

# 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\*

- |   |   |   |   |
|---|---|---|---|
| <b>Akami 14   24</b><br>tuna                | <b>Hotate MP</b><br>live scallops             | <b>King Salmon 14   26</b><br>wild caught | <b>Tako 9   15</b><br>octopus                     |
| <b>Ama Ebi MP</b><br>sweet shrimp           | <b>Ika 8   14</b><br>squid                    | <b>Madai 12   18</b><br>snapper           | <b>Tamago 8   11</b><br>Japanese-style egg omelet |
| <b>Ebi 8   14</b><br>boiled shrimp          | <b>Ikura 10   16</b><br>salmon roe            | <b>Otoro 22   38</b><br>super fatty tuna  | <b>Toro 20   34</b><br>fatty tuna                 |
| <b>Chutoro 16   32</b><br>medium fatty tuna | <b>Kani 12   22</b><br>snow crab              | <b>Sake 10   16</b><br>salmon             | <b>Unagi 10   16</b><br>freshwater eel            |
| <b>Hamachi 12   18</b><br>yellow tail       | <b>Kampachi 12   22</b><br>Japanese amberjack | <b>Saketoro 12   16</b><br>salmon belly   | <b>Uni MP</b><br>sea urchin                       |
| <b>Hirame 11   15</b><br>flounder           | <b>Kinmedai MP</b><br>golden-eye red snapper  | <b>Shima Aji 13   22</b><br>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, crab, 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
- Shishito Peppers | 10**  
tare sauce
- Eggplant Miso Yaki | 14**  
grilled eggplant, miso glaze, bonito flakes
- Grilled Salmon | 24**  
tare sauce
- Chilean Sea Bass | MP**  
soy marinated
- Black Cod | 24**  
miso marinated
- Hamachi Kama | 22**  
yellowtail collar, ponzu
- Grilled Eel | 26**  
whole eel, eel sauce, and avocado
- Lightly Broiled Octopus | 16**  
Japanese shichimi pepper
- Lamb Chops | 18**  
two pieces grilled with tare sauce
- Miso Duck Breast | 22**  
miso marinated, miso glaze, togarashi
- Lump Crab | 25**  
aioli, tobiko, sake, scallions served on hot toban

*grilled skewers two per order*

## YAKITORI

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



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