

# 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, 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

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

salmon citrus avocado, japanese cucumber, lime 18

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

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

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

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

salmon & avocado 10

## 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

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

🍣 bincho maguro\* fresh white tuna  
- oregon 5

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

### yellowtail

🍣 hamachi yellowtail - shikoku 5

🍣 kanpachi amberjack w/ yuzu zest - kyushu 6

🍣 hamachi toro belly of yellowtail - shikoku 7

### 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

### white fish

🍣 tai red snapper - kyushu 5.75

🍣 hata grouper cured w/ konbu - ehime 6.75

🍣 fukko cherry leaf cured young sea bass  
- ehime 6.25

### shellfish

🍣 kusshi oyster w/ raspberry jelly  
- british columbia 4.75

🍣 ebi steamed prawn - kauai 5

🍣 muki hotate muscle of scallop - hokkaido 6.5

🍣 iki botan ebi live spotted prawn w/ deep fried  
head - canada 15

🍣 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

🍣 sawara cherrywood smoked spanish  
mackerel - shizuoka 6.25

### eel

unagi eel, fresh water grilled 5.75

### 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 - santa barbara 10

🍣 gyoku fresh lobster omelette w/ organic  
egg 5

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

🍣 aori ika big fin reef squid - aomori 6.25

### toro tataki

seared blue fin fatty tuna w/ garlic,  
ginger, ponzu sauce, fresh 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

padron peppers aonori, bonito flakes 8

heirloom tomato melon, mozzarella di bufala 15

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

octopus carpaccio plum, smoked chipotle aioli 18

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

anago tempura summer squash, wasabi-ume aioli 19

grilled tai snapper octopus, squid ink dumpling, mussel broth 28

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