

ZENSAI

EDAMAME edamame, sea salt	9	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	18
SPICY EDAMAME sweet chili, shichimi, roasted peanuts	11	CUCUMBER SUNOMONO mix seaweed, togarashi chili, amazu ponzu	12
SHISHITO BONITO parmesan, soy, sesame-bonito flakes	14	*TUNA CRISPY RICE spicy tuna, caviar	20
CRISPY BRUSSELS SPROUTS pear-chive salsa, soy-honey	15		

*CHEFS CHOICE SASHIMI OMAKASE
65 / 85 / 105

*CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	22	SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	24
HAMACHI PEPPER SASHIMI cucumber daikon salsa, cilantro, jalapeno ponzu	30	TUNA TATAKI creamy avocado, lime soy, miso bagna cauda	28
KANPACHI SASHIMI yuzu-dashi, pickled cucumber salsa, yuzu kosho oil	28	OYSTERS 3 WAYS (6PC) Kombu vinegar, ponzu, umeboshi salsa	36

SALAD

GRILLED ARTICHOKE lola rosa, charred honey grapes, candied pine nuts, wasabi-yuzu dressing	18	MUSHROOM KATSUO sauteed mushrooms, arugula, wafu-tosazu dressing, bonito flakes	19
NIWA local greens, baby vegetables, kuro dressing	16	GREEN GODDESS heirloom tomatoes, crispy noodles, shiso dressing	17

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

* DENOTES RAW ITEM.

TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle-yuzu kosho aioli	21	SEASONAL VEGETABLES mixed vegetables, tomato nori salt	16
SHRIMP key lime, garlic aioli	18	SOFT SHELL CRAB roasted garlic aioli, red radish, furikake	28
KING CRAB NANBAN ZUKE pickled vegetables, sweet shiso ponzu, fresno chili	44		

CHARCOAL GRILL

CHICKEN MOMO yakitori, hijiki-shiitake salad	18	BEEF NEGIMA (2PC) ribeye, scallions, yakitori	18
SEABASS NORI (2PC) bonito flakes, roasted garlic aioli	18	CORN "MEKISHIKO" roasted garlic aioli, parmesan, ichimi	14
WAGYU (2PC) sesame, nori, yakitori	24		

JAPANESE WAGYU BEEF

HOT STONE ISHIYAKI
(28 per ounce / 3 ounce minimum)

SOUP

SPICY SEAFOOD mix seafood, mushroom, cabbage, dashi broth	15	MISO scallions, tofu, wakame	7
--	----	---------------------------------	---

SEA

BRANZINO hijiki-shitake salad, ume vinaigrette, sancho salt	35	CHILEAN SEABASS MISO pickled renkon, tamamiso	43
SCALLOPS U8 scallops, roasted mushrooms, shichimi butter crust	50	LOBSTER TRUFFLE maine lobster, ama-toza truffle, spiced onion rings, seasonal truffles	85
OCTOPUS lime-soy marinade, shiso-piquillo aioli, nasu miso	32		

LAND

TENDERLOIN truffle soy demi, yuzu-miso carrots	58	CHICKEN AMADARE mixed vegetables, yuzu kosho-amadare sauce	28
BEEF SHORTRIB gochujang demi, pickled fresnos, creamy sesame	45	RIBEYE MISO pinenut miso, grilled vegetables, shiso dressing	79
SKIRT STEAK marinated skirt steak, grilled broccolini, sancho au poivre	48		

*CHEFS CHOICE SUSHI OMAKASE
65 / 85 / 105

*KURO NIGIRI (2 PC)

TUNA wasabi shoyu	16	SHIMA-AJI moromi-miso, kizami wasabi	18
SCALLOP orange kosho, shio kombu	16	MADAI tsukudani nori, avocado, ginger gel	18
KANPACHI cucumber, shio kombu, finger lime	18	OTORO karashi miso, puffed mustard	32
KING SALMON sherry-su, crispy shallots, truffle oil	24	WAGYU spicy miso, tsume	26

*MAKI / HAND ROLL

YELLOWTAIL SCALLION	12	10	TORO SCALLION	16	14
YELLOWTAIL PEPPER	13	10	SOFTSHELL CRAB	16	
KURO CALIFORNIA	14	12	KURO MAKI	17	
SHRIMP TEMPURA	13	10	HOUSE VEGETABLE	9	8
SPICY TUNA	15	12	AVOCADO CUCUMBER	8	7
SPICY SALMON	12	9	UME SHISO	7	6
TUNA AVOCADO	16	13	UNI SHISO		21
SALMON AVOCADO	13	10	IKURA		13
EEL CUCUMBER	13	10	SPICY SCALLOP		14

*SUSHI / SASHIMI (1 PC)

AKAMI TUNA	8	SHIMA AJI STRIPED JACK	9
CHU TORO RICH TUNA BELLY	12	HOTATE HOKKAIDO SCALLOP	8
OTORO RICHER TUNA BELLY	16	MIRUGAI GEODUCK CLAM	14
SAKE SALMON	7	EBI SHRIMP	6
HAMACHI YELLOWTAIL	9	JAPANESE UNI SEA URCHIN	20
KANPACHI AMBERJACK	9	IKURA SALMON ROE	8
MADAI SEABREAM	9	TOBIKO FLYING FISH ROE	6
KINME-DAI ALFONSINO	10	TAMAGO SWEET OMELETTE	5
HIRAME FLUKE	7	UNAGI FRESH WATER EEL	8
BRANZINO SEABASS	7		
AJI JACK MACKERAL	9		