

Menu

Food Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, soy, sesame, gluten, avocado, shellfish, and milk.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Parties of 5 or more are subject to a 20% gratuity fee.

SOUP

Miso Soup with Shiitake Mushroom | 6
Miso Soup with Shiitake Mushroom and Snow Crab | 9

SALAD*

Ginger Salad with Snow Crab | 14
Grilled Yuzu Octopus Salad | 18
House Salad | 8
mixed greens with house ginger dressing
Wakame Salad | 8
seasoned marinated seaweed

APPETIZERS*

Baked Lobster Tempura | 22
Japanese mayo, eel sauce, and tobiko, topped with sesame seeds and scallions
Baked Green Mussels | 14
Japanese mayo, eel sauce, and masago, topped with sesame seeds and scallions
Baked Scallops Tempura | 15
Japanese mayo, eel sauce, and masago, topped with sesame seeds and scallions
Shrimp Tempura | 14
crispy tempura-battered fried shrimp
Avocado Balls | 12
choice of spicy tuna or spicy salmon, truffle mousse, caviar
Spicy Tuna Tartare | 18
spicy tuna tartare topped with a quail egg, shredded nori, and radish sprout
Shima Aji Appetizer | 32
striped jack, shiso oil, ponzu, miso dressing, orange, crispy rice balls
Edamame | 9
Takoyaki | 12
octopus stuffed dough balls, eel sauce, and bonito flakes
Kampachi | 24
yuzu, lime zest, sea salt, evoo, chili citrus
Fresh Yellowtail | 20
yuzu ponzu, serrano pepper, micro cilantro, and grated wasabi
Thinly Sliced Flounder | 17
ponzu, yuzu kosho, and scallions
Thinly Sliced Tuna | 18
truffle soy and caviar
Tuna Tataki | 20
ponzu, scallion, fried garlic, and chili sauce
Truffle Aioli Fresh Salmon | 18
nigiri shoyu, truffle aioli, truffle oil, and wasabi relish
Salmon Carpaccio | 20
in-house carpaccio sauce, truffle mousse, caviar, micro greens, and edible flowers
Otoro Carpaccio | 42
in-house carpaccio sauce, micro greens, and gold flakes

SIGNATURE NIGIRI *

O-Toro | MP
super-fatty tuna, serrano pepper, dijon mustard seeds, caviar, and truffle soy
A5 Wagyu Beef Aburi | MP
seared, caviar, dijon mustard seeds, serrano, and truffle soy
Smoked Chutoro Uni | MP
seared fatty tuna, nikiri, scallops, ikura, and uni, smoked with apple woodchips
Anago | 14
Japanese grilled eel, eel sauce, and sansho powder
Chutoro | 22
fatty tuna, truffle soy sauce, truffle mousse, and caviar
Hamachi | 15
seared yellowtail, truffle soy, lemon, black pepper
Hirame | 15
flounder, shiso leaf, ponzu
Kampachi | 16
Japanese amberjack, lime zest, yuzu, and Himalayan rock salt
Kinmedai | 22
golden-eye red snapper, ponzu, yuzu kosho
Maguro | 14
spicy bluefin tuna, masago, and sesame oil
Madai | 16
Japanese snapper, ponzu, scallions, kanzuri
Sake | 12
salmon, aioli, truffle soy, caviar, black pepper
Saketoro | 14
seared salmon belly, nikiri, pickled wasabi stem
Shima Aji | 15
striped jack, lemon juice, shiso oil

NIGIRI | SASHIMI*

Akami 14 24 tuna	Hotate MP live scallops	King Salmon 14 26 wild caught	Tako 9 15 octopus
Ama Ebi MP sweet shrimp	Ika 8 14 squid	Madai 12 18 snapper	Tamago 8 11 Japanese-style egg omelet
Ebi 8 14 boiled shrimp	Ikura 10 16 salmon roe	Otoro 22 38 super fatty tuna	Toro 20 34 fatty tuna
Chutoro 16 32 medium fatty tuna	Kani 12 22 snow crab	Sake 10 16 salmon	Unagi 10 16 freshwater eel
Hamachi 12 18 yellow tail	Kampachi 12 22 Japanese amberjack	Saketoro 12 16 salmon belly	Uni MP sea urchin
Hirame 11 15 flounder	Kinmedai MP golden-eye red snapper	Shima Aji 13 22 striped jack	

SPECIALTY ROLLS*

A5 Wagyu Beef Roll | 34
asparagus topped with seared wagyu tartar, garlic chips, chili threads, scallions, and truffle soy
Avalon Roll | 28
lobster tempura, cucumber mayo topped with spicy tuna mix, and eel sauce
Caterpillar Roll | 18
tuna and avocado topped with salmon, avocado and masago
Crunchy Roll | 17
tempura flake crab mix topped with smoked salmon and eel sauce
Dynamite Roll | 18
California roll topped with baked assorted fish, mixed with mayo, momiji oroshi, scallions, and masago. Topped with eel sauce, tobiko, scallions, and sesame seeds.
Eel Roll | 19
eel and cucumber topped with smoked salmon, avocado, and eel sauce
Hollywood Roll | 20
tuna, salmon, and avocado wrapped in cucumber served with ponzu
Kamikaze Roll | 18
crab mix, tempura crunch, spicy tuna, topped with eel, avocado, tobiko, and eel sauce
Lobster Box | 28
lobster tempura chopped, mixed with Japanese mayo, masago, and scallions, topped with scallions, tobiko, and eel sauce
Lobster Cucumber Roll | 26
lobster tempura and cucumber topped with smoked salmon, avocado, and eel sauce
Lobster Tempura Roll | 26
lobster tempura, cucumber, and mayo topped with shrimp, avocado, and eel sauce
Negi Salmon Roll | 19
salmon and scallion topped with tuna, yellowtail, avocado, and tobiko
Red Dragon Roll | 19
shrimp tempura, avocado, and crab mix topped with spicy tuna, tobiko, and eel sauce
Sapphire Roll | 19
shrimp tempura, avocado, and crab mix topped with seared salmon, scallions, masago, and eel sauce
Shrimp Tempura Roll | 18
shrimp tempura, cucumber, mayo topped with shrimp, avocado, and eel sauce
Snow Crab Tempura Roll | 19
snow crab tempura, cucumber, and mayo topped with shrimp avocado, and eel sauce
Spicy Rainbow Roll | 19
avocado, cucumber, spicy tuna, and crab mix topped with tuna, salmon, yellowtail, and shrimp
Spicy Tuna Crispy Box | 22
lightly fried sushi rice topped with spicy tuna mix, nikiri sauce, and micro arugula
Spicy Tuna Osaka Box Style Roll | 20
spicy tuna topped with tuna, salmon, masago, scallions, and sriracha
Spicy Tuna Roll | 20
spicy tuna and cucumber topped with yellowtail, masago, scallions, and sriracha
Spicy Yellowtail Roll | 20
spicy yellowtail and cucumber topped with salmon, yellowtail, and avocado
Spider Roll | 18
soft-shell crab tempura with lettuce, carrots, cucumber, and light mayo
Sweetheart Roll | 18
shrimp tempura topped with seared spicy scallops shrimp, tobiko, scallions, eel and volcano sauce
Toro Osaka Box Style Roll | 24
fatty tuna tartar with masago, scallions, and sriracha
Veggie Roll | 14
cucumber, lettuce, and carrot topped with avocado
Volcano Roll | 20
California roll with baked crab mix, scallops in light mayo, scallion, masago with tempura crab, spicy mayo, and eel sauce

ROBATA

served tableside

Wagyu Toban Yaki | MP
A5 Japanese Wagyu
Filet Mignon Toban Yaki | 35
tare marinated filet, onions, and mushrooms

Organic Corn 5 tare sauce	Hamachi Kama 22 yellowtail collar, ponzu
Shishito Peppers 10 tare sauce	Grilled Eel 26 whole eel, eel sauce, and avocado
Eggplant Miso Yaki 14 grilled eggplant, miso glaze, bonito flakes	Lightly Broiled Octopus 16 Japanese shichimi pepper
Grilled Salmon 24 tare sauce	Lamb Chops 18 two pieces grilled with tare sauce
Chilean Sea Bass MP soy marinated	Miso Duck Breast 22 miso marinated, miso glaze, togarashi
Black Cod 24 miso marinated	Lump Crab 25 aioli, tobiko, sake, scallions served on hot toban

grilled skewers two per order

YAKITORI

Chicken Tare 7	Grape Tomatoes 6
Pork Belly Sea Salt 8	Shiitake Mushroom 8
Pork Belly Miso 8	Asparagus 8
Beef and Green Onion 10	Okra 8
Scallop Sea Salt 9	Bacon Wrapped Asparagus 12
Baby Octopus 8	Bacon Wrapped Scallops 12
Chicken Thigh 8	Japanese Sausages 8

MAKIMONO

Kappamaki- cucumber roll | 8
Tekkamaki- tuna roll | 11
Sakemaki- salmon roll | 10
Negitoromaki- toro and scallion roll | 14
Negihamamaki- yellowtail and scallion roll | 11
Umeshisomaki- plum paste and Japanese mint leaf roll | 9
Kanpyomaki- Japanese squash melon roll | 9
Futomaki- pickled vegetables with tamago and crab | 15
California Roll- real snow crab, avocado, cucumber | 14

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