

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

ZENSAI

KURO EDAMAME	7	WAGYU TACOS	18
black edamame, sea salt		spicy cilantro, soy shallots, aji amarillo aioli	
SHISHITO BONITO	12	CUCUMBER SUNOMONO	9
parmesan, soy, bonito flakes		wakame seaweed, togarashi chili, tosazu jelly	
CRISPY BRUSSELS		TUNA CRISPY RICE	20
SPROUTS	14	spicy tuna, caviar	
pears, chives, soy-honey			

CHEFS CHOICE SASHIMI OMAKASE
65 / 85 / 105

SUSHI / SASHIMI (1 PC)

AKAMI TUNA	8	HOTATE HOKKAIDO SCALLOP	8
CHU TORO RICH TUNA BELLY	11	MIRUGAI GEODUCK CLAM	9
OTORO RICHER TUNA BELLY	15	EBI SHRIMP	6
SAKE SALMON	7	BOTAN EBI SPOT PRAWN	9
UMI MASA OCEAN TROUT	8	KANI KING CRAB	11
HAMACHI YELLOWTAIL	9	JAPANESE UNI SEA URCHIN	16
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
BRONZINI SEABASS	7		
AJI JACK MACKEREL	9		
SHIMA AJI STRIPE JACK	9		

CHILLED

HOKKAIDO SCALLOP SASHIMI	22	SEARED SALMON SASHIMI	22
yuzu gel, young ginger, sea salt		apple chutney, japanese 12-spice, creamy sesame	
HAMACHI PEPPER SASHIMI	30	TUNA TATAKI	28
cucumber daikon salsa, cilantro, jalapeno ponzu		creamy avocado, lime soy, miso bagna cauda	
		TORO TARTAR	32
		vegetable crudite, nori tsukudani, lime soy	

SALAD

GREEN GODDESS	17	MUSHROOM KATSUO	18
heirloom tomato, crispy noodle, shiso dressing		sautéed mushrooms, arugula, tosazu dressing	
		NIWA	15
		local greens, baby vegetables, kuro dressing	

TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle-yuzu koshyo aioli	21	VEGETABLE KAKIAGE scallop, furikake, ichimi spice	18
SHRIMP key lime, garlic aioli	18	SEASONAL VEGETABLES mixed vegetables, tomato nori	16
KING CRAB okinawan potato, espelette pepper	42	SOFT SHELL CRAB frisee, dry miso, roasted garlic aioli	26

ROBATA CHARCOAL GRILL (2PC)

CHICKEN MOMO negi, yakitori	12	BEEF NEGIMA ribeye, scallions, yakitori	18
SEABASS NORI bonito flakes, roasted garlic aioli	18	WAGYU sesame, nori, yakitori	22

PORK BELLY 12
duroc pork, tomatillo-yuzu jam

JAPANESE WAGYU BEEF 25/PER OUNCE

HOT STONE ISHIYAKI
(3 ounce minimum)

SOUP

MISO scallions, tofu, wakame	6	CHAWAN MUSHI shrimp, chicken, shiitake, steamed savory custard	10
SPICY SEAFOOD mushrooms, shrimp, scallops, clams, dashi broth	13		

SEA

SNAPPER YUAN YAKI root vegetables, soy-dashi broth	32	CHILEAN SEABASS MISO pickled renkon, tomamiso	43
SCALLOPS foie gras, kabocha, seasonal mushrooms	50		

LAND

TENDERLOIN shiso crust, pea puree, shiso-jus	56	CHICKEN AMADARE broccolini, yuzu kosho-amadare sauce	28
BEEF SHORTRIB gochujong demi	45	RIBEYE MISO pinenut miso, grilled asparagus, shiso dressing	66

CHEFS CHOICE SUSHI OMAKASE
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KURO NIGIRI (2 PC)

TUNA wasabi shoyu	16	BOTAN EBI tomato, kombu gel	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	30
HOUSE SMOKED TROUT sesame, negi, tamari soy	16	WAGYU spicy miso, tsume	26