

from the sushi bar

盛 wase

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

巻 maki

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

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

刺身 nigiri & sashimi

(one piece per order)

tuna

- 🍣 toro* kindai-tenku blue fin fatty tuna - amakusa 11
- 🍣 zuke chu toro* red wine cured medium fatty kindai-tenku blue fin tuna - amakusa 10
- 🍣 hon maguro* kindai-tenku blue fin tuna - amakusa 6
- 🍣 bincho maguro* local fresh white tuna - oregon 5

yellowtail

- 🍣 hamachi yellowtail - kumamoto 5
- 🍣 hamachi toro belly of yellowtail - kumamoto 7
- 🍣 kanpachi amberjack - kyushu 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

mackerel

- 🍣 aji line caught horse mackerel - kyushu 6
- 🍣 sawara king mackerel - iwate 6.25
- 🍣 iwashi sardine - kanagawa 6

white fish

- 🍣 tai red snapper - kyushu 6.5
- 🍣 hirame halibut cured w/ konbu - boston 6.5

eel

unagi eel, fresh water grilled 6.5

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

* sustainable fish sourced by our purveyor

beef

- 🍣 satsuma wagyu a5 japanese beef striploin - kagoshima 14

shellfish

- 🍣 ebi steamed prawn - kauai 5
- 🍣 kusshi oyster - british columbia 4.75

other

- ikura salt cured salmon roe 6
- tobiko umami cured flying fish roe 4
- tamago organic egg omelette 4
- uni sea urchin - alaska 10
- 🍣 tako steamed octopus - hokkaido 6
- 🍣 gyoku fresh lobster omelette w/ organic egg 5
- 🍣 kaisui uni deep sea ocean packed sea urchin - hokkaido 14
- ankimo monkfish liver pate 6

toro tataki

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

aji tataki

line caught horse mackerel w/ ginger & ponzu sauce 24

caviar

sustainable california white sturgeon roe - add to select nigiri 15

fresh wasabi 3

from the kitchen

chef seiji "waka" wakabayashi

vegetables

- chilled edamame maldon flake sea salt 4
- spinach salad black and white sesame 8
- seaweed salad cucumber, crispy anchovies, green onion oil 12
- roasted cauliflower red curry, almond, cilantro 9
- seasonal mixed greens tahini-miso dressing 8.5
- japanese eggplant miso pickled radish, sesame seeds 8
- trumpet mushrooms onion marmalade, eggplant-lime purée 12

soup

- miso soup tofu, shiitake, wakame 4.5
- manila clam miso soup green onion 6
- sweet potato soup spice kabocha, pistachio, pumpkin oil 4 / 8

tempura

- seasonal vegetables tempura 15
- black tiger shrimp tempura shiso 12
- kakiage scallop, sweet onion, cordyceps, mitsuba 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

hot selections

- hamachi kama* eringi mushrooms, bacon balsamic, arugula 27
- organic chicken* broccolini, pickled radish, hazelnut, lemon zest 19
- miso glazed black cod* sauteed baby kale, arugula 30
- shrimp & scallop dumplings spinach, yuzu-soy 18
- lone mountain wagyu strip loin* 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