

OMAKASE "CHEF'S CHOICE" SUSHI OR SASHIMI

CLASSIC / EXOTIC 135

MAKI / HAND ROLL

YELLOWTAIL SCALLION	13	10	KURO CALIFORNIA	26	22
YELLOWTAIL PEPPER	14	12	TORO SCALLION	18	16
TUNA ROLL	15	14	AVOCADO CUCUMBER	10	8
SHRIMP TEMPURA	14	11	HOUSE VEGETABLE	10	8
SPICY TUNA	14	10	OKINAWA ROLL	12	10
SPICY SALMON	14	10	SOFTSHELL CRAB	16	
TUNA AVOCADO	15	11	SPICY TORO TEMPURA	25	
SALMON AVOCADO	15	11	SURF & TURF ROLL	40	
EEL CUCUMBER	14	10	DOUBLE HAMACHI ROLL	24	
SPICY SCALLOP		16	SPICY MISO BASS ROLL	20	

SUSHI / SASHIMI (1 PC)

MAGURO TUNA	9	BOTAN EBI SPOT PRAWN	9
CHU TORO RICH TUNA BELLY	15	EBI SHRIMP	6
OTORO RICHER TUNA BELLY	17	MIRUGAI GEODUCK CLAM	9
NEGI TORO CHOPPED TUNA BELLY+SCALLION	9	TSUBUGAI HOKKAIDO CONCH	9
KING SAKE NZ KING SALMON	9	AWABI ABALONE	9
YUKI MASU FRESH WATER TROUT	10	TAKO OCTOPUS	7
COLD SMOKED MASU OCEAN TROUT	9	LIVE TAKO LIVE OCTOPUS	10
WILD BURI GIANT YELLOWTAIL	10	JAPANESE UNI SEA URCHIN	MP
HAMACHI YELLOWTAIL	8	IKURA HOUSE CURED SALMON ROE	7
HIRAME FLUKE	9	TOBIKO FLYING FISH ROE	6
AGED KANPACHI JAPANESE AMBERJACK	10	TAMAGO SWEET OMELETTE	6
NODO GURO BLACK THROAT SEAPERCH	11	SALMON ZUKE* SALMON BELLY	10
SHIMA AJI STRIPED JACK	10	TUNA ZUKE* TUNA BELLY	15
SABA MACKERAL (modern or traditional)	10	HAMACHI ZUKE* HAMACHI BELLY	10
TAI JAPANESE SNAPPER	9	MASU ZUKE* FRESH WATER TROUT	10
UNAGI FRESH WATER EEL	7		

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ZENSAI

KURO EDAMAME (traditional or spicy) black edamame, sea salt	10/12	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	18
SHISHITO PEPPERS parmesan, soy, bonito flakes	12	TUNA CRISPY RICE spicy tuna, caviar	20
CRISPY BRUSSELS SPROUTS pears, chives, soy-honey	12	LOBSTER DUMPLINGS squash puree, nori butter	24
GYOZA chicken, scallion, momiji ponzu	18	CUCUMBER SUNOMONO black sesame, ichimi ponzu	14

SOUP

MISO scallions, tofu, wakame	9
SPICY SEAFOOD mushrooms, shrimp, scallops, dashi broth	16
TRUFFLE CHAWAN MUSHI truffle potato, chive, add lobster +\$2	14

SALAD

GREEN GODDESS heirloom tomato, crispy noodle, shiso dressing	17
NIWA local greens, baby vegetables, kuro dressing	14
MUSHROOM KATSUO soy lemon, bonito, scallion	16

CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	22	TORO TARTAR miso wasabi dressing, ao nori rice crisp, vegetables	34
SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	21	SEAFOOD CEVICHE seasonal seafood, sudachi dressing	21
HAMACHI PEPPER cucumber daikon salsa, cilantro, jalapeno ponzu	21	TAKO CARPACCIO live octopus, lemon, sea salt	25
SALMON BOWL cucumber, avocado, sesame ponzu	21	SAIKYO MONK FISH LIVER yuzu dressing, miso marinated bass, tobiko	15

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TEMPURA

SEASONAL VEGETABLES root vegetables, nori salt	19	SHRIMP key lime, garlic aioli	24
CRISPY WHITE FISH tobanjan, curly scallion	21	SOFTSHELL CRAB asparagus, lemongrass aioli	28
CHICKEN KARAAGE japanese fried chicken, shichimi, garlic aioli	20	LOBSTER garlic powder, charred scallion aioli	32

ROBATA CHARCOAL GRILL

CHICKEN MOMO samjang, scallion	19	SEABASS NORI bonito flakes, roasted garlic aioli	19
PORK BELLY tamamiso, apple chutney	18	AVOCADO sesame gremolata, wasabi lime, apple chutney	16
BEEF NEGIMA ribeye, scallions, yakitori	17	BROCCOLINI creamy sesame, garlic chips	15
RIBEYE SKEWERS pine nut miso, sesame	21	ASPARAGUS lemongrass aioli, shichimi	15
WAGYU LOLLIPOPS sesame seed, ao-nori	24	SEASONAL VEGETABLES kuro dressing, garlic chips	15

A5 JAPANESE WAGYU BEEF 35/per ounce

Kumamoto Prefecture

HOT STONE ISHIYAKI

(3 ounce minimum)

A5 JAPANESE WAGYU BEEF 35/per ounce

Kumamoto Prefecture

HOUBAYAKI OVER BINCHOTAN

(3 ounce minimum)

DONBURI

WAGYU braised short rib, onsen tamago, jus	28	SCALLOPS sweet potato gnocchi, edamame, lemon shiro shoyu	42
PORK BELLY onsen tamago, sous vide pork belly, scallion	25	CHILEAN SEABASS MISO pickled daikon, tamamiso	48
WILD MUSHROOM mushroom soy dashi, onsen tamago, shichimi	23	SALMON YAKI sweet yaki glaze, nimono vegetable, scallion	40
OYAKODON airline chicken breast, onsen tamago	25	WHOLE FISH (FRIED OR ROASTED) sansho salt, spicy oil, shiso chimichurri	MP

SEA

LAND

BEEF SHISHITO tenderloin, grilled shishito peppers, ichimi jus	41	WAGYU RIBEYE takuan, sansyo sea salt, shiso chimichurri	85
SHORTRIB shiso, creamy sesame, soy jus	55	LAMB KARE roasted vegetables, japanese curry	63