

\*MAKI / HAND ROLL

YELLOWTAIL SCALLION	16	10	TORO SCALLION	20	14
YELLOWTAIL PEPPER	16	10	SOFTSHELL CRAB	18	
KURO CALIFORNIA	18	12	KURO MAKI	17	
SHRIMP TEMPURA	16	10	HOUSE VEGETABLE	12	8
SPICY TUNA	16	12	AVOCADO CUCUMBER	8	7
SPICY SALMON	14	9	UME SHISO	7	6
TUNA AVOCADO	17	13	UNI SHISO		21
SALMON AVOCADO	15	10	IKURA		13
EEL CUCUMBER	16	10	SPICY SCALLOP		14

ZENSAI

EDAMAME sea salt	10	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	19
SPICY EDAMAME sweet chili, shichimi, roasted peanuts	12	CUCUMBER SUNOMONO mix seaweed, togarashi chili, amazu ponzu	12
SHISHITO BONITO parmesan, soy, sesame-bonito flakes	15	*TUNA CRISPY RICE spicy tuna, caviar	21
CRISPY BRUSSELS SPROUTS pear-chive salsa, soy-honey	15		

\*CHEF'S CHOICE SASHIMI OMAKASE  
FOR TWO 65 / 85 / 105  
FOR FOUR 130 / 170 / 210

\*SUSHI / SASHIMI (1 PC)

AKAMI TUNA	8	SHIMA AJI STRIPED JACK	9
CHUTORO RICH TUNA BELLY	12	HOTATE HOKKAIDO SCALLOP	8
OTORO RICHER TUNA BELLY	16	EBI SHRIMP	6
SAKE SALMON	7	JAPANESE UNI SEA URCHIN	20
HAMACHI YELLOWTAIL	9	IKURA SALMON ROE	8
KANPACHI AMBERJACK	9	TOBIKO FLYING FISH ROE	6
MADAI SEABREAM	9	TAMAGO SWEET OMELETTE	5
KINMEDAI ALFONSINO	11	UNAGI FRESH WATER EEL	8
HIRAME FLUKE	8		
BRANZINO SEABASS	7		
AJI JACK MACKEREL	9		

\*CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	22	SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	24
HAMACHI PEPPER SASHIMI cucumber daikon salsa, cilantro, jalapeno ponzu	30	TUNA TATAKI creamy avocado, lime soy, miso bagna cauda	28
KANPACHI SASHIMI yuzu-dashi, pickled cucumber salsa, yuzu kosho oil	28	OYSTERS 3 WAYS (6PC) kombu vinegar, ponzu, umeboshi salsa	36

SALAD

KANI SALAD snow crab, daikon, orange gomadare	26	MUSHROOM KATSUO sautéed mushrooms, arugula, wafu-tosazu dressing, bonito flakes	20
NIWA local greens, baby vegetables, kuro dressing	18	GREEN GODDESS heirloom tomatoes, crispy noodles, shiso dressing	19

## TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle-yuzu kosho aioli	21	SEASONAL VEGETABLES mixed vegetables, tomato nori salt	16
SHRIMP key lime, garlic aioli	21	SOFT SHELL CRAB roasted garlic aioli, red radish, furikake	28

## CHARCOAL GRILL

CHICKEN MOMO yakitori, hijiki-shiitake salad	18	BEEF NEGIMA (2PC) ribeye, scallions, yakitori	18
SEABASS NORI (2PC) bonito flakes, roasted garlic aioli	18	CORN "MEKISHIKO" roasted garlic aioli, parmesan, ichimi	14
WAGYU (2PC) sesame, nori, yakitori	24	OCTOPUS onion relish, soy glaze, fresno	32

JAPANESE WAGYU BEEF  
HOT STONE ISHIYAKI  
(30 per ounce / 3 ounce minimum)

## SOUP

SPICY SEAFOOD mixed seafood, mushroom, cabbage, dashi broth	15	MISO scallions, tofu, wakame	7
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## SEA

BRANZINO hijiki-shiitake salad, ume vinaigrette, sansho salt	35	CHILEAN SEABASS MISO pickled renkon, tamamiso	46
SCALLOPS U8 scallops, roasted mushrooms, shichimi butter crust	50	LOBSTER TRUFFLE maine lobster, ama-toza truffle, spiced onion rings, seasonal truffles	85
LOBSTER KAMAMESHI exotic mushroom, black truffles, parmesan	75		

## LAND

TENDERLOIN maitake, togarashi sweet soy, micro sorrel	60	CHICKEN AMADARE mixed vegetables, yuzu kosho-amadare sauce	28
BEEF SHORTRIB gochujang demi, pickled fresnos, creamy sesame	45	RIBEYE MISO pine nut miso, grilled vegetables, shiso dressing	79
SKIRT STEAK marinated skirt steak, grilled broccolini, sansho au poivre	48	LAMB CHOP eggplant sesame, soba salad, pomegranate yakitori	35

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## \*KURO NIGIRI (2 PC)

TUNA wasabi shoyu	16	SHIMA AJI moromi-miso, kizami wasabi	18
SCALLOP orange kosho, shio kombu	16	MADAI tsukudani nori, avocado, ginger gel	18
KANPACHI cucumber, shio kombu, finger lime	18	OTORO karashi miso, puffed mustard	32
KING SALMON sherry-su, crispy shallots, truffle oil	24	WAGYU spicy miso, tsume	26