



* SUSHI BAR APPETIZERS

- Avocado Ball | 12**
spicy tuna or spicy salmon and truffle mousse
- Spicy Tuna Tartar | 18**
quail egg and truffle soy
- Thinly Sliced Fresh Flounder | 17**
ponzu and scallions
- Fresh Yellowtail | 20**
lemon zest, cilantro, serrano pepper, and grated wasabi
- Thinly Sliced Tuna | 18**
truffle soy and caviar
- Tuna Tataki | 20**
ponzu, scallion, pan-fried garlic, and sriracha
- Albacore Tataki | 18**
seared albacore tuna with spicy ponzu
- Salmon Tataki | 17**
seared salmon with spicy ponzu
- Truffle Aioli Fresh Salmon | 18**
truffle soy, truffle aioli, and wasabi relish
- Kampachi | 24**
yuzu ponzu, yuzu kosho, and lime zest
- Ankimo | 16**
cucumber, sriracha scallions, and ponzu sauce

* SUNOMONO

- Cucumber/Wakame | 7**
- Tako | 10**
- Ebi | 8**
- Kani | 11**
- Assorted | 10**
tako, ebi, kani, wakame, and cucumber

* KITCHEN APPETIZERS

- Baked Green Mussels | 14**
baked in Japanese mayo, eel sauce, masago, and scallion
- Baked Scallops Tempura | 15**
baked in Japanese mayo, eel sauce, masago and scallion
- Baked Lobster Tempura | 22**
baked with Japanese mayo, eel sauce, tobiko, and scallion
- Fresh Edamame | 9**
with Himalayan rock salt
- Oshinko Moriawase | 9**
assorted Japanese pickles
- Calamari Karaage | 12**
fried calamari served with eel sauce and spicy mayo
- Soft Shell Crab Tempura | 15**
- Tempura Fried Shishito Peppers | 9**
- Shrimp Tempura | 14**

* SALAD

- Ginger Salad with Snow Crab | 14**
- Grilled Yuzu Octopus Salad | 15**
- Tuna Tataki Salad | 16**
- Salmon Tataki Salad | 16**
- House Salad | 8**
mixed greens with house ginger dressing
- Wakame Salad | 8**
seasoned marinated seaweed

SOUP

- Miso Soup with Snow Crab | 9**
- Miso Soup with Shiitake Mushroom | 6**

* SPECIALTY ROLLS

- 1. Spicy Tuna Roll | 20**
spicy tuna and cucumber topped with yellowtail, masago, scallions, and sriracha
- 2. Spicy Tuna Osaka Box Style Roll | 20**
spicy tuna topped with tuna, salmon, masago, scallion, and sriracha sauce
- 3. Negi Salmon Roll | 19**
salmon and scallion topped with tuna, yellowtail, avocado, and tobiko
- 4. Lobster Tempura and Cucumber Roll | 26**
lobster tempura and cucumber topped with smoked salmon, avocado, and eel sauce
- 5. Spicy Yellowtail Roll | 20**
spicy yellowtail and cucumber topped with salmon, yellowtail, and avocado
- 6. Toro Osaka Box Style Roll | 24**
fatty tuna tartar with masago, scallions, and sriracha
- 7. Salmon Skin Roll | 19**
topped with eel, cucumber, and avocado
- 8. Eel Roll | 19**
eel and cucumber topped with smoked salmon, and avocado
- 9. Shrimp Tempura Roll | 18**
shrimp tempura, cucumber, mayo topped with shrimp, avocado, and eel sauce
- 10. Soft Shell Crab Tempura Roll | 19**
lettuce, carrot, cucumber, and light mayo
- 11. Shrimp Tempura and Eel Roll | 19**
light mayo, avocado, smoked salmon, cucumber, and eel sauce
- 12. Lobster Tempura Roll | 26**
lobster tempura topped with shrimp, cucumber, avocado, and eel sauce
- 13. Snow Crab Tempura Roll | 20**
snow crab tempura, cucumber, and mayo topped with shrimp avocado, and eel sauce
- 14. A5 Wagyu Beef Roll | 34**
avocado and cucumber inside, topped with garlic chips, string chilies, scallions, and truffle soy
- 15. Lobster Box | 28**
lobster tempura mix, scallion, tobiko, and eel sauce
- 16 Crunchy Roll | 19**
with tempura flake, crab, mayo, and masago topped with smoked salmon, and eel sauce

* MAKIMONO | TRADITIONAL ROLLS

- 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
- Yamagobomaki** Japanese mountain root roll | 9
- Nattomaki** fermented soybean roll | 9
- Futomaki** pickled vegetables with tamago and crab | 15



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*SIGNATURE NIGIRI

O-Toro MP super fatty tuna with serrano pepper, dijon mustard, and caviar with truffle soy	Madai 16 Japanese snapper seasoned with ponzu sauce, scallions, and konzuri
Sake 12 fresh salmon with aioli sauce, truffle soy, black pepper and caviar	Shima Aji 15 Japanese skip jack with lemon juice and shiso oil
Hamachi 15 Japanese yellowtail seared with truffle soy, lemon, black pepper	Kampachi 16 Japanese amberjack with lime zest, yuzu, Himalayan rock salt
Maguro 14 spicy tuna, masago, sesame oil wrapped with seaweed	A5 Wagyu Beef Aburi MP seared and torched w/dijon mustard, serrano pepper, and truffle soy
Anago 14 Japanese eel grilled, topped with eel sauce and sansyo powder	

*NIGIRI | SASHIMI

Albacore Tuna 9 15 seared albacore tuna	Akamutsu MP rosy seabass	Madai 12 18 Japanese snapper
Hokkigai 9 15 surf clam	Ika 8 14 squid	Kinmedai MP Japanese golden-eye red snapper
Botan Ebi MP spotted prawn	Ikura 10 16 salmon roe	Shima Aji 13 22 Japanese skip jack
Maguro 12 24 tuna	Kani 12 15 snow crab	Shime Saba 10 17 Japanese mackerel
Toro MP fatty tuna	Kampachi 12 22 Japanese amberjack	Tobiko 9 flying fish roe
Chutoro MP medium fatty tuna	Tako 9 15 octopus	Wasabi Tobiko 9 wasabi marinated flying fish roe
Otoro MP super fatty tuna	Uni MP sea urchin	Hokkaido Scallops 9 13 whole or chopped
Ebi 8 14 boiled shrimp	Sake 10 16 fresh salmon	Masago 9 smelt eggs
Hamachi 12 18 yellow tail	King Salmon 14 26 Wild caught	Tamago 8 11 Japanese-style egg omelet
Hirame 11 15 flounder	Unagi 10 14 freshwater eel	

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ROBATA

Robata in Japanese means “by the fireside” and refers to an old traditional cooking style. Our chefs use a special oak wood charcoal imported from Japan called binchotan. Binchotan is considered the best grade and yields a long burn to bring out the savory flavor of broiled foods.

SEAFOOD

- Chilean Sea Bass | 28
- Marinated Japanese Black Cod | 24
- Hamachi Kama | 22
- grilled yellowtail cheek
- Lump Crab | 25
- sake marinated, aioli, tobiko, sesame seed
- Whole Squid | 22
- Grilled Eel | 26
- with eel sauce served with a side of cucumber and avocado
- Salmon Teriyaki | 24
- grilled salmon with tare sauce
- Lightly Broiled Octopus | 18
- with Japanese shichimi pepper

MEATS

- Filet Mignon Toban Yaki | 35
- A5 Wagyu Beef Toban Yaki | 120
- Duck Breast | 20
- marinated with miso yaki topped with scallion

GRILLED VEGETABLES

- Eggplant Miso Yaki | 14
- Organic Corn with Tare Sauce | 12
- Assorted Japanese Mushrooms | 17
- Shishito Peppers | 10
- Asparagus | 11

Parties of 5 or more are subject to a 20% gratuity fee

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