

The SASHIMI

Dry Aged TORO! * Fatty Bluefin Tuna Spain	40.
Seared Dry Aged TORO* Pickled Wasabi Marinated Ice Plant / Soy Citrus Marinated Tomato Medley	42.
Smoked Dry Aged Kanpachi* Sesame Miso / Arare Rice Cracker / Sweet Onion Vinaigrette Yuzu Sauce	30.
Dry Aged Tai Yuzu* Sea Bream / Yuzu Kosho / Yuzu Zest / Yuzu Juice	28.
Hirame Carpaccio* Halibut / Yuzu Vinegar / Olive Oil Drizzle / Cucumbers	28.
Dry Aged Yellowtail Serrano* Pepper / Sweet Onion / Delfino Cilantro / Yuzu Soy Dressing	28.
Albacore Crispy Onion* Citrus Soy / Olive Oil Drizzle / Micro Arugula	28.
Scallop Sashimi* from Hokkaido Japan / Yuzu Kosho	28. (w/ Italian Black Caviar 58.)
Uni* Fresh Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed	68.
Ora King Salmon Caviar* New Zealand / Black Caviar / Sweet Onion / Micro Arugula	48.
Kinme Dai Sashimi* Goldeneye Snapper Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest	34.
Dry Aged Nodoguro Sashimi* Sea Perch "King of White Fish" Torched on Cedar Plank / Yuzu Kosho / Yuzu Zest	38.
Dry Aged Tuna Tataki* Seared Hon Maguro / Ginger Soy Dressing / Garlic Chips / Chives	34.
Gentani Seafood Ceviche* Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu Citrus Sauce	20.

The APPETIZER

Edamame 8.	Truffle Edamame 12.	Shishito 12.	Green Beans Gomaae 10.
Oyster Trio* Fresh 6 pieces Kumamoto Sumo from Seattle / Black Caviar / Yuzu Slush / Ponzu Jelly	45.		
Avocado Rice Toast Rice Cake / Avocado / Yuzu Juice / Kizami Wasabi/ Aioli Sauce	20.		
Spicy Tuna Rice Cakes* Spicy tuna / Avocado / Chili sauce	20. /4 pieces		
Sunomono* Pickled Japanese Cucumber / Seaweed 7 w/ Choice of Octopus OR Crab OR Shrimp	18.		
Kurage JellyFish* from Okinawa Japan / Pickled Japanese Cucumber	14.		
Mozuku Uni* Sea Urchin / Slippery Seaweed from Okinawa Japan / Water Shield / Sweet Vinaigrette	16.		
Sawagani Fried Japanese River Crab / Sea Salt	8.		
Cauliflower Baked Cauliflower / Grana Cheese / Red Chili / Yuzu Sauce	15.		
Chawan mushi Steamed Egg Custard with Uni	24.		
Nasu Miso Sautéed Japanese Eggplant / Sweet Miso	12.		
Eringi Mushroom King Oyster Mushroom / Asparagus / Yuzu citrus sauce	12.		
Squash Blossom Tempura Scallop / Whitefish / Shiitake Mushroom / Shiso / Shiso Salt	8./1 piece		
Ginko Nuts Roasted "Japanese Pistachios" Oita Japan / Sea Salt	10.		
The Bone Fried Dry Aged Mackerel Bone / Homemade Aioli	7.		
Yamaimo Truffle Fries Japanese Mountain Potato / Truffle Salt	12.		

=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.