



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.

*APPETIZERS

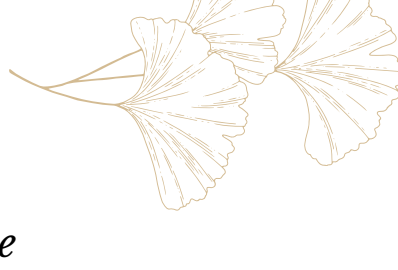
- Baked Lobster Tempura** | 22
Japanese mayo, eel sauce, tobiko, scallions, topped with sesame seeds
- Baked Green Mussels** | 14
Japanese mayo, eel sauce, masago, scallions, topped with sesame seeds
- Baked Scallops Tempura** | 15
Japanese mayo, eel sauce, masago, scallions, topped with sesame seeds
- Shrimp Tempura** | 14
five tempura-fried shrimp
- Takoyaki** | 12
octopus stuffed dough balls, eel sauce, bonito flakes
- Edamame with Sea Salt** | 9 **Spicy Edamame** | 11
- Avocado Balls** | 12
choice of spicy tuna or spicy salmon, truffle mousse, caviar
- Spicy Tuna Tartare** | 20
spicy tuna tartare topped with a quail egg, shredded nori
- Kampachi Appetizer** | 24
yuzu, lime zest, sea salt, evoo, chili citrus
- Fresh Yellowtail** | 20
yuzu ponzu, serrano pepper, micro cilantro, grated wasabi
- Thinly Sliced Flounder** | 19
ponzu, yuzu kosho, scallions
- Thinly Sliced Tuna** | 19
truffle soy, caviar
- Tuna Tataki** | 21
ponzu, scallion, fried garlic, chili sauce
- Truffle Aioli Salmon** | 18
nigiri shoyu, truffle aioli, truffle oil, wasabi relish
- Salmon Carpaccio** | 20
house carpaccio sauce, truffle mousse, caviar, micro greens, edible flowers
- Otoro Carpaccio** | 42
house carpaccio sauce, microgreens, gold flakes

SOUP

- Miso Soup** | 6 +3 snow crab
seaweed, scallions, tofu, shitake mushroom

*SALAD

- House Salad** | 8 +6 snow crab
House ginger dressing, spring mix, cucumber, tomatoes
- Grilled Yuzu Octopus Salad** | 18
house salad, wasabi vinaigrette
- Wakame Salad** | 8
seasoned seaweed
- Sunomono** | 8
cucumber, seasoned seaweed +4 kani, +4 tako, +4 ebi, +6 assorted



served tableside

R O B A T A

- Wagyu Toban Yaki** | \$ 30 per ounce, minimum 2 ounces
A5 Japanese Wagyu
- Filet Mignon Toban Yaki** | 35
tare marinated filet, onions, mushrooms

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| Organic Corn 6
tare sauce | Hamachi Kama 25
yellowtail collar, ponzu |
| Shishito Peppers 10
tare sauce | Grilled Eel 28
whole eel, eel sauce, avocado |
| Eggplant Miso Yaki 14
grilled eggplant, miso glaze, bonito flakes | Lightly Broiled Octopus 18
Japanese shichimi pepper |
| Grilled Salmon 26
tare sauce | Lamb Chops 30
two pieces grilled with tare sauce |
| Chilean Sea Bass \$ MP
soy marinated | Miso Duck Breast 25
miso marinated, miso glaze, togarashi |
| Black Cod 26
miso marinated | Lump Crab 26
lemon aioli, tobiko, sake, scallions served on hot toban |

grilled skewers, two per order

Y A K I T O R I

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|----------------------------------|-------------------------------------|
| Chicken Breast 9 | Grape Tomatoes 7 |
| Pork Belly Sea Salt 9 | Shiitake Mushroom 9 |
| Pork Belly Miso 9 | Asparagus 9 |
| Beef and Green Onion 10 | Okra 9 |
| Sea Scallop 10 | Bacon Wrapped Asparagus 14 |
| Baby Octopus 9 | Bacon Wrapped Scallops 15 |
| Chicken Thigh 9 | Japanese Sausages 9 |

M A K I M O N O

- Kappa Maki** 8 | cucumber roll
- Tekka Maki** 12 | tuna roll
- Sake Maki** 10 | salmon roll
- Negitoro Maki** 14 | toro, scallion roll
- Negihama Maki** 12 | yellowtail, scallion roll
- Umeshiso Maki** 9 | plum paste, Japanese mint leaf roll
- Kanpyo Maki** 9 | Japanese squash melon roll
- Futo Maki** 15 | pickled vegetables, tamago, crab
- California Roll** 14 | real snow crab, avocado, cucumber



S I G N A T U R E

N I G I R I

- O-Toro** | 26
super-fatty tuna, serrano pepper, dijon mustard seeds, caviar, truffle soy
- A5 Wagyu Beef Aburi** | 26
Aburi style A5 wagyu, caviar, dijon mustard seeds, serrano, truffle soy
- Smoked Chutoro Uni** | 34
Aburi style medium fatty tuna, nikiri, scallops, ikura, uni, smoked with apple woodchips
- Anago** | 15
Japanese grilled eel, eel sauce, sansho powder
- Chutoro** | 23
medium fatty tuna, truffle soy sauce, truffle mousse, caviar
- Hamachi** | 16
Aburi style yellowtail, truffle soy, lemon, black pepper
- Hirame** | 16
flounder, shiso leaf, yuzu kosho, ponzu
- Kampachi** | 17
Japanese amberjack, lime zest, yuzu, sea salt
- Kinmedai** | 23
golden-eye red snapper, ponzu, yuzu kosho
- Maguro** | 15
spicy cubed bluefin tuna, masago, sesame oil
- Madai** | 16
Japanese snapper, ponzu, scallions, kanzuri
- Sake** | 14
salmon, aioli, truffle soy, caviar, black pepper
- Saketoro** | 16
Aburi style salmon belly, nikiri, pickled wasabi stem
- Shima Aji** | 16
striped jack, lemon juice, shiso oil

N I G I R I - 2 pc | S A S H I M I - 4 pc

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| Akami 15 25
lean bluefin tuna | Hotate \$ MP
live scallops | Kinmedai 20 36
golden-eye red snapper | Shima Aji 14 24
striped jack |
| Ama Ebi 20 36
sweet shrimp | Hokkaido Scallops 12 20
Japanese scallops | King Salmon 16 28
wild caught | Tako 10 18
octopus |
| Ebi 10 16
boiled shrimp | Ika 16 18
squid | Madai 14 24
Japanese snapper | Tamago 10 18
Japanese-style egg omelet |
| Chutoro 17 30
medium fatty tuna | Ikura 12 20
salmon roe | Otoro 24 42
super fatty tuna | Toro 22 38
fatty tuna |
| Hamachi 14 24
yellow tail | Kani 14 24
snow crab | Sake 13 23
salmon | Unagi 10 18
freshwater eel |
| Hirame 14 24
flounder | Kampachi 14 24
Japanese amberjack | Saketoro 14 24
salmon belly | Uni \$ MP
sea urchin |

S P E C I A L T Y R O L L S

- A5 Wagyu Beef Roll** | 34
asparagus topped with seared wagyu tartare, garlic chips, chili threads, scallions, truffle soy
- Avalon Roll** | 28
lobster tempura, cucumber, mayo topped with spicy tuna mix, eel sauce
- Caterpillar Roll** | 20
tuna, avocado, topped with salmon, avocado, masago
- Crunchy Roll** | 19
tempura flake crab mix topped with smoked salmon, eel sauce
- Dynamite Roll** | 19
surimi crab California roll, topped with baked assorted fish, mixed with mayo, Momiji Oroshi, scallions, masago, with eel sauce, tobiko, scallions, sesame seeds
- Eel Roll** | 20
eel, cucumber, topped with smoked salmon, avocado, eel sauce
- Hollywood Roll** | 20
tuna, salmon, avocado wrapped in cucumber, served with ponzu
- Kamikaze Roll** | 21
crab mix, tempura crunch, spicy tuna, topped with eel, avocado, tobiko, eel sauce
- Lobster Box** | 28
chopped lobster tempura, mixed with mayo, masago, topped with scallions, tobiko, eel sauce
- Lobster Cucumber Roll** | 28
lobster tempura, cucumber topped with smoked salmon, avocado, eel sauce
- Lobster Tempura Roll** | 26
lobster tempura, cucumber, mayo, topped with shrimp, avocado, eel sauce
- Negi Salmon Roll** | 20
salmon, scallion topped with tuna, yellowtail, avocado, tobiko
- Red Dragon Roll** | 21
shrimp tempura, avocado, crab mix topped with spicy tuna, tobiko, eel sauce
- Sapphire Roll** | 21
shrimp tempura, avocado, crab mix topped with seared salmon, scallions, masago, eel sauce
- Shrimp Tempura Roll** | 19
shrimp tempura, cucumber, mayo, topped with shrimp, avocado, eel sauce
- Snow Crab Tempura Roll** | 21
snow crab tempura, cucumber, mayo, topped with shrimp, avocado, eel sauce
- Spicy Rainbow Roll** | 21
avocado, cucumber, spicy tuna, crab mix, topped with tuna, salmon, yellowtail, shrimp
- Spicy Tuna Crispy Box** | 22
lightly fried sushi rice, topped with spicy tuna mix, nikiri sauce, micro arugula
- Spicy Tuna Osaka Box Style Roll** | 21
spicy tuna topped with tuna, salmon, masago, scallions, sriracha
- Spicy Tuna Roll** | 20
spicy tuna, cucumber, topped with yellowtail, masago, scallions, sriracha
- Spicy Yellowtail Roll** | 21
spicy yellowtail, cucumber, topped with salmon, yellowtail, avocado
- Spider Roll** | 19
soft-shell crab tempura with lettuce, carrots, cucumber, light mayo
- Sweetheart Roll** | 21
surimi crab California roll topped with seared spicy scallops, shrimp, tobiko, scallions, eel sauce, spicy mayo
- Toro Osaka Box Style Roll** | 26
fatty tuna tartar with masago, scallions, sriracha
- Veggie Roll** | 16
cucumber, lettuce, carrot, topped with avocado
- Volcano Roll** | 20
surimi crab California roll with baked crab mix, scallops in light mayo scallion, masago, tempura crab, spicy mayo, eel sauce



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