

from the sushi bar

盛 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, new zealand king salmon, & two more chef's choices from seasonal items w/ fresh wasabi

巻 maki

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

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

spicy tuna miso aioli, ginger, shiso, cucumber & seven types of japanese spice 10

creamy scallop miso aioli, tobiko & avocado 12

negihama hamachi, grilled green onions 10

shrimp tempura daikon, kaiware, umami tobiko, carrot, dried shrimp 12

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

salmon citrus avocado, japanese cucumber, lime 18

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

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

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

negitoro roll sustainable fatty blue fin tuna, wasabi, scallions 10

能刺 nigiri & sashimi

(one piece per order)

tuna

🍣 o toro* kindai-tenku blue fin fatty tuna
- amakusa 12

🍣 toro* kindai-tenku blue fin fatty tuna
- amakusa 10

🍣 zuke chu toro* red wine cured medium fatty
kindai-tenku blue fin tuna - amakusa 9

🍣 bincho maguro* fresh white tuna
- oregon 5

🍣 hon maguro* kindai-tenku blue fin tuna
- amakusa 6

🍣 katsuo lightly cherrywood smoked bonito
w/ garlic soy sauce, ginger, chives
- kagoshima 6

yellowtail

🍣 hamachi yellowtail - shikoku 5

🍣 hamachi toro belly yellowtail - shikoku 7

🍣 kanpachi amberjack w/ yuzu zest - kyushu 6

white fish

🍣 menuke big eye rockfish w/ salt
cherry blossom - hokkaido 6.25

🍣 hata grouper cured w/ konbu - nagasaki 6.75

🍣 kamasu seared barracuda - mie 6.25

salmon

🍣 umi masu ocean trout w/ shiso leaf
- tasmania 5

🍣 zuke sake white soy sauce cured fatty salmon
- new zealand 8

🍣 copper river king wild king salmon - alaska 9

shellfish

🍣 kusshi oyster w/ rhubarb sauce
- british columbia 4.75

🍣 ebi steamed prawn - kauai 5

🍣 mirugai long neck clam - washington 10

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

* sustainable fish sourced by our purveyor

beef

🍣 satsuma wagyu a5 japanese beef striploin
- kagoshima 13

mackerel

🍣 aji line caught horse mackerel
(sushi/tataki) - hyogo 6 / 20

eel

🍣 unagi eel, fresh water grilled 5.75

🍣 hamo tempura pike eel w/ arima sansho 8.75

other

ikura salt cured salmon roe 6

tobiko umami cured flying fish roe 4

tamago organic egg omelette 4

tako steamed octopus - nagasaki 5

uni sea urchin - alaska 10

🍣 kaisui uni deep sea ocean packed sea urchin
- hokkaido 13

🍣 gyoku fresh lobster omelette w/ organic
egg 5

🍣 aori ika big fin reef squid - mie 6.25

toro tataki

seared blue fin fatty tuna w/ garlic,
ginger, ponzu sauce, summer black truffles 38

summer black truffles - france

- add to select nigiri 10

caviar

sustainable california white sturgeon roe
- add to select nigiri 10

fresh wasabi 2.5

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 8

seasonal mixed greens tahini-miso dressing 8.5

spiced roasted cauliflower smoked almond, cilantro 8

spring carrot salad black trumpet mushroom puree 12

trumpet mushrooms onion marmalade, eggplant-lime puree 12

SOUP

miso soup tofu, shiitake, wakame 4.5

manila clam miso soup 6

sweet white corn soup micro corn shoots, basil oil 4 / 8

watermelon gazpacho sea scallops, arbequina olive oil 5 / 10

cool plates

big eye tuna tartare citrus mustard, avocado mousse 19

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

sockeye salmon crudo smoked trout roe, yellow tomato coulis 19

chrysanthemum dungeness crab salad bacon, pickled ginger aioli 18

hot selections

king crab tempura serrano chili, romesco 25

grilled hamachi kama* pickled radish and ponzu sauce 25

combination tempura black tiger shrimp & seasonal vegetables 18

organic chicken* kabocha corn cake, hazelnut 19

shrimp & scallop dumplings spinach, citrus-soy 18

miso glazed black cod* sauteed baby kale, arugula 30

wagyu sirloin steak* meyer lemon relish, asparagus 40

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

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