salted Egg Yolk, Negi & Furikake

YUZU SALMON | 13

SNOW CRAB LEGS | 19

BLUE CRAB | 15

TORO/CHOPPED BLUEFIN BELLY* | 22

UNI/SEA URCHIN* | MRKT

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SMALL PLATES & MORE

YELLOWTAIL CRUDO* | 25

Thinly sliced Japanese Yellowtail, Bruiled Heirloom Tomato, Pickled Chili, Toasted Garlic, Chive, Yuzu Crema, Ponzu

MIXED SEAFOOD CEVICHE* | 25

Tuna, Yellowtail, Japanese Scallops, Coconut, Avocado, Tamarind Chili Sauce, Leche de Tigre, Vietnamese Rice Cracker

HAMACHI KAMA | 18

Roasted Japanese Yellowtail Collar, Seasonal Greens, Charred Pepper Ponzu

CHARCOAL CHICKEN | 18

Grilled Charcoal Dusted Jidori Chicken, Tokyo Negi, Yuzu Pepper & Quail Egg Ponzu

BONE MARROW | 26

Roasted Beef Marrow Bone, Shiso Chimichurri, Pickled Shallots & Chilies, Grilled Baguette

A5 MIYAZAKI WAGYU (4 OZ.) RIBEYE* | 45

Pan Seared & served w/ Sweet Potato Croquette, Baby Bok Choy, Miso Hollandaise Sauce

WAGYU TARTARE* | 29

Potato Espuma, Quail Egg Yolk, Shaved Black Italian Truffle, Trout Caviar, Grilled Baguette

A5 MIYAZAKI WAGYU CARPACCIO | 25

Lightly Seared & served w/ a Jalapeno Ginger Relish, Toasted Garlic & Ponzu Sauce



DESSERT MENU

RAINDROP CAKE | 7

Seasonal Fruit, Matcha Soybean Powder, Black Sugar Syrup

POT DU CREME | 10

Infused with Wagyu Fat, Candied Bacon, Vanilla Bean Whipped Cream

ANMITSU | 9

Coconut & Sugar Jelly, Shiratama Mochi, Seasonal Fruit, Matcha Ice Cream, Black Sugar Syrup & Sweet Cream

MOCHI ICE CREAM | 3(1PC)

JU-ICHI TASTING MENU

RESERVE A SEAT AT OUR INTIMATE, 11-SEAT SUSHI
BAR AND ENJOY A
2-HOUR TASTING MENU EXPERIENCE.

SEATING TIME IS 6PM
EVERY SUNDAY.

11 COURSE
PRE-SET MENU
\$140

WITH OPTIONAL
SAKE PAIRING
\$35

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