

ZENSAI

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

*CHEFS CHOICE SASHIMI OMAKASE
65 / 85 / 105

*CHILLED

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

SALAD

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

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

TEMPURA

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| 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 |
| LOBSTER asparagus, spiced ama-ponzu | 32 | SOFT SHELL CRAB roasted garlic aioli, red radish, micro shiso | 26 |

CHARCOAL GRILL (2PC)

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|---|----|--|----|
| 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 duroc pork, tomato-yuzu jam | 12 | BEEF SHISHITO pinenut-shiso pesto, pickled fresno | 16 |
| MEKISHIKO yakitori, roasted garlic aioli, shichimi | | 14 | |

JAPANESE WAGYU BEEF 25/PER OUNCE

HOT STONE ISHIYAKI
(3 ounce minimum)

SOUP

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|---------------------------------|---|--|----|
| MISO scallions, tofu, wakame | 6 | SPICY SEAFOOD mushrooms, shrimp, scallops, clams, dashi broth | 13 |
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SEA

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| SNAPPER YUAN YAKI root vegetables, soy-dashi broth | 32 | CHILEAN SEABASS MISO pickled renkon, tomamiso | 43 |
| BRANZINO hijiki salad, ume vinaigrette, sancho salt | 35 | SCALLOPS foie gras, kabocha, seasonal mushrooms | 55 |

LAND

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| TENDERLOIN shiso crust, yuzu-miso carrots | 56 | CHICKEN AMADARE hijiki salad, yuzu kosho-amadare sauce | 28 |
| BEEF SHORTRIB gochujong demi | 45 | RIBEYE MISO pinenut miso, grilled vegetables, shiso dressing | 66 |

*CHEFS CHOICE SUSHI OMAKASE
65 / 85 / 105

*KURO NIGIRI (2 PC)

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| 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 |

*MAKI / HAND ROLL

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| 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)

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| AKAMI TUNA | 8 | SHIMA AJI STRIPE JACK | 9 |
| CHU TORO RICH TUNA BELLY | 11 | HOTATE HOKKAIDO SCALLOP | 8 |
| OTORO RICHER TUNA BELLY | 15 | MIRUGAI GEODUCK CLAM | 9 |
| SAKE SALMON | 7 | EBI SHRIMP | 6 |
| UMI MASA OCEAN TROUT | 8 | BOTAN EBI SPOT PRAWN | 9 |
| HAMACHI YELLOWTAIL | 9 | KANI SNOW CRAB | 11 |
| KANPACHI AMBERJACK | 9 | JAPANESE UNI SEA URCHIN | 16 |
| MADAI SEABREAM | 9 | IKURA SALMON ROE | 8 |
| KINME-DAI ALFONSINO | 10 | TOBIKO FLYING FISH ROE | 6 |
| HIRAME FLUKE | 7 | TAMAGO SWEET OMELETTE | 5 |
| BRONZINI SEABASS | 7 | UNAGI FRESH WATER EEL | 8 |
| AJI JACK MACKEREL | 9 | | |