CHEF'S CHOICE SUSHI OR SASHIMI OMAKASE

CLASSIC OR EXOTIC - $75 (8PC) / $135 (14PC)

MAKI / HAND ROLL

YELLOWTAIL SCALLION	13	10	KURO CALIFORNIA	26	22
YELLOWTAIL PEPPER	14	12	SHRIMP TEMPURA	14	11
SPICY TUNA	14	10	TORO SCALLION	18	16
SPICY SALMON	14	10	AVOCADO CUCUMBER	10	8
TUNA AVOCADO	15	11	HOUSE VEGETABLE	10	8
SALMON AVOCADO	15	11	OKINAWA ROLL	12	10
EEL CUCUMBER	14	10	SOFTSHELL CRAB	16	
SPICY SCALLOP	18	16	SURF & TURF ROLL	40	
UNI SHISO		26	KURO MAKI	20	

SUSHI / SASHIMI (1 PC)

MAGURO TUNA	9	EBI SHRIMP	6
CHU TORO RICH TUNA BELLY	15	MIRUGAI GEODUCK CLAM	9
OTORO RICHER TUNA BELLY	17	TAKO OCTOPUS	7
SAKE NZ KING SALMON	9	JAPANESE UNI SEA URCHIN	MP
HAMACHI YELLOWTAIL	8	IKURA HOUSE CURED SALMON ROE	7
HIRAME FLUKE	9	TOBIKO FLYING FISH ROE	6
NODO GURO BLACK THROAT SEAPERCH	11	TAMAGO SWEET OMELETTE	6
TAI JAPANESE SNAPPER	9	SALMON ZUKE* SALMON BELLY	10
UNAGI FRESH WATER EEL	7	TUNA ZUKE* TUNA BELLY	15
HOTATE SCALLOP	8	HAMACHI ZUKE* HAMACHI BELLY	10
BOTAN EBI SPOT PRAWN	9	MASU ZUKE* FRESH WATER TROUT	10

*ZUKE is a traditional style of marinating and preserving fish in a traditional soy blend

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ZENSAI

KURO EDAMAME (traditional or spicy) 10/12
black edamame, sea salt

SHISHITO PEPPERS 12
parmesan, soy, bonito flakes

CRISPY BRUSSELS SPROUTS 12
pears, chives, soyhoney

GYOZA 18
chicken, scallion, momiji ponzu

WAGYU TACOS 18
spicy cilantro, soy shallots, aji amarillo aioli

TUNA CRISPY RICE 20
spicy tuna, caviar

LOBSTER DUMPLINGS 24
corn purée, citrus arare

UDON 17
onsen tamago, pork belly, miso cream

SOUP

MISO 9
scallions, tofu, wakame

SPICY SEAFOOD 16
mushrooms, calamari, scallops, dashi broth

CHAWAN MUSHI 14
scallop, chicken, dashi broth

SALAD

GREEN GODDESS 15
heirloom cherry tomato, crispy noodle, shiso dressing

NIWA 14
local greens, baby vegetables, kuro dressing

CUCUMBER SUNOMONO 12
ama-ponzu, wakame

CHILLED

HOKKAIDO SCALLOP SASHIMI 22
yuzu gel, young ginger, sea salt

SEARED SALMON SASHIMI 21
apple chutney, japanese 12-spice, creamy sesame

HAMACHI PEPPER 21
cucumber daikon salsa, cilantro, jalapeno ponzu

TORO TARTAR 34
miso wasabi dressing, ao-nori rice crisp, vegetables

SALMON BOWL 21
cucumber, avocado, sesame ponzu

TUNA TATAKI 26
creamy avocado, lime soy gel, miso bagna cauda

#1 Hotel Restaurant in the Country by USA Today
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TEMPURA

SEASONAL VEGETABLES 18
root vegetables, nori salt

CRISPY WHITE FISH 21
tobanjan, curly scallion

CHICKEN KARAAGE 19
japanese fried chicken, shichimi, garlic aioli

SWEET POTATO 17
koshyo remoulade, ginger salt

SHRIMP 24
key lime, garlic aioli

SOFTSHELL CRAB 28
asparagus, lemongrass aioli

LOBSTER 39
lemon aioli, pickled shallot

SCALLOP 23
nori aioli, pickled radicchio

ROBATA CHARCOAL GRILL

CHICKEN MOMO 20
yakitory, scallion

PORK BELLY 18
chili miso, nashi relish

BEEF NEGIMA 17
ribeye, scallions, yakitori, sesame

RIBEYE SKEWERS 21
pine nut miso, sesame

WAGYU LOLLIPOPS 24
sesame seed, ao-nori

SEABASS NORI 19
bonito flakes, roasted garlic aioli

EGGPLANT 15
miso, sesame scallion

ASPARAGUS 15
lemongrass aioli, shichimi

CORN MEKISHIKO 16
parmesan, roasted garlic aioli, ichimi

POTATO 16
truffle aioli, bonito, garlic chip

A5 JAPANESE WAGYU STRIPLOIN

28/per ounce- 3oz Minimum

Kumamoto Prefecture

HOT STONE ISHIYAKI/HOUBAYAKI

A5 JAPANESE WAGYU TENDERLOIN

28/per ounce- 3oz Minimum

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HOT STONE ISHIYAKI/HOUBAYAKI

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DONBURI

WAGYU 28
braised short rib, onsen tamago, jus

PORK BELLY 25
onsen tamago, sous vide pork belly, scallion

WILD MUSHROOM 23
mushroom soy dashi, onsen tamago, shichimi

OYAKODON 25
airline chicken breast, onsen tamago

SEA

SALMON 38
shiroan purée, koji crema, yuzu oil

WHOLE FISH (fried or roasted) MP
sansho salt, spicy oil, shiso chimichurri

SCALLOPS 42
koshyo butter, jicama pickle, shiso oil

CHILEAN SEABASS MISO 48
pickled daikon, tamamiso

YAKISOBA 38
clam, mussel, scallop, shrimp

LAND

BEEF SHISHITO 52
tenderloin, grilled shishito peppers, ichimi jus

SHORTRIB 55
shiso, creamy sesame, soy jus

WAGYU RIBEYE 85
takuan, sansyo sea salt, shiso chimichurri

LAMB 50
miso-mustard, nori-herb crust, radish

CHICKEN 39
koshyo amadare, nasu, daikon

KURO NIGIRI (2PC)

KANPACHI 18
cucumber gel, shio kombu

TROUT 16
yuzu kosho aioli, shiso

SCALLOP 18
yuzu gel, arashio

WAGYU 26
chojan, sesame

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