

## MAKI / HAND ROLL

YELLOWTAIL SCALLION	10	8	TORO SCALLION	16	14
YELLOWTAIL PEPPER	11	8	SOFTSHELL CRAB	15	
KURO CALIFORNIA	12	9	KURO MAKI	16	
SHRIMP TEMPURA	12	9	HOUSE VEGETABLE	7	6
SPICY TUNA	11	8	AVOCADO CUCUMBER	7	6
SPICY SALMON	10	7	UME SHISO	7	6
TUNA AVOCADO	12	9	UNI SHISO		15
SALMON AVOCADO	11	8	IKURA		10
EEL CUCUMBER	12	9			

## SUSHI / SASHIMI (1 PC)

AKAMI TUNA	6	IKE HOTATE LIVE SCALLOP	MP
CHU TORO RICH TUNA BELLY	8	HOTATE HOKKAIDO SCALLOP	6
OTORO RICHER TUNA BELLY	10	MIRUGAI GEODUCK CLAM	7
SAKE SALMON	5	TAKO OCTOPUS	6
UMI MASA OCEAN TROUT	6	EBI SHRIMP	5
HAMACHI YELLOWTAIL	6	BOTAN EBI SPOT PRAWN	6
KANPACHI AMBERJACK	6	KANI KING CRAB	7
MADAI SEABREAM	6	UNI SEA URCHIN	8
KINME-DAI ALFONSINO	8	JAPANESE UNI SEA URCHIN	12
HIRAME FLUKE	5	IKURA SALMON ROE	6
BRONZINI SEABASS	5	TOBIKO FLYING RISH ROE	4
AJI JACK MACKEREL	6	TAMAGO SWEET OMELETTE	4
SABA MACKEREL	6	UNAGI FRESH WATER EEL	5
SHIMA AJI STRIPE JACK	7	ANAGO SALTWATER EEL	5

## ZENSAI

KURO EDAMAME black edamame, sea salt	6	CUCUMBER SUNOMONO wakame seaweed, togarashi chili, tosazu jelly	9
SHISHITO BONITO parmesan, soy, bonito flakes	8	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	16
CRISPY BRUSSELS SPROUTS pears, chives, soy-honey	9	TUNA CRISPY RICE spicy tuna, caviar	16

## CHEFS CHOICE SASHIMI OMAKASE 50

16 PC

## CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	16	SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	18
BRONZINI SASHIMI myoga, ume, kombu gel	18	TUNA TATAKI creamy avocado, lime soy, miso bagna cauda	20
OYSTERS kombu mignonette	18	TORO TARTAR vegetable crudité, nori tsukudani, lime soy	24
HAMACHI PEPPER SASHIMI cucumber daikon salsa, cilantro, jalapeno ponzu	22		

## SALAD

GREEN GODDESS heirloom tomato, crispy noodle, shiso dressing	14	MUSHROOM KATSUO sautéed mushrooms, arugula, tosazu dressing	15
NIWA local greens, baby vegetables, kuro dressing	12	HEARTS OF PALM arugula, herbs, sherry vinaigrette	18

## TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle vinaigrette	16	CORN KAKIAGE furikake, ichimi spice	15
SHRIMP key lime, garlic aioli	18	SEASONAL VEGETABLES mixed vegetables, carrot salt	14
CLAMS japanese 12-spice, nori aioli	14	SCALLOP spiced edamame, yuzu kosho yogurt	20
KING CRAB okinawan potato, espelette pepper	25	LOBSTER maitake mushrooms, lemon aioli	27

## ROBATA CHARCOAL GRILL (2PC)

CHICKEN MOMO yuzu kosho, olive oil	9	BEEF SHISHITO tenderloin, ichimi jus	10
SEABASS NORI bonito flakes, roasted garlic aioli	12	BEEF NEGIMA ribeye, scallions, yakitori	14
SHRIMP shiso, shallots, champagne vinegar aioli	12	WAGYU sesame, nori, yakitori	20
AVOCADO (1 PC) carrot, ginger, wasabi-lime gel	8	PORK BELLY berkshire pork, scallions, ginger, miso glaze	10
CORN "MEKISHIKO" parmesan, ichimi spice, roasted garlic aioli	11		

## JAPANESE WAGYU BEEF 24/per ounce

HOT STONE ISHIYAKI / JAPANESE CHARCOAL GRILL  
(3 ounce minimum)

## SOUP

MISO scallions, tofu, wakame	5	CHAWAN MUSHI shrimp, chicken, shiitake, steamed savory custard	8
SPICY SEAFOOD mushrooms, shrimp, scallops, dashi broth	12		

## SEA

SNAPPER NITSUKE root vegetables, soy-dashi broth	25	CHILEAN SEABASS MISO pickled daikon, tamamiso	29
SALMON KARÉ seasonal vegetables, cauliflower, japanese curry	24	HALIBUT CARTOCCIO root vegetables, ginger salsa, kimizu	36
LOBSTER SHISO shell roasted, shiso kimizu	50		

## LAND

KOJI LAMB cauliflower, kabocha croquette, blueberry jus	34	CHICKEN AMADARE broccolini, yuzu kosho-amadare sauce	22
TENDERLOIN sunchoke spuma, chips, shiso-jus	38	RIBEYE MISO pinenut miso, grilled asparagus, shiso dressing	43
WAGYU DONBURI braised shortrib, onsen tamago, jus	23		

CHEFS CHOICE SUSHI OMAKASE 50  
(1 ROLL, 12PC)

## KURO NIGIRI (2 PC)

TUNA truffle tofu	12	SEARED SALMON chive, onion sauce	10
SEARED HAMACHI cilantro, jalapeno ponzu	12	KING CRAB yuzu miso, kizami yuzu	14
SEARED SCALLOP red yuzu kosho	12	MADAI tsukudani nori, kombu	12
KANPACHI cucumber, shio kombu	12	OTORO momiji oroshi, ponzu	20
HOUSE SMOKED TROUT shiso, yuzu kosho aioli	12	WAGYU sukiyaki onion, shichimi	16