

## ZENSAI

EDAMAME  
sea salt

SPICY EDAMAME  
sweet chili, shichimi, roasted peanuts

SHISHITO BONITO  
parmesan, soy, sesame-bonito flakes

CRISPY BRUSSELS SPROUTS  
pear-chive salsa, soy-honey

WAGYU TACOS  
spicy cilantro, soy shallots, aji amarillo aioli

CUCUMBER SUNOMONO  
mix seaweed, togarashi chili, amazu ponzu

\*TUNA CRISPY RICE  
spicy tuna, caviar

\*CHEF'S CHOICE SASHIMI OMAKASE  
FOR TWO  
FOR FOUR

## \*CHILLED

HOKKAIDO SCALLOP SASHIMI  
yuzu gel, young ginger, sea salt

HAMACHI PEPPER SASHIMI  
cucumber daikon salsa, cilantro, jalapeno ponzu

KANPACHI SASHIMI  
yuzu-dashi, pickled cucumber salsa, yuzu kosho oil

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

TUNA TATAKI  
creamy avocado, lime soy, miso bagna cauda

OYSTERS 3 WAYS (6PC)  
kombu vinegar, ponzu, umeboshi salsa

## SALAD

KANI SALAD  
snow crab, daikon, orange gomadare

NIJJA  
local greens, baby vegetables, kuro dressing

MUSHROOM KATSUO  
sautéed mushrooms, arugula, wafu-tosazu  
dressing, bonito flakes

GREEN GODDESS  
heirloom tomatoes, crispy noodles, shiso dressing

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

### SHRIMP

key lime, garlic aioli

### LOBSTER

maitake mushrooms, lemon aioli

### SEASONAL VEGETABLES

mixed vegetables, tomato nori salt

### SOFT SHELL CRAB

roasted garlic aioli, red radish, furikake

### CORN KAKIAGE

furikake, ichimi spice

## CHARCOAL GRILL

### CHICKEN MOMO

yakitori, hijiki-shiitake salad

### SEABASS NORI (2PC)

bonito flakes, roasted garlic aioli

### WAGYU (2PC)

sesame, nori, yakitori

### BEEF NEGIMA (2PC)

ribeye, scallions, yakitori

### CORN "MEKISHIKO"

roasted garlic aioli, parmesan, ichimi

### OCTOPUS

onion relish, soy glaze, fresno

## JAPANESE WAGYU BEEF

HOT STONE ISHIYAKI  
(3 ounce minimum)

## SOUP

### SPICY SEAFOOD

mixed seafood, mushroom, cabbage, dashi broth

### MISO

scallions, tofu, wakame

## SEA

### BRANZINO

hijiki-shiitake salad, ume vinaigrette, sansho salt

### SCALLOPS

U8 scallops, roasted mushrooms, shichimi butter crust

### LOBSTER KAMAMESHI

exotic mushroom, black truffles, parmesan

### CHILEAN SEABASS MISO

pickled renkon, tamamiso

### LOBSTER TRUFFLE

maine lobster, ama-toza truffle, spiced onion rings, seasonal truffles

## LAND

### TENDERLOIN

maitake, togarashi sweet soy, micro sorrel

### BEEF SHORTRIB

gochujang demi, pickled fresnos, creamy sesame

### SKIRT STEAK

marinated skirt steak, grilled broccolini, sansho au poivre

### CHICKEN AMADARE

mixed vegetables, yuzu kosho-amadare sauce

### RIBEYE MISO

pine nut miso, grilled vegetables, shiso dressing

### LAMB CHOP

eggplant sesame, soba salad, pomegranate yakitori

\*CHEF'S CHOICE SUSHI OMAKASE  
FOR TWO  
FOR FOUR

## \*KURO NIGIRI (2 PC)

### TUNA

wasabi shoyu

### SCALLOP

orange kosho, shio kombu

### KANPACHI

cucumber, shio kombu, finger lime

### KING SALMON

sherry-su, crispy shallots, truffle oil

### SHIMA AJI

moromi-miso, kizami wasabi

### MADAI

tsukudani nori, avocado, ginger gel

### OTORO

karashi miso, puffed mustard

### WAGYU

spicy miso, tsume

## \*MAKI / HAND ROLL

YELLOWTAIL SCALLION  
YELLOWTAIL PEPPER  
KURO CALIFORNIA  
SHRIMP TEMPURA  
SPICY TUNA  
SPICY SALMON  
TUNA AVOCADO  
SALMON AVOCADO  
EEL CUCUMBER

TORO SCALLION  
SOFTSHELL CRAB  
KURO MAKI  
HOUSE VEGETABLE  
AVOCADO CUCUMBER  
UME SHISO  
UNI SHISO  
IKURA  
SPICY SCALLOP

## \*SUSHI / SASHIMI (1 PC)

AKAMI  
TUNA  
CHUTORO  
RICH TUNA BELLY  
OTORO  
RICHER TUNA BELLY  
SAKE  
SALMON  
HAMACHI  
YELLOWTAIL  
KANPACHI  
AMBERJACK  
MADAI  
SEABREAM  
KINMEDAI  
ALFONSINO  
HIRAME  
FLUKE  
BRANZINO  
SEABASS

AJI  
JACK MACKEREL  
SHIMA AJI  
STRIPED JACK  
HOTATE  
HOKKAIDO SCALLOP  
MIRUGAI  
GEODUCK CLAM  
EBI  
SHRIMP  
JAPANESE UNI  
SEA URCHIN  
IKURA  
SALMON ROE  
TOBIKO  
FLYING FISH ROE  
TAMAGO  
SWEET OMELETTE  
UNAGI  
FRESH WATER EEL