

# from the sushi bar

## morawase

### sushi (6 pieces) 28

blue fin tuna, new zealand king salmon, steamed prawn, yellowtail & two more chef's choices from seasonal items

### sashimi (10 pieces) 42

blue fin tuna, new zealand king salmon, yellowtail, two more chef's choices from seasonal items & fresh wasabi

## maki

**soft shell crab** daikon, kaiware, avocado, asparagus, umami tobiko 16

**crunch** eel, avocado, brown rice agedama, spicy crab, aonori powder 19

**spicy tuna** miso aioli, ginger, shiso, cucumber & seven types of japanese spice 13

**soft shell crawfish** umami tobiko, spicy crab, asparagus, kaiware, shiso 16

**creamy scallop** miso aioli, tobiko & avocado 14

**shrimp tempura** daikon, kaiware, umami tobiko, pickled cucumber, asparagus 12

**kaisen futo-maki** tuna, salmon, hamachi, hotate, ikura & two more chef's choices, shiso, cucumber, 19

**salmon citrus** avocado, japanese cucumber, lime 18

**vegetable futo-maki** mountain potato, okra, kaiware, shiso, pickled cucumber, asparagus, spinach 10

**poke roll** bincho, shiso, avocado, red onion, sesame oil, garlic, seven spice 12

**negihama** hamachi, grilled green onions 14

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko, egg omelet, cucumber 12

**salmon skin** pickled cucumber, grilled green onions, bonito flakes, shiso, daikon sprouts 10

**negitoro** sustainable fatty blue fin tuna, wasabi, scallions 15

## nigiri & sashimi

(one piece per order)

### tuna

- 🍣 **toro\*** blue fin fatty tuna - ehime 11
- 🍣 **zuke chu toro\*** red wine cured medium fatty blue fin tuna - ehime 11
- 🍣 **hagashi toro** center cut aaa grade big eye fatty tuna - marshall islands 8
- 🍣 **hon maguro\*** blue fin tuna - ehime 6
- 🍣 **bincho maguro\*** local fresh white tuna - california 6

### yellowtail

- 🍣 **hamachi** yellowtail - kumamoto 5
- 🍣 **hamachi toro** belly of yellowtail - kumamoto 7
- 🍣 **kanpachi** amberjack - kagoshima 6

### salmon

- 🍣 **king sake** king salmon - new zealand 5
- 🍣 **zuke sake** white soy sauce cured fatty salmon - new zealand 8
- 🍣 **umi masu** ocean trout w/ shiso - tasmania 5

### shellfish

- 🍣 **ebi** steamed prawn - kauai 5
- 🍣 **shigoku oyster** - washington 4.75

### white fish

- 🍣 **tai** red snapper - kyushu 6.25
- 🍣 **hirame** halibut cured w/ konbu - boston 6.25

### mackerel

- 🍣 **aji** line caught horse mackerel - kyushu 6

🍣 seasonal selections and/or from tokyo's tsukiji market

\* sustainable fish sourced by our purveyor

### beef

- 🍣 **miyazaki wagyu a5** japanese beef striploin - miyazaki 14

### eel

unagi eel, fresh water grilled 6.5

### other

- ikura salt cured salmon roe 6
- tobiko umami cured flying fish roe 4
- tamago organic egg omelette 4
- uni sea urchin - santa barbara 10
- 🍣 **gyoku** fresh shrimp omelette w/ organic egg 5
- 🍣 **kaisui uni** deep sea ocean packed sea urchin - hokkaido 14
- 🍣 **tako** steamed octopus - hokkaido 5

### toro tataki

seared blue fin tuna w/ chives, ginger, garlic chips, ponzu sauce 36

### aji tataki

line caught horse mackerel w/ garlic, ginger, ponzu sauce 27

### caviar

sustainable california white sturgeon roe - add to select nigiri 15

### otsukemono

assorted japanese pickled vegetables 6

### fresh wasabi 3

## from the kitchen

### vegetables

chilled edamame maldon sea salt 4

spinach salad black and white sesame 8

seaweed salad cucumber, crispy anchovies, green onion oil 12

miso glazed japanese eggplant pickled radish, sesame seeds 8

roasted cauliflower red curry, almond, cilantro 9

seasonal mixed greens tahini-miso dressing 8.5

trumpet mushrooms onion marmalade, eggplant-lime purée 12

jimmy nardello peppers meyer lemon zest, lava salt 9

### soup

miso tofu, shiitake, wakame, green onion 4.5

manila clam miso green onion 6

sweet corn smoked pimento oil, pistachio, micro shiso 4 / 8

### tempura

seasonal vegetables tempura 15

black tiger shrimp tempura shiso 12

kakiage scallop, sweet onion, cordycep, mitsuba 15

matsutake aonori, sea salt flakes, lime 15

### cool plates

big eye tuna tartare citrus mustard, spicy avocado mousse 18

miso wagyu beef watercress, green apple, pt. reyes blue cheese 19

chrysanthemum dungeness crab salad bacon, pickled ginger aioli 18

### point reyes cheese platter 20

toma, gouda, bay blue (sake pairing suggestion \$20)

### hot selections

yuzu garlic clams hokkigai, tsubugai, cordycep, green beans 18

tonkatsu braised pork cutlet, coleslaw, house tonkatsu sauce 16

hamachi kama\* cordycep mushrooms, yuzu-onion ponzu 29

mishima beef tenderloin\* meyer lemon relish, asparagus 40

organic chicken\* broccolini, pickled radish, sunflower seeds 22

miso glazed black cod\* sauteed baby kale, arugula 32

shrimp & scallop dumplings spinach, yuzu-soy 18

*\*with sauteed green beans and steamed rice + \$ 5*

not every ingredient is listed

please let us know of any allergies

10/8/19