



APPETIZERS

Sushi Bar

- Albacore Tataki** | 18
seared albacore tuna with spicy ponzu
- Avocado Ball** | 12
spicy tuna or spicy salmon, truffle mousse, caviar
- Chutoro Carpaccio** | 34
house carpaccio sauce, black pepper, microgreens
- Fresh Yellowtail** | 20
lemon zest, cilantro, serrano pepper, and grated wasabi
- Kampachi** | 24
yuzu ponzu, yuzu kosho, and lime zest
- Salmon Tataki** | 17
seared salmon with spicy ponzu
- Spicy Tuna Tartar** | 18
quail egg and truffle soy
- Thinly Sliced Fresh Flounder** | 18
ponzu and scallions
- Thinly Sliced Tuna** | 19
truffle soy and caviar
- Tuna Tataki** | 21
ponzu, scallions, pan-fried garlic, and sriracha
- Truffle Aioli Fresh Salmon** | 18
truffle soy, truffle aioli, and wasabi relish

*SUNOMONO

- Assorted** | 15
tako, ebi, kani, wakame, and cucumber
- Cucumber/Wakame** | 8
- Ebi** | 10
- Kani** | 14
- Tako** | 12

Kitchen

- Baked Green Mussels** | 14
baked in Japanese mayo, eel sauce, masago, and scallions
- Baked Lobster Tempura** | 22
baked with Japanese mayo, eel sauce, tobiko, and scallions
- Baked Scallops Tempura** | 15
baked in Japanese mayo, eel sauce, masago and scallions
- Calamari Karaage** | 13
fried calamari served with eel sauce and spicy mayo
- Fresh Edamame** | 9
with Himalayan rock salt
- Oshinko Moriawase** | 9
assorted Japanese pickles
- Shrimp Tempura** | 14
- Soft Shell Crab Tempura** | 15
- Tempura Fried Shishito Peppers** | 9

*SALAD

- Ginger Salad with Snow Crab** | 14
- Grilled Yuzu Octopus Salad** | 16
- House Salad** | 8
mixed greens with house ginger dressing
- Tuna Tataki Salad** | 17
- Salmon Tataki Salad** | 17
- Wakame Salad** | 8
seasoned marinated seaweed

SOUP

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



ROBATA

served tableside
on a hot stone toban

Meats

- A5 Wagyu Beef Toban Yaki** | 120
- Filet Mignon Toban Yaki** | 35
- Duck Breast** | 25
marinated with miso yaki topped with scallions

Seafood

- Chilean Sea Bass** | 30
- Grilled Eel** | 28
with eel sauce served with a side of cucumber and avocado
- Hamachi Kama** | 23
grilled yellowtail cheek
- Lightly Broiled Octopus** | 18
with Japanese shichimi pepper
- Lump Crab** | 26
sake marinated, aioli, tobiko, sesame seed
- Marinated Japanese Black Cod** | 26
- Salmon Teriyaki** | 25
grilled salmon with tare sauce
- Whole Squid** | 24

Vegetables

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

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

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*SIGNATURE NIGIRI

A5 Wagyu Beef Aburi 28 seared and torched w/dijon mustard, serrano pepper, and truffle soy	Madai 17 Japanese snapper seasoned with ponzu sauce, scallions, and konzuri
Anago 14 Japanese eel grilled, topped with eel sauce and sansyo powder	Maguro 15 spicy tuna, masago, sesame oil wrapped with seaweed
Chutoro 19 medium tuna with aioli sauce, truffle soy, and caviar	Sake 14 fresh salmon with aioli sauce, truffle soy, black pepper, and caviar
Hamachi 16 Japanese yellowtail seared with truffle soy, lemon, and black pepper	Shima Aji 16 Japanese skip jack with lemon juice and shiso oil
Kampachi 17 Japanese amberjack with lime zest, yuzu, Himalayan rock salt	O-Toro 25 super fatty tuna with serrano pepper, dijon mustard, and caviar with truffle soy

*NIGIRI | SASHIMI

Aji 12 24 horse mackerel	Ikura 10 16 salmon roe	Sake 12 17 fresh salmon
Albacore Tuna 10 16 seared albacore tuna	Kampachi 14 22 Japanese amberjack	Shima Aji 14 22 Japanese skipjack
Botan Ebi 18 32 spotted prawn	Kani 14 20 snow crab	Shime Saba 10 17 Japanese mackerel
Chutoro 18 32 medium fatty tuna	King Salmon 14 26 Wild caught	Tako 10 16 octopus
Ebi 10 16 boiled shrimp	Kinmedai 22 36 Japanese golden-eye	Tamago 10 15 Japanese-style egg omelet
Hamachi 13 18 yellow tail	Madai 14 20 Japanese snapper	Tobiko 10 14 flying fish roe
Hirame 12 17 flounder	Maguro 13 25 tuna	Toro 20 34 fatty tuna
Hokkaido Scallops 12 16 whole or chopped	Masago 9 12 smelt eggs	Wasabi Tobiko 10 14 wasabi marinated flying fish roe
Hokkigai 10 16 surf clam	Otoro 22 38 super fatty tuna	Unagi 12 18 freshwater eel
Ika 10 16 squid		Uni 22 36 sea urchin

*SPECIALTY ROLLS

1. Spicy Tuna Roll 20 spicy tuna and cucumber topped with yellowtail, masago, scallions, and sriracha	9. Shrimp Tempura Roll 19 shrimp tempura, cucumber, mayo topped with shrimp, avocado, and eel sauce
2. Spicy Tuna Osaka Box Style Roll 21 spicy tuna topped with tuna, salmon, masago, scallions, and sriracha sauce	10. Soft Shell Crab Tempura Roll 19 lettuce, carrot, cucumber, and light mayo
3. Negi Salmon Roll 20 salmon and scallions topped with tuna, yellowtail, avocado, and tobiko	11. Shrimp Tempura and Eel Roll 20 light mayo, avocado, smoked salmon, cucumber, and eel sauce
4. Lobster Tempura and Cucumber Roll 26 lobster tempura and cucumber topped with smoked salmon, avocado, and eel sauce	12. Lobster Tempura Roll 26 lobster tempura topped with shrimp, cucumber, avocado, and eel sauce
5. Spicy Yellowtail Roll 20 spicy yellowtail and cucumber topped with salmon, yellowtail, and avocado	13. Snow Crab Tempura Roll 21 snow crab tempura, cucumber, and mayo topped with shrimp avocado, and eel sauce
6. Toro Osaka Box Style Roll 25 fatty tuna tartar with masago, scallions, and sriracha	14. A5 Wagyu Beef Roll 34 avocado and cucumber inside, topped with garlic chips, string chilies, scallions, truffle soy, and caviar
7. Salmon Skin Roll 19 topped with eel, cucumber, and avocado	15. Lobster Box 28 lobster tempura mix, scallions, tobiko, and eel sauce
8. Eel Roll 19 eel and cucumber topped with smoked salmon, and avocado	16. Crunchy Roll 19 tempura flake, crab, mayo, and masago topped with smoked salmon, and eel sauce

*MAKIMONO

traditional rolls

Futomaki pickled vegetables with tamago and crab 15
Kanpyomaki Japanese squash melon roll 9
Kappamaki cucumber roll 8
Negitoromaki toro and scallion roll 14
Nattomaki fermented soybean roll 9
Negihamamaki yellowtail and scallion roll 12
Sakemaki salmon roll 10
Tekkamaki tuna roll 12
Umeshisomaki plum paste and Japanese mint leaf roll 9
Yamagobomaki Japanese mountain root roll 9

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