

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

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 10

creamy scallop miso aioli, tobiko & avocado 13.5

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

negihama hamachi, grilled green onions 10

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

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

salmon citrus avocado, japanese cucumber, lime 18

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

negitoro sustainable fatty blue fin tuna, wasabi, scallions 12

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

salmon & avocado 10

刺 nigiri & sashimi

(one piece per order)

tuna

- 🐟 o toro* kindai-tenku blue fin very fatty tuna - amakusa 12
- 🐟 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 toro belly of yellowtail - shikoku 7
- 🐟 hamachi yellowtail - shikoku 5

salmon

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

white fish

- 🐟 yagara red cornet w/ momiji ponzu - kagoshima 6.25
- 🐟 tai red snapper w/ yuzu pepper - kyushu 5.75
- 🐟 kamasu seared barracuda w ginger, chives - kagoshima 6.25
- 🐟 hata grouper cured w/ konbu - kagoshima 6.75

mackerel

- 🐟 aji line caught horse mackerel (sushi/tataki) - kyushu 6 / 20
- 🐟 masaba line caught japanese mackerel - miyagi 6

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

beef

- 🐟 miyazaki wagyu a5 japanese beef striploin - miyazaki 13

shellfish

- 🐟 kusshi oyster w/ raspberry jelly - british columbia 4.75
- 🐟 ebi steamed prawn - kauai 5

eel

- 🐟 unagi eel, fresh water grilled 5.75
- 🐟 shirayaki fresh water grilled eel w/ sansho - aichi 8.75

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 3.5
- 🐟 kaisui uni deep sea ocean packed sea urchin - hokkaido 13

toro tataki

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

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 pickle radish 8

seasonal mixed greens tahini-miso dressing 8.5

spiced roasted cauliflower smoked almond, cilantro 8

heirloom tomato melon, aged sherry wine vinegar 15

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

cool plates

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, yellow tomato coulis 16

chrysanthemum dungeness crab salad bacon, pickled ginger aioli 18

hot selections

grilled hamachi kama * bacon balsamic, julienned vegetables 25

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*

tempura

seasonal vegetables tempura 14

black tiger shrimp tempura 12

trio the sea chipotle tartar sauce, matcha sea salt 16



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