

from the sushi bar

moriawase

sushi (6 pieces) 26

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

sashimi (10 pieces) 38

kindai-tenku blue fin tuna, yellowtail, ocean trout & two more chef's choices from seasonal items w/ fresh wasabi

maki

soft shell crab roll daikon, kaiware, avocado, asparagus, umami tobiko and lime 16

crunch eel, avocado, tempura flakes, spicy crab, aonori powder & shrimp 19

spicy tuna miso aioli, ginger, shiso, cucumber & seven types of japanese spice 11

creamy scallop miso aioli, tobiko & avocado 13.5

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

negihama hamachi, grilled green onions 12

kaisen futo-maki tuna, salmon, hamachi, ikura, hotate & two more chefs choices, shiso, cucumber, konbu wrap 19

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

salmon citrus avocado, japanese cucumber, lime 18

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

vegetable futo-maki mountain potato, okra, kaiware, shiso, ume, pickled cucumber 10

salmon & avocado 10

negitoro sustainable fatty blue fin tuna, wasabi, scallions 12

poke roll bincho, shiso, avocado, garlic, red onion, seven spice, sesame oil 10

nigiri & sashimi

(one piece per order)

tuna

- 👉 toro* kindai-tenku blue fin fatty tuna - amakusa 10
- 👉 zuke chu toro* red wine cured medium fatty kindai-tenku blue fin tuna - amakusa 9
- 👉 hon maguro* kindai-tenku blue fin tuna - amakusa 6
- 👉 bincho maguro* local fresh white tuna - oregon 5

yellowtail

- 👉 hamachi toro belly yellowtail - shikoku 7
- 👉 tennen hamachi wild yellowtail - mie 7

salmon

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

shellfish

- 👉 kusshi oyster w/ pomegranate jelly lava sea salt - british columbia 4.75
- 👉 ebi steamed prawn - kauai 5

mackerel

- 👉 masaba mackerel - miyagi 6
- 👉 aji line caught horse mackerel w/ ginger, chives - kyushu 6
- 👉 sawara spanish mackerel w/ ginger, chives & garlic chip - chiba 6.25

eel

unagi eel, fresh water grilled 5.75

- 👉 seasonal selections and/or from tokyo's tsukiji market
- * sustainable fish sourced by our purveyor

beef

- 👉 tokachi wagyu a5 japanese beef striploin - hokkaido 13

white fish

- 👉 kuromutsu blue fish w/ cherry leaf - kanagawa 6.25
- 👉 tachiuo belt fish w/ momiji ponzu & chives - chiba 6.25
- 👉 suzuki japanese sea bass w/ shiso - kagoshima 6.25

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
- tako steamed octopus 5
- 👉 gyoku fresh lobster omelette w/ organic egg 5
- 👉 kaisui uni deep sea ocean packed sea urchin - hokkaido 13
- ankimo monkfish liver pate - maine 4.25

toro tataki

seared blue fin fatty tuna w/ garlic, ginger, ponzu sauce 28

aji tataki

line caught horse mackerel w/ ponzu sauce - kyushu 24

caviar

sustainable california white sturgeon roe - add to select nigiri 10

fresh wasabi 3

from the kitchen

chef seiji "waka" wakabayashi

vegetables

chilled edamame 4

seaweed salad 10

spinach salad black and white sesame 7.5

japanese eggplant miso pickle radish 8

seasonal mixed greens tahini-miso dressing 8.5

spiced roasted cauliflower smoked almond, cilantro 8

trumpet mushrooms onion marmalade, eggplant-lime puree 12

soup

miso soup tofu, shiitake, wakame 4.5

manila clam miso soup 6

squash soup micro mint, hazelnut, arbequina oil 4 / 8

tempura

seasonal vegetables tempura 14

black tiger shrimp tempura 12

tori (chicken breast) shiso leaf, chipotle tartar sauce 15

cool plates

hokkaido scallop carpaccio kiwi vinaigrette 15

big eye tuna tartare citrus mustard, avocado mousse 18

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

sockeye salmon crudo smoked salmon roe, saffron paprika coulis 16

chrysanthemum dungeness crab salad bacon, pickled ginger aioli 18

hot selections

yuzu garlic clams eringi mushrooms, parsley garlic 17

miso glazed black cod* sauteed baby kale, arugula 30

hamachi kama* mushrooms, julienne vegetables, bacon balsamic 25

organic chicken* kabocha corn cake, hazelnut 19

shrimp & scallop dumplings spinach, citrus-soy 18

angus filet mignon* meyer lemon relish, asparagus 35



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

not every ingredient is listed
please let us know of any allergies