

## S M A L L P L A T E

<b>*Kumamoto (6)</b> Ponzu, Scallion, Spicy Radish Sauce	25	<b>Triple S Scallops</b> Pan-seared with Chef's Sweet-Sour-Spicy Sauce	17
<b>*Yuzu Yellowtail Tataki</b> Daikon, Lime, Yuzu Soy	15	<b>*Beef Tatake</b> Slices of Juicy Steak, Organic Greens	18
<b>Tako Carpaccio</b> Yuzu Dressing, Cucumber and Lime	16	<b>Pork, Tofu or Beef Buns</b> Lettuce, Cucumber, Daikon, Spicy Sansho Aioli	13
<b>*Spicy Tuna Tataki</b> Tuna, dusted Serrano kin, Micro Greens, Soy Vinaigrette	16	<b>Rock Shrimp Tempura</b> Roasted Walnut, Grilled Pineapple, Sweet Spicy Sauce	15
<b>*Tuna Sundae</b> Avocado, Nuts, Spicy Mayo and Roe	13	<b>Shrimp Shumai</b> Crispy Shumai served with Sriracha Mayo Sauce	9
<b>Grilled Hamachi Kama</b> Served with Shoyu Daikon, Yuzu Soy	12	<b>Mini Miso Chilean Sea Bass</b> Marinated for 3 days for wonderful Aroma & Taste	17
<b>*Spicy Tuna Rice Cracker</b> Sushi Rice Crackers, Scallion, Tobiko, Shoyo Daikon	11	<b>Umami Fried Chicken Wings or Karaage</b> Smoked Paprika Sauce	14
		<b>Grilled Lobster Tail</b> K-Asian Sauce	24
		<b>Japanese BBQ St. Louis Ribs</b>	14

## VEGGIES

<b>Kyuri</b> Persian Cucumber, Green Geisha Dressing	7	<b>Edamame</b>	7	<b>Seaweed Salad</b>	8
<b>Grilled Mushroom</b> Nori, Garlic Truffle Soy	13	<b>Crispy Tofu</b> Smoked Paprika Sauce	7	<b>Grilled Eggplant</b> Caramelized Miso	8

## L A R G E P L A T E

<b>Koji Aged Prime Ribeye</b> 16oz	48
<b>Koji Filet Mignon</b> 10oz	52
<b>Koji Aged Porterhouse Steak</b> 20oz T-Bone	46
<b>Koji Aged Angus Prime New York Steak</b> 16oz	44
<b>Rack of Lamb</b> Miso Dijon Mustard Sauce Shiso Herb Panko Crusted	48
<b>Kalbi Short Rib</b> 16oz Tender Bone-in Short Rib, Kimchi, Shoyu Daikon, House Kalbi Sauce	42
<b>A5 Wagyu</b> 4oz World's premium and rarest steak imported from Miyazaki Prefecture	65
<b>Miso Chilean Sea Bass</b> House Pickle and U-Choy	38
<b>Grilled Lobster Tail</b> K-Asian Sauce	48

**Sides** Sushi Rice 5 Mazemen Noodles 7 Miso Soup 7

## N O O D L E B A R

<b>*A5 Wagyu Ramen</b> - Miyazaki A5 Wagyu in Rich Bone Broth, Osen Egg, Umami Bomb	42
<b>*Ribeye Ramen</b> - Ribeye Steak in Rich Miso Broth, Osen Egg, Umami Bomb	22
<b>Pork Toro Ramen</b> - Super Tender Pork Jowl in Rich Bone Broth, Osen Egg, Umami Bomb	20

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know of any allergies or dietary restrictions prior to ordering.

20% Gratuity will be added for parties of six (6) or more

**Chef Omakase 150**

**Kaiseki Omakase 180**

We offer an OMAKASE multi-course tasting menu designed to allow you to experience the essence of traditional sushi with the highest quality fish and ingredient.

**U - T E M A K I ( U-Shape Open Face Hand-Roll)**

**VEGETARIAN U-TEMAKI / MAKI (Add \$1)**

<b>Cucumber Black Sesame</b> Persian Cucumber, Micro Greens, Black Sesame Paste	6
<b>Umeshiso</b> Daikon, Shiso Leaf, Cucumber, Pickled Plum Paste	6
<b>Cucumber Avocado</b> Fresh Cucumber, Avocado	6
<b>Oshinko Avocado</b> House Pickled Oshinko Daikon , Avocado	6

**CLASSIC U-TEMAKI / MAKI (Add \$2)**

<b>*Bluefin Tuna Avocado</b> - Tuna Tartare, Avocado	8
<b>*Salmon Avocado</b> - Fresh Salmon Tartare with Avocado	7
<b>*Sansho Salmon</b> - Chunky Salmon, Onion, Shoyu Daikon, Furikake Panko, Spicy Sansho Mayo	7
<b>*Hamachi Butsu</b> - Chunky Yellowtail, Scallion, Yuzu Cream	8
<b>California</b> - Crab stick, Cucumber, Avocado	6
<b>Philadelphia</b> - House Smoked Salmon, Cucumber, Cream Cheese	7
<b>Shrimp Tempura</b> - Fried Shrimp, Cucumber, Sweet Soy	7
<b>Grilled Unagi Cucumber</b> - Grilled Eel, Cucumber, Sweet Soy	7

**SIGNATURE U-TEMAKI / MAKI (Add \$3)**

<b>*X.O. Hotate</b> - Scallop Tartare, Tobiko, Spicy X.O.Sauce	13
<b>*Sweet Shrimp &amp; Hotate</b> - Spot Prawn, Scallop Tartare, Lime, Truffle Oil	13
<b>*Negi Toro</b> - Bluefin melt-in-your-mouth Belly Tartare, Scallion	14

**\*CHEF'S SUSHI OR SASHIMI**

<b>*9 Pieces Chef's Choice</b> 35	<b>*9 Pieces Premium Chef's Choice Including Toro</b> 55
<b>*18 Pieces Chef's Choice</b> 70	<b>*18 Pieces Premium Chef's Choice Including Toro &amp; Uni</b> 95
<b>*Chef's Chirashi</b> 15 Pieces of Chef's Choice Sashimi on a Bed of Sushi Rice 45	

**\*SUSHI – SASHIMI A LA CARTE 2 PIECES**

<b>*Maguro</b> (Bluefin Tuna) 11	<b>*Shima Aji</b> (Striped Jack) 11	<b>*Tako</b> (Octopus) 8
<b>*Chu-Toro</b> (Bluefin Belly) 16	<b>*Aji</b> (Horse Mackerel) 13	<b>*Unagi</b> (Freshwater Eel) 8
<b>*O-Toro</b> (Bluefin Belly) 18	<b>*Hotate</b> (Scallop) 9	<b>*Tobiko</b> (Flying Fish Roe) 9
<b>*Sake</b> (Salmon) 8	<b>*Botan Ebi</b> (Prawn w Head) 14	<b>*Ikura</b> (Salmon Roe) 9
<b>*Hamachi</b> (Yellowtail) 10	<b>*Uni</b> (Sea Urchin) 18	<b>*Ribeye</b> 8
<b>*Tai</b> (Sea Bream) 10	<b>*Hokkaido Uni</b> 35	<b>*A5 Wagyu</b> 25
<b>*Hirame</b> (Fluke) 8		

<b>*76ers Roll</b> – Negi Toro inside, topped with White Fish and Tobiko	15
<b>*Kyuri Roll</b> - Tuna, Salmon, Kani, Avocado, Mango, Roe Wrapped in Cucumber (No Rice Roll)	18
<b>*Umami Roll</b> - Seared Ribeye on top of California Roll, Sweet Soy and Roe on Top	18
<b>*New Rainbow Roll</b> - Crunchy Spicy Tuna, Tuna, Salmon, White Fish and Avocado	19
<b>*Downtown Roll</b> - Salmon on Top of Crunchy Spicy Tuna Roll, Roe and Spicy Mayo on Top	19
<b>*Walnut St. Roll</b> - Tuna on Top of Crunchy Spicy Yellowtail, Spicy Mayo and Roe on Top	18
<b>*Dragon Roll</b> - Grilled eel and cucumber with Avocado and Sweet Soy	15
<b>*Eagles Roll</b> - Shrimp Tempura and Cucumber Roll with Avocado, Sweet Soy	14

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