



THE BROTHERS SUSHI
WOODLAND HILLS
APPETIZER

SALADS

The Sashimi Salad 34

Mixed Sashimi / Mixed Greens / Seasonal Vegetables /
Grapeseed Oil-Shiso Dressing

Soft-Shell Crab Salad 26

Arugula / Butter Lettuce / Chives / Olive Oil Vinaigrette

Ora King Salmon Skin Salad 22

Mixed Greens / Gobo / Kaiware / Chives / Bonito Flakes /
Miso-Citrus Dressing

White Peach Salad 16

Mixed Greens / Radish / Grana Cheese / Olive Oil
Vinaigrette

CHILLED & TRADITIONAL

The Oshinko 12

Assorted Nuka-Pickled Vegetables

Sunomono 8 *Add Octopus, Snow Crab, or Shrimp +10*

Cucumber / Seaweed / Shiso / Sesame Seeds

Oyster Shooter 15

Nankai White Oak / Ponzu / Quail Egg / Momiji Oroshi /
Chives **Contains alcohol; non-alcoholic option available*

Uni Shooter 25

Sea Urchin / Nankai White Oak / Ponzu / Quail Egg /
Momiji Oroshi / Chives **Contains alcohol; non-alcoholic available*

Oyster Trio 45 *six pieces*

Black Caviar 2 pcs / Yuzu Slush 2 pcs / Ponzu Jam 2 pcs

House-Made Black Sesame Tofu 7 *Add Uni +11*

Soy Salt / Olive Oil / Soy-Marinated Bonito Flakes

Mozuku Uni 18

Sea Urchin / Okinawa Mozuku / Grated Ginger / Sweet
Vinegar

Okinawa Kurage 15

Jellyfish / Cucumber / Sesame Oil-Vinegar

Vegetable Gomaee 10

Daily Vegetable Selection / Sweet Sesame Dressing

Salt-Roasted Oita Ginkgo Nuts 12

Kinmedai Nibitashi 18

Japanese Golden Eye Snapper / Simmered Eggplant / Soy-
Marinated Bonito Flakes / Dashi

Spicy Albacore with Wonton Chrisps 24

Marinated Albacore / Avocado / Cucumber / Cilantro /
Ichimi / Chili Threads

SIGNATURE SELECTION

Joe's Bomb 20 *A Single Indulgent Bite Add Black Caviar +10*

Oyster / Uni / Minced Toro / Ikura / Quail Egg

Mori-no Salad 38

Sautéed Mushrooms / Seared Hokkaido Scallop / Arugula /
Fresh Shaved Truffle / Miso-Citrus Dressing

The Dobin Chowder 20

Shrimp / Littleneck Clams / Whitefish / Cauliflower /
Shimeji / Mitsuha / Chili Threads

Momotaro Tomato & Snow Crab 18

Grapeseed Oil-Dashi Dressing / Micro Shiso

M / Monaka 18 *per piece*

Sautéed Foie Gras / Ora King Salmon Tartare / Pickled
Japanese Radish / Mango Compote

Squash Blossom Tempura 10 *per piece*

Hokkaido Scallop / Whitefish / Shiitake / Shiso / Shiso Salt

WARM & CRISPY

Truffle Yamaimo Fries 15

Japanese Mountain Yam / Truffle Salt / Truffle Oil

Baked Cauliflower 15

Grana Cheese / Chili Threads / Yuzu Sauce

The Bone 10

Fried Dry-Aged Fish Bones / House-Made Aioli

Sawagani 10

Fried Japanese River Crab / Sea Salt

Crunchy Taco Duo 16 *two pieces*

Japanese Salsa (1) / House-made Tartar (1) / Tempura
Dry-Aged Black Snapper

Agedashi Black Sesame Tofu with Squashini 14

Dashi / Soy-Marinated Bonito Flakes / Chives

Fried Soft-Shell Crab 26

Pickled Daikon & Carrot / Creamy Citrus Soy / Chives /
Chili Threads

SOUPS

Asari Miso Soup 8

Littleneck Clams / Mitsuha

Nameko Miso Soup 5

Nameko Mushrooms / Mitsuha

Tofu Miso Soup 4

Tofu / Seaweed / Chives

