

OMAKASE "TRUST THE CHEF" SUSHI

CLASSIC / EXOTIC

135

MAKI / HAND ROLL

YELLOWTAIL SCALLION	13	10	TUNA ROLL	15	14
YELLOWTAIL PEPPER	14	12	TORO SCALLION	18	16
KURO CALIFORNIA	17	14	AVOCADO CUCUMBER	10	8
SHRIMP TEMPURA	14	11	HOUSE VEGETABLE	10	8
SPICY TUNA	14	10	OKINAWA ROLL <small>sweet potato tempura</small>	12	
SPICY SALMON	14	10	SOFTSHELL CRAB	16	
TUNA AVOCADO	15	11	REGGIE ROLL <small>spicy toro tempura</small>	25	
SALMON AVOCADO	15	11	SURF & TURF ROLL	40	
EEL CUCUMBER	14	10	DOUBLE HAMACHI ROLL	24	
			SPICY MISO BASS ROLL	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	TSUBUGAI CONCH	9
NEGI TORO CHOPPED TUNA BELLY+SCALLION	9	AWABI ABALONE	9
KING SAKE NZ KING SALMON	9	TAKO OCTOPUS	7
HAMACHI YELLOWTAIL	8	JAPANESE UNI SEA URCHIN	MP
HIRAME FLUKE	9	IKURA HOUSE CURED SALMON ROE	7
AGED KANPACHI JAPANESE AMBER-JACK	10	TOBIKO FLYING FISH ROE	6
	11	TAMAGO SWEET OMELETTE	6
NODO GURO SEAPERCH	10	UNAGI FRESH WATER EEL	7
SHIMA AJI STRIPED JACK	10	SALMON ZUKE* SALMON BELLY	10
WILD BURI GIANT YELLOWTAIL	10	TUNA ZUKE* TUNA BELLY	15
SABA MACKERAL (modern or traditional)	9	HAMACHI ZUKE* HAMACHI BELLY	10
TAI JAPANESE SNAPPER	9	YUKI MASU ZUKE* FRESH WATER TROUT	10
COLD SMOKED MASU OCEAN TROUT	9		

*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) <small>black edamame, sea salt</small>	10/12	WAGYU TACOS	18
		<small>spicy cilantro, soy shallots, aji amarillo aioli</small>	
SHISHITO PEPPERS	12	TUNA CRISPY RICE	20
<small>parmesan, soy, bonito flakes</small>		<small>spicy tuna, caviar</small>	
CRISPY BRUSSELS SPROUTS	12	YAKIUDON	19
<small>pears, chives, soy-honey</small>		<small>pork belly, udon noodles</small>	
GYOZA	18	LOBSTER DUMPLINGS	24
<small>chicken, scallion, momiji ponzu</small>		<small>kabocha puree, nori butter</small>	

SOUP

MISO	9
<small>scallions, tofu, wakame</small>	
SPICY SEAFOOD	18
<small>mushrooms, shrimp, scallops, dashi broth</small>	

SALAD

GREEN GODDESS	18
<small>heirloom tomato, crispy noodle, shiso dressing</small>	
NIJUA	16
<small>local greens, baby vegetables, kuro dressing</small>	

CHILLED

HOKKAIDO SCALLOP SASHIMI	22	TORO TARTAR	34
<small>yuzu gel, young ginger, sea salt</small>		<small>miso wasabi dressing, ao nori rice crisp, vegetables</small>	
SEARED SALMON SASHIMI	21	HAMACHI PEPPER	19
<small>apple chutney, japanese 12-spice, creamy sesame</small>		<small>jalapeno ponzu, serrano pepper</small>	
TUNA AVOCADO BOWL	19	SEAFOOD CEVICHE	21
<small>yuzu, black garlic ponzu, wasabi lime gel</small>		<small>seasonal seafood, sudachi dressing</small>	
		SAIKYO MISO FOIE GRAS	24
		<small>cherry soy, miso marinated bass, tobiko</small>	

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TEMPURA

SEASONAL VEGETABLES mixed vegetables, carrot salt	19	CRISPY WHITE FISH tobanjan, curly scallion	21
SCALLOP TEMPURA curried edamame, yuzu kosho yogurt	22	SHRIMP key lime, garlic aioli	24
SOFTSHELL CRAB asparagus, lemongrass aioli	28	CHICKEN KARAAGE japanese fried chicken, shichimi, garlic aioli	20

ROBATA CHARCOAL GRILL

CHICKEN MOMO yuzu kosho, olive oil	19	WAGYU LOLLIPOPS sesame seed, ao-nori	24
SEABASS NORI bonito flakes, roasted garlic aioli	19	MISO EGGPLANT kuro gremolata, scallion, tamamiso	14
BEEF NEGIMA ribeye, scallions, yakitori	17	FINGERLING POTATO scallion puree	14
PORK BELLY tamamiso, apple chutney	18	BROCCOLINI creamy sesame aioli, garlic chips	15
RIBEYE SKEWERS pine nut miso, sesame	21		

A5 JAPANESE WAGYU BEEF 35/per ounce

Hokkaido Prefecture / Chateau Uenae Farms

HOT STONE ISHIYAKI

(3 ounce minimum)

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Hokkaido Prefecture / Chateau Uenae Farms

HOUBAYAKI OVER BINCHOTAN

(3 ounce minimum)

DONBURI

WAGYU braised shortrib, onsen tamago, jus	28	WILD MUSHROOM mushroom soy dashi, onsen tamago, shichimi	23
PORK BELLY onsen tamago, sous vide pork belly, scal-	25	UNAGI DON furikake, takuan, kuro goma	26

LAND

BEEF SHISHITO tenderloin, grilled shishito peppers, ichimi jus	41	WAGYU RIBEYE takuan, sansyo sea salt, shiso chimichurri	85
SHORTTRIB shiso, creamy sesame, soy jus	55		

SEA

SCALLOPS kabocha puree, sweet potato	42	CHILEAN SEABASS MISO pickled daikon, tamamiso	48
WHOLE FISH (FRIED OR ROASTED) sansho salt, spicy oil, shiso chimichurri	MP	LOBSTER lobster-nori butter, sauteed vegetables	51