ZENSAI

EDAMAME 10
sea salt

SPICY EDAMAME 12
sweet chili, shichimi, roasted peanuts

SHISHITO BONITO 15
parmesan, soy, sesame-bonito flakes

CRISPY BRUSSELS SPROUTS 15
pear-chive salsa, soy-honey

WAGYU TACOS 20
spicy cilantro, soy shallots, aji amarillo aioli

CUCUMBER SUNOMONO 12
mix seaweed, togarashi chili, amazu ponzu

***TUNA CRISPY RICE** 22
spicy tuna, caviar

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

*CHILLED

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

HAMACHI PEPPER SASHIMI 30
cucumber daikon salsa, cilantro, jalapeno ponzu

KANPACHI SASHIMI 28
yuzu-dashi, pickled cucumber salsa, yuzu kosho oil

SEARED SALMON SASHIMI 24
apple chutney, japanese 12-spice, creamy sesame

TUNA TATAKI 28
creamy avocado, lime soy, miso bagna cauda

OYSTERS 3 WAYS (6PC) 36
kombu vinegar, ponzu, umeboshi salsa

SALAD

KANI SALAD 28
snow crab, daikon, orange gomadare

NIWA 18
local greens, baby vegetables, kuro dressing

MUSHROOM KATSUO 20
sauteed mushrooms, arugula, wafu-tosazu dressing, bonito flakes

GREEN GODDESS 19
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 21
hazelnut furikake, truffle-yuzu kosho aioli

SHRIMP 23
key lime, garlic aioli

SEASONAL VEGETABLES 16
mixed vegetables, carrot nori salt

SOFT SHELL CRAB 28
roasted garlic aioli, red radish, furikake

CHARCOAL GRILL

CHICKEN MOMO 20
yakitori, hijiki-shiitake salad

SEABASS NORI (2PC) 19
bonito flakes, roasted garlic aioli

WAGYU (2PC) 24
sesame, nori, yakitori

BEEF NEGIMA (2PC) 22
ribeye, scallions, yakitori

CORN "MEKISHIKO" 18
roasted garlic aioli, parmesan, ichimi

OCTOPUS 32
onion relish, soy glaze, fresno

JAPANESE WAGYU BEEF

HOT STONE ISHIYAKI
(30 per ounce / 3 ounce minimum)

SOUP

SPICY SEAFOOD 15
mixed seafood, mushroom, cabbage, dashi broth

MISO 7
scallions, tofu, wakame

SEA

BRANZINO 35
hijiki-shiitake salad, ume vinaigrette, sansho salt

SCALLOPS 50
U8 scallops, roasted mushrooms, shichimi butter crust

LOBSTER KAMAMESHI 75
exotic mushroom, black truffles, parmesan

CHILEAN SEABASS MISO 53
pickled renkon, tamamiso

LOBSTER TRUFFLE 85
maine lobster, ama-toza truffle, spiced onion rings, seasonal truffles

LAND

TENDERLOIN 60
maitake, togarashi sweet soy, micro sorrel

BEEF SHORTRIB 49
gochujang demi, pickled fresnos, creamy sesame

SKIRT STEAK 48
marinated skirt steak, grilled broccolini, sansho au poivre

CHICKEN AMADARE 28
mixed vegetables, yuzu kosho-amadare sauce

RIBEYE MISO 79
pine nut miso, grilled vegetables, shiso dressing

LAMB CHOP 35
eggplant sesame, soba salad, pomegranate yakitori

*CHEF'S CHOICE SUSHI OMAKASE

FOR TWO 65 / 85 / 105
FOR FOUR 130 / 170 / 210

*KURO NIGIRI (2 PC)

TUNA 16
wasabi shoyu

SCALLOP 16
orange kosho, shio kombu

KANPACHI 18
cucumber, shio kombu, finger lime

KING SALMON 24
sherry-su, crispy shallots, truffle oil

SHIMA AJI 18
moromi-miso, kizami wasabi

MADAI 18
tsukudani nori, avocado, ginger gel

OTORO 32
karashi miso, puffed mustard

WAGYU 26
spicy miso, tsume

*MAKI / HAND ROLL

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

*SUSHI / SASHIMI (1 PC)

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