

# 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, ocean trout & 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 11

creamy scallop miso aioli, tobiko & avocado 13.5

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

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

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

negihama hamachi, grilled green onions 12

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

salmon skin pickled cucumber, grilled green onions, bonito flakes, shiso, daikon sprouts 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 10
- 🍣 bincho maguro\* local fresh white tuna - oregon 5
- 🍣 hon maguro\* kindai-tenku blue fin tuna - amakusa 6

### yellowtail

- 🍣 hamachi yellowtail - kumamoto 5
- 🍣 hamachi toro belly of yellowtail - kumamoto 7

### salmon

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

### white fish

- 🍣 tai red snapper - kyushu 6.25
- 🍣 hirame halibut cured w/ konbu - boston 6.25
- 🍣 kurodai black snapper - kyushu 6.25

### shellfish

- 🍣 ebi steamed prawn - kauai 5
- 🍣 shigoku oyster - washington 4.75

### mackerel

- 🍣 aji line caught horse mackerel - hyogo 6

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

\* sustainable fish sourced by our purveyor

### beef

- 🍣 tokachi wagyu a5 japanese beef striploin - hokkaido 14

### eel

- 🍣 unagi eel, fresh water grilled - aichi 6.5

### 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 octopus - hokkaido 6
- 🍣 gyoku fresh lobster omelette w/ organic egg 4

### aji tataki

line caught horse mackerel w/ garlic, ginger, ponzu sauce 24

### caviar

sustainable california white sturgeon roe - add to select nigiri 15

### summer black truffles - france

- add to select nigiri 12

### 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, kaiware sprouts 12
- roasted cauliflower red curry, almond, cilantro 9
- seasonal mixed greens tahini-miso dressing 8.5
- shishito pepper panko, shiso leaf, oyster sauce 12
- 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
- white corn soup hazelnut, micro wasabi, pimento oil 4 / 8

## tempura

- seasonal vegetables tempura 15
- black tiger shrimp tempura shiso 12
- kakiage scallop, onion, corn, pea, nori, cordyceps 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
- toro tataki seared fatty tuna, ginger, ponzu, summer truffles 38

## hot selections

- pan seared ocean trout heirloom tomato, fennel 16
- hamachi kama\* mushrooms, bacon balsamic, arugula 27
- shrimp & scallop dumplings spinach, yuzu-soy 18
- miso glazed black cod\* sauteed baby kale, arugula 30
- organic chicken\* broccolini, pickled radish, hazelnut, lemon zest 19
- lone mountain wagyu striploin\* 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