

ZENSAI

EDAMAME edamame, sea salt	9	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	18
SPICY EDAMAME sweet chili, shichimi, roasted peanuts	11	CUCUMBER SUNOMONO mix seaweed, togarashi chili, amazu ponzu	12
SHISHITO BONITO parmesan, soy, sesame-bonito flakes	14	*TUNA CRISPY RICE spicy tuna, caviar	20
CRISPY BRUSSELS SPROUTS pear-chive salsa, soy-honey	15		

*CHEFS CHOICE SASHIMI OMAKASE
FOR TWO 65 / 85 / 105
FOR FOUR 130 / 170 / 210

*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

GRILLED ARTICHOKE lola rosa, charred honey grapes, candied pine nuts, wasabi-yuzu dressing	18	MUSHROOM KATSUO sautéed mushrooms, arugula, wafu-tosazu dressing, bonito flakes	19
NIWA local greens, baby vegetables, kuro dressing	16	GREEN GODDESS heirloom tomatoes, crispy noodles, shiso dressing	17

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

* DENOTES RAW ITEM.

TEMPURA

CRISPY WHITE FISH
hazelnut furikake, truffle-yuzu kosho aioli

21

SEASONAL VEGETABLES
mixed vegetables, tomato nori salt

16

SHRIMP
key lime, garlic aioli

18

SOFT SHELL CRAB
roasted garlic aioli, red radish, furikake

28

LOBSTER
maitake mushrooms, lemon aioli

37

CORN KAKIAGE
furikake, ichimi spice

21

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

JAPANESE WAGYU BEEF

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

SOUP

SPICY SEAFOOD
mix seafood, mushroom, cabbage, dashi broth

15

MISO
scallions, tofu, wakame

7

SEA

BRANZINO	35
hijiki-shitake salad, ume vinaigrette, sancho salt	
SCALLOPS	50
U8 scallops, roasted mushrooms, shichimi butter crust	
OCTOPUS	32
lime-soy marinade, shiso-piquillo aioli, nasu miso	

CHILEAN SEABASS MISO	46
pickled renkon, tamamiso	
LOBSTER TRUFFLE	85
maine lobster, ama-toza truffle, spiced onion rings, seasonal truffles	

LAND

TENDERLOIN	58
truffle soy demi, yuzu-miso carrots	
BEEF SHORTRIB	45
gochujang demi, pickled fresnos, creamy sesame	
SKIRT STEAK	48
marinated skirt steak, grilled broccolini, sancho au poivre	

CHICKEN AMADARE	28
mixed vegetables, yuzu kosho-amadare sauce	
RIBEYE MISO	79
pinenut miso, grilled vegetables, shiso dressing	

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

*SUSHI / SASHIMI (1 PC)

AKAMI TUNA	8	SHIMA AJI STRIPED JACK	9
CHU TORO RICH TUNA BELLY	12	HOTATE HOKKAIDO SCALLOP	8
OTORO RICHER TUNA BELLY	16	MIRUGAI GEODUCK CLAM	14
SAKE SALMON	7	EBI SHRIMP	6
HAMACHI YELLOWTAIL	9	JAPANESE UNI SEA URCHIN	20
KANPACHI AMBERJACK	9	IKURA SALMON ROE	8
MADAI SEABREAM	9	TOBIKO FLYING FISH ROE	6
KINME-DAI ALFONSINO	10	TAMAGO SWEET OMELETTE	5
HIRAME FLUKE	7	UNAGI FRESH WATER EEL	8
BRANZINO SEABASS	7		
AJI JACK MACKERAL	9		