

SOUP

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

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
- baked with Japanese mayo, eel sauce, tobiko, and scallions
- Baked Green Mussels** | 14
- baked in Japanese mayo, eel sauce, masago, and scallions
- Baked Scallops Tempura** | 15
- baked in Japanese mayo, eel sauce, masago, and scallions
- Shrimp Tempura** | 14
- crispy battered fried shrimp
- Avocado Balls** | 12
- choice of spicy tuna or spicy salmon, truffle mousse, caviar
- Spicy Tuna Tartar** | 18
- quail egg and truffle soy
- Shima Aji Appetizer** | 32
- 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, chili citrus
- Fresh Yellowtail** | 20
- yuzu ponzu, serrano pepper, micro cilantro, and grated wasabi
- Thinly Sliced Tuna** | 18
- truffle soy and caviar
- Tuna Tataki** | 20
- ponzu, scallion, fried garlic, and chili sauce
- Truffle Aioli Fresh Salmon** | 18
- truffle soy, truffle aioli, and wasabi relish
- Salmon Carpaccio** | 20
- house made carpaccio sauce, truffle mousse, truffle soy, and caviar
- Otoro Carpaccio** | 42
- house-made carpaccio sauce and micro arugula

SIGNATURE NIGIRI*

- O-Toro** | MP
- super-fatty tuna, serrano pepper, dijon mustard seeds, caviar, and truffle soy
- A5 Wagyu Beef Aburi** | MP
- seared, 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 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*

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|---|---|---|---|
| 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 15
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
skip 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
- salmon, tuna, yellow tail, crab meat mixed in spicy mayo, topped with dynamite mix, tobiko, scallions, and sesame
- 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 mix, scallion, 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 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

served tableside

ROBATA

- Wagyu Toban Yaki** | MP
 - A5 Japanese Wagyu
 - Filet Mignon Toban Yaki** | 35
 - tare marinated filet, onions, and mushrooms
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|---|---|
| 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 with miso glaze |
| 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

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|----------------------------------|-------------------------------------|
| 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
- Negishomaki**- yellowtail and scallion roll | 11
- Umeshimomaki**- 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