

ZENSAI

EDAMAME edamame, sea salt	8	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	18
SHISHITO BONITO parmesan, soy, bonito flakes	14	CUCUMBER SUNOMONO mix seaweed, togarashi chili, amazu ponzu	12
CRISPY BRUSSELS SPROUTS pear-chive salsa, soy-honey	15	*TUNA CRISPY RICE spicy tuna, caviar	20

*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

SALAD

GREEN GODDESS heirloom tomato, crispy noodle, shiso dressing	17	NIWA local greens, baby vegetables, kuro dressing	16
MUSHROOM sautéed mushrooms, grilled baby gem, wafu-tosazu dressing	19	GRILLED ARTICHOKE lola rosa, charred honey grapes, candied pine nuts, wasabi-yuzu dressing	18

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	LOBSTER wagyu snow, mustard ponzu	40
SHRIMP key lime, garlic aioli	18	SEASONAL VEGETABLES mixed vegetables, tomato nori salt	16

CHARCOAL GRILL (2PC)

CHICKEN MOMO yakitori, hijiki-shiitake salad	18	BEEF NEGIMA ribeye, scallions, yakitori	18
SEABASS NORI bonito flakes, roasted garlic aioli	18	WAGYU sesame, nori, yakitori	24
PORK BELLY duroc pork, tomatillo-yuzu jam	14	MEKISHIKO yakitori, roasted garlic aioli, shichimi	14

JAPANESE WAGYU BEEF 25/PER OUNCE

HOT STONE ISHIYAKI
(3 ounce minimum)

SOUP

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

SNAPPER YUAN YAKI root vegetables, soy-dashi broth	32	CHILEAN SEABASS MISO pickled renkon, tamamiso	43
BRANZINO hijiki salad, ume vinaigrette, sancho salt	35	SCALLOPS U8 scallops, roasted mushrooms, shichimi butter crust	50

LAND

TENDERLOIN truffle soy demi, yuzu-miso carrots	58	CHICKEN AMADARE mixed vegetables, yuzu kosho-amadare sauce	28
BEEF SHORTRIB gochujong demi	45	RIBEYE MISO pinenut miso, grilled vegetables, shiso dressing	79

*CHEFS CHOICE SUSHI OMAKASE
65 / 85 / 105

*KURO NIGIRI (2 PC)

TUNA wasabi shoyu	16	MADAI tsukudani nori, avocado, ginger gel	18
SCALLOP orange kosho, shio kombu	16	OTORO karashi miso, puffed mustard	32
KANPACHI cucumber, shio kombu, finger lime	18	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 STRIPE 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	KANI SNOW CRAB	11
KANPACHI AMBERJACK	9	JAPANESE UNI SEA URCHIN	20
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		