

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 (2PC) Kombu vinegar, ponzu, umeboshi salsa	36

SALAD

GREEN GODDESS heirloom tomato, crispy noodles, shiso dressing	17	MUSHROOM KATSUO sauteed mushrooms, arugula, wafu-tosazu dressing, bonito flakes	19
NIWA local greens, baby vegetables, kuro dressing	16	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 foodborne 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-shitake salad	18	BEEF NEGIMA (2PC) ribeye, scallions, yakitori	18
SEABASS NORI (2PC) bonito flakes, roasted garlic aioli	14	MEKISHIKO yakitori, 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
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SEA

BRANZINO	35	CHILEAN SEABASS MISO	46
hijiki salad, ume, vinaigrette, sancho salt hijiki-shiitake		pickled renkon, tamamiso	
SCALLOPS	50	LOBSTER TRUFFLE	85
U8 scallops, roasted mushrooms, ichimi butter crust		maine lobster, ama-toza truffle, spiced onion rings, seasonal truffles	
OCTOPUS	32		
grilled spanish octopus, pickillo shiso aioli, nasu miso			

LAND

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

*CHEFS CHOICE SUSHI OMAKASE

65 / 85 / 105

*KURO NIGIRI (2PC)

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

*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	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
BRONZINI SEABASS	7		
AJI JACK MACKEREL	9		