

from the sushi bar

盛 moriawase

sushi (6 pieces) 26

kindai-tenku blue fin tuna, yellowtail, ocean trout, 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

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

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

salmon citrus avocado, japanese cucumber, lime 18

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

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

salmon skin carrot, grilled green onions, shiso, bonito flakes, kaiware 10

salmon & avocado 10

negitoro sustainable fatty blue fin tuna, wasabi, scallions 10

能刺 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

🍣 **bincho maguro*** fresh white tuna
- oregon 5

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

yellowtail

🍣 **hamachi** yellowtail - shikoku 5

🍣 **hamachi toro** belly yellowtail - shikoku 7

🍣 **shima aji** striped jack w/ yuzu zest - kochi 6.75

white fish

🍣 **akoudai** big eye rockfish w/ salted cherry
leaf - chiba 6.25

🍣 **samekawa karei** shark skin flounder
w/ salted blossom - hokkaido 6.25

shellfish

🍣 **ebi** steamed prawn - kauai 5

🍣 **mirugai** long neck clam - washington 10

eel

unagi eel, fresh water grilled 5.75

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

* sustainable fish sourced by our purveyor

mackerel

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

salmon

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

🍣 **king sake** king salmon - new zealand 5

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

other

ikura salt cured salmon roe 6

tobiko umami cured flying fish roe 4

tamago organic egg omelette 4

tako steamed octopus 5

uni sea urchin - santa barbara 9

🍣 **aori ika** big fin reef squid - aomori 6.25

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

chrysanthemum dungeness crab salad bacon, pickled ginger aioli 18

big eye tuna tartare citrus mustard, avocado mousse 19

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

mcfarland spring trout cucumber, smoked trout roe 18

hot selections

quail karaage kabu salad, saffron-yellow tomato coulis 20

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