

# COLD TASTING

冷製前菜



**uni king crab spoon**  
dashi vinaigrette, fresh uni ‡

10



**blōōfin-viche**  
madai, hamachi, salmon, asian pear, thai chili ‡

13



**tuna & goat cheese sashimi**  
fuji apple, bluefin akami, goat cheese, citrus soy ‡

15



**hama chili**  
baby hamachi, mandarin, fuji apple, thai chili, tobiko ‡

13.5

**escolar carpaccio**  
chives, golden tobiko, nuts ‡

11

**tuna tartar**  
tuna, taro root, caivar ‡

15

**foie gras dai sashimi**  
yuzu, xo tonic, mixed nuts, chives ‡

16

**eastern truffle salmon**  
chives, yuzu, sesame ‡

15

**tuna pizza**  
tuna, jalapeno, red onion, tomatos, cilantro, olive ‡

15

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# HOT TASTING

## ホット前菜

**72-hour slow cooked wagyu skewer** 15  
*sous vide texas wagyu, teriyaki, sesame*

**edamame**

- spicy 6
- grilled 6
- steamed 5

**fried calamari** 9  
*lightly battered calamari over crispy noodles, thai chili sauce*

**shumai (ebi/ wasabi pork)** 9/ 7  
*steamed dumplings served with citrus soy*

**saké mussels** 13  
*black mussels in thai red curry*

**tempura**  
*shrimp w/seasonal vegetables 9*  
*seasonal vegetables 9*  
*soft shell crab 12*

**monkey brain** 8  
*avocado stuffed with kani salad, spicy tuna, eel sauce, spicy mayo, masago, tempura fried*

**gyoza** 6  
*japanese pork dumpling*

**agedashi tofu** 6  
*deep fried tofu in tempura sauce, bonito flakes*

**baked mussels** 8  
*baked in mayo-based sauce, topped with masago, scallions*

**uni chawanmushi** 13  
*japanese style egg custard with fresh uni, scallop, ebi (10-15 minutes) ‡*

**foie gras chawanmushi** 13  
*japanese style egg custard with foie gras, scallop, ebi (10-15 minutes) ‡*



## SOUP SALAD

スープ、サラダ

**miso soup** 3

**asari miso soup** 7

**sea bass suimono** 13  
*chilean sea bass, mushroom, ginger*

**house salad (ginger / miso dressing)** 4

**seaweed salad** 5

**pepper tuna salad** 13

**spicy cucumber salad** 7

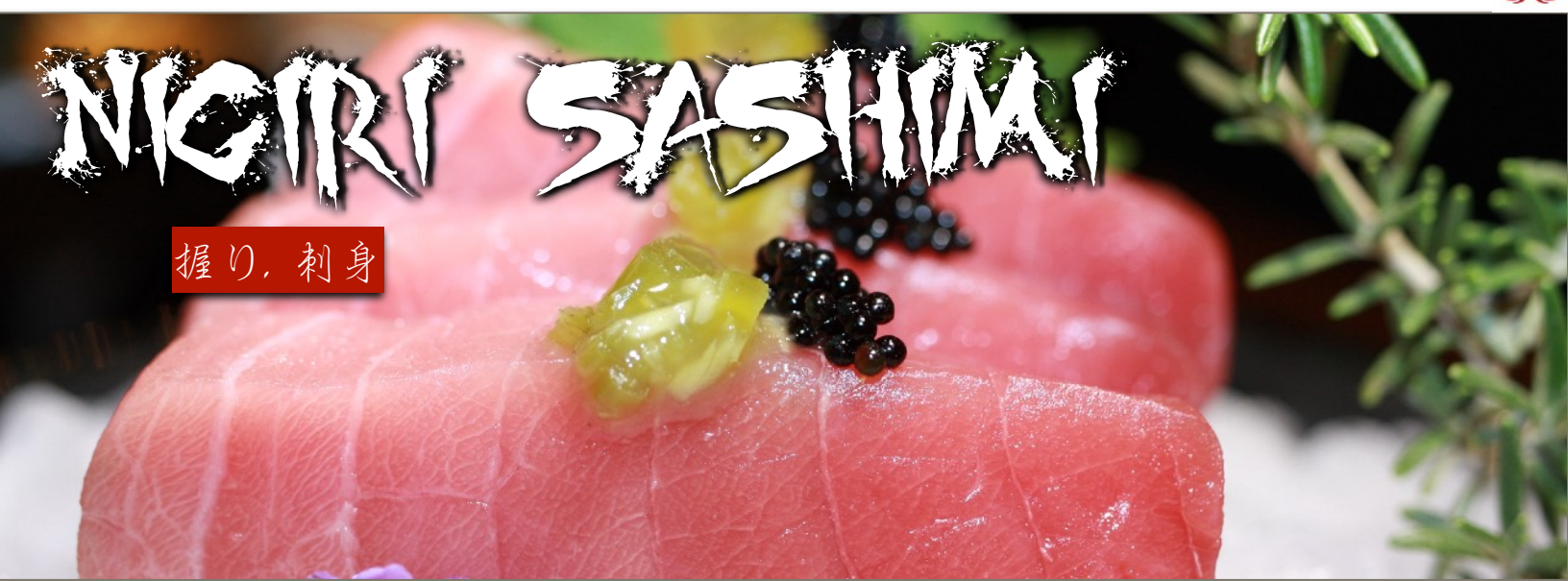
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# NIGIRI SASHIMI

握り, 刺身



	nigiri (1 piece)	sashimi (3 piece)		nigiri (1 piece)	sashimi (3 piece)
<b>tuna</b>			<b>sea urchin</b>		
bluefin tuna ‡	4	12	california uni ‡	8	24
pepper tuna ‡	4.5	13	japan uni ‡	mkp	mkp
escolar ‡	3	9	<b>shellfish</b>		
chu-toro ‡	6	18	tako ‡	2.5	8
o-toro ‡	11	28	hotate ‡	4	12
<b>salmon</b>			ika ‡	2.5	8
sake ‡	3	9	<b>eel</b>		
sake toro ‡	3	9	unagi	3	9
pepper salmon ‡	3	9	anago ‡	3.5	10
ōra king sake ‡	4	12	<b>crab</b>		
<b>yellowtail</b>			snow crab	4	12
hamachi ‡	3	9	kanikama	2	6
hamachi toro ‡	3	9	king crab	8	24
kampachi ‡	3	9	<b>roe</b>		
<b>white fish</b>			ikura ‡	2.5	8
madai ‡	4	12	tobiko ‡	2	5
hirame ‡	4	12	tamago	2	5
suzuki ‡	3	9	<b>shrimp</b>		
			ebi	2.5	6
			amaebi ‡	7	18



## special nigiri

truffle foie gras ‡	13
unagi foie gras ‡	13
scallop foie gras ‡	13
a5 wagyu ‡	13

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# FROM SUSHI BAR

握り, 刺身, 盛り合わせ

<b>sushi a</b> chef selection nigiri (7 pieces), tuna roll ‡	25	<b>chirashi</b> assorted sashimi over sushi rice ‡	28
<b>sushi b</b> chef's selection nigiri (12 pieces) ‡	36	<b>unagi don</b> unagi over rice with eel sauce	22
<b>sashimi a</b> chef curated sashimi (9 pieces) ‡	27	<b>sake ikura don</b> sake, ikura over sushi rice ‡	25
<b>sashimi b</b> chef curated sashimi (12 pieces) ‡	36	<b>uni ikura don</b> fresh uni, ikura over sushi rice ‡	26
<b>sashimi c</b> chef curated sashimi (18 pieces) ‡	65	<b>tekka don</b> spicy toro, avocado, tobiko, quail egg over sushi rice ‡	26
<b>deluxe platter</b> chef's select 5 nigiri, 10 sashimi and rainbow roll ‡	50		



# SIGNATURE MAKI

名物巻

<b>bloofin</b> torched escolar, asparagus, cucumber, bonito, jalapeno, spicy mayo ‡	17	<b>amazing tuna</b> bluefin tuna, escolar, avocado, tobiko ‡	17
<b>truffle</b> shrimp tempura, cucumber, spicy mayo, seared hamachi, summer truffle, caviar ‡	19	<b>toro special</b> hon tuna, escolar, avocado, chopped toro, chives ‡	20
<b>robosuta</b> lobster tempura, avocado, kunbu seaweed	20	<b>zero sen</b> cilantro, avocado, hamachi, unagi, golden tobiko ‡	14
<b>angus beef</b> snow crab, cucumber, top with angus beef, eel sauce, spicy mayo, jalapeno ‡	19	<b>spicy scallop</b> scallop, tobiko, cucumber, kaiware, spicy mayo ‡	15
<b>rainbow spider</b> soft shell crab tempura, cucumber, avocado, top with daily fresh catch ‡	19	<b>naruto</b> tuna, sake, hamachi, snow crab, avocado, tobiko ‡	17
<b>jade special</b> hamachi, oba, foie gras, eel, avocado, tobiko ‡	26	<b>edogawa</b> foie gras, scallop, avocado, o-toro, truffle, uni ‡	55
<b>crazy salmon</b> spicy salmon, avocado, king salmon, ikura ‡	15	<b>lion king</b> alaska king crab, cucumber, avocado, seared salmon on top, spicy mayo, eel sauce, tobiko ‡	20
		<b>scorpion</b> spicy hamachi, asian pear, cilantro, avocado, soft shell crab, miso thai chili, eel sauce, tobiko, chives ‡	18

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# ROLL

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	<u>hand roll</u>	<u>roll</u>
<b>california roll</b>	4	6
<b>philadelphia roll</b>	4.5	7
<b>cucumber roll</b>	3	4
<b>avocado roll</b>	3	4
<b>tuna roll ‡</b>	5	7
<b>salmon roll ‡</b>	4	6
<b>yellowtail roll ‡</b>	4	6
<b>shrimp tempura roll</b> <i>shrimp tempura, avocado, cucumber, kaiware, masago, eel sauce</i>	5	7
<b>spider roll</b> <i>soft shell crab, avocado, cucumber, kaiware, eel sauce</i>	6	8
<b>spicy tuna roll ‡</b>	6	8
<b>spicy salmon roll ‡</b>	4	6
<b>eel avocado roll</b>	5	8
<b>salmon avocado roll ‡</b>	4	6
<b>jalapeno roll</b> <i>smoked salmon, jalapeno, cream cheese, shrimp tempura, eel sauce, tempura fried</i>		9
<b>tiger eye</b> <i>smoked salmon, cream cheese, jalapeño, masago</i>		8
<b>houston</b> <i>tuna, sake, hamachi, avocado ‡</i>		11
<b>shaggy dog</b> <i>shrimp tempura, avocado, cucumber, kani, eel sauce, spicy mayo</i>		13
<b>crunch roll</b> <i>shrimp tempura, kani, cucumber, top with crunch, eel sauce</i>		13
<b>rainbow</b> <i>kani, cucumber, avocado, top with assorted fish ‡</i>		15
<b>sky diver</b> <i>soft shell crab, cucumber, unagi, avocado, eel sauce</i>		16
<b>caterpillar</b> <i>unagi, cucumber, top with avocado, eel sauce, ebi</i>		14
<b>crazy</b> <i>shrimp tempura, spicy tuna, cucumber, avocado, soy paper, eel sauce, spicy mayo, fried potato stripe‡</i>		12
<b>dragon</b> <i>shrimp tempura, cucumber, avocado, unagi, eel sauce</i>		14
<b>nemo</b> <i>spicy tuna, top with avocado, salmon ‡</i>		13
<b>caviar</b> <i>king salmon, avocado, top with tobiko, ikura ‡</i>		15
<b>red moon</b> <i>pepper tuna, avocado, top with spicy salmon, wasabi mayo, tobiko ‡</i>		13
<b>yami</b> <i>spicy salmon, cream cheese, avocado, lightly fried, top with pepper tuna, honey wasabi, eel sauce ‡</i>		15
<b>volcano roll</b> <i>spicy tuna, avocado, eel sauce, mayo, onions, crunch, masago ‡</i>		15
<b>golden gate</b> <i>smoked salmon, cream cheese, avocado, salmon, ikura ‡</i>		14

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# BLOOFIN SPECIAL

22



nigiri ‡/ hamachi, unagi  
sashimi ‡/ bluefin tuna, sake  
ebi tempura, shumai, escolar, tuna roll‡

# ISHIYAKI 石焼き

japanese dining where various raw foods such as meat, seafood and vegetables are grilled on an extremely hot lava rock.



premium a5 wagyu ‡  
45



texas wagyu ‡  
25



escolar ‡  
18



hokkaido scallop ‡  
18

Your food comes with a hot lava stone, heated to 240 degrees. Please do not touch the stone or put any sauce on it.

Please cook within 7-10 minutes of the dish arriving, as the stone will begin to cool. It is recommended to sear both sides of the meat for about 4-6 seconds before turning over.

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# A LA CARTE

## メインコース

### chilean sea bass yuan

*yuan yuzu soy marinated chilean sea bass*

26

### miso cod

*sweet saikyo miso marinated cod fish*

23

### hamachi kama

*grilled yellowtail collar*

18

### spicy garlic free range chicken

*spicy garlic butter*

15



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# RICE NOODLES

ご飯, 麵

- fried rice (chicken, beef, shrimp)** 12
- combination fried rice** 15
- kona kanpachi ‡** 17
- tonkotsu ramen** 13
- spicy miso ramen** 13
- vegetable ramen** 11

# BENTO BOX

18

弁当

serves with miso soup, salad, side of the day, steamed rice

choose any 2 items below

- beef teriyaki (+\$1)
- chilean sea bass (+\$6)
- salmon teriyaki
- nigiri ‡ (+\$3)
- chicken teriyaki
- sashimi ‡ (+\$7)
- shrimp teriyaki

# DESSERT

デザート

- crunch milk** 10
- creme brûlée (macha flavor)** 7
- caramel wagashi** 10
- mochi** 5  
(green tea / strawberry / mango / red bean)



# KIDS MEAL

12 years old and under

- shrimp tempura roll** 7
- teriyaki chicken** 7
- teriyaki steak** 7

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