

The SASHIMI

Dry Aged TORO! * Fatty Bluefin Tuna Spain	44.
Seared Dry Aged TORO* Pickled Wasabi / Ice Plant / Soy Citrus Marinated Tomato Medley	47.
Smoked Dry Aged Kanpachi* Sesame Miso / Arare Rice Cracker / Sweet Onion Vinaigrette Yuzu Sauce	36.
Dry Aged Tai Yuzu* Sea Bream / Yuzu Kosho / Yuzu Zest / Yuzu Juice	36.
Hirame Carpaccio* Halibut / Yuzu Vinegar / Olive Oil Drizzle / Cucumbers	34.
Dry Aged Yellowtail Serrano* Pepper / Sweet Onion / Delfino Cilantro / Yuzu Soy Dressing	36.
Dry Aged Salmon Carpaccio* Serrano / Sweet Soy	36.
Albacore Crispy Onion* Citrus Soy / Olive Oil Drizzle / Micro Arugula	34.
Uni* Fresh Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed	47.
Dry Aged Tuna Tataki* Seared Hon Maguro / Ginger Soy Dressing / Garlic Chips / Chives	36.
Seared Dry Aged Salmon* Sautéed Asparagus / Shimeji Mushrooms / Wasabi Soy	36.
Gentani Seafood Ceviche* Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu Citrus Sauce	23.

The APPETIZER

Edamame 8.50	Truffle Edamame 12.50	Shishito 12.50	Green Beans Gomae 7.50
Ginko Nuts Japanese Pistachio 12.50	Truffle Fries Mountain Yam 12.50	The Bones Fish chips 7.50	
Oyster Trio* Kumamoto Sumo from Seattle / Black Caviar / Yuzu Slush / Ponzu Jelly			47. /6 pieces
Rice Cakes* Spicy tuna OR Spicy Salmon / Avocado / Chili sauce			21. /4 pieces
Rice Cakes* Chopped Yellowtail, Salmon & Tuna / Avocado / Chili sauce			25. /4 pieces
Sunomono* Pickled Japanese Cucumber / Seaweed 7.50		w/ Choice of Octopus OR Crab OR Shrimp	19.
Kurage JellyFish* from Okinawa Japan / Pickled Japanese Cucumber			17.
Mozuku Uni* Sea Urchin / Slippery Seaweed from Okinawa Japan / Water Shield / Sweet Vinaigrette			19.
Cauliflower Baked Cauliflower / Grana Cheese / Red Chili / Yuzu Sauce			16.
Shrimp Dumplings Shrimp / Cabbage / Nira			15./4 pieces
Popcorn Shrimp Fritter of Pink Shrimp with Homemade Tartar Sauce			19.
Shrimp & Vegetable Tempura 2 pcs Black Tiger Shrimp and Vegetables Tempura			17.
Fried Calamari Jalapeno Ponzu Sauce			16.
Nasu Miso Sautéed Japanese Eggplant / Sweet Miso			12.50
Eringi Mushroom King Oyster Mushroom / Asparagus / Yuzu citrus sauce			12.50
Squash Blossom Tempura Scallop / Whitefish / Shiitake Mushroom / Shiso / Shiso Salt			8.50/1 piece
Agedashi Tofu Lightly Fried Tofu / Fish broth / Daikon			12.50

=Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. **Please let your server know of any allergies you may have.**

*Consuming **RAW** or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.