

from the sushi bar

moriawase

sushi (6 pieces) 26

aaa grade big eye tuna, yellowtail, ocean trout, steamed prawn, & two more chef's choices from seasonal items

sashimi (10 pieces) 38

aaa grade big eye tuna, yellowtail, new zealand king salmon & two more chef's choices from seasonal items w/ fresh wasabi

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

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

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

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

negitoro sustainable fatty blue fin tuna, wasabi, scallions 15

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* 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
- 🍣 kanpachi amberjack - kyushu 6

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 - boston 6.25
- 🍣 kurodai black snapper - kyushu 6.25

mackerel

- 🍣 aji line caught horse mackerel - oita 6
- 🍣 masaba mackerel - nagasaki 6

eel

- 🍣 unagi eel, fresh water grilled - aichi 6.5

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

* sustainable fish sourced by our purveyor

beef

- 🍣 tokachi wagyu a5 japanese beef striploin - hokkaido 13

shellfish

- 🍣 ebi steamed prawn - kauai 5
- 🍣 kusshi oyster w/ momiji ponzu - british columbia 4.75
- 🍣 muki hotate muscle of scallop - hokkaido 8

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 - hokkaido 6
- 🍣 bafun uni short spine sea urchin - hokkaido 14

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
- seaweed salad cucumber, kaiware sprouts 12
- spinach salad black and white sesame 8
- japanese eggplant miso pickle radish, sesame seeds 8
- seasonal mixed greens tahini-miso dressing 8.5
- roasted cauliflower red curry, almond, cilantro 8
- trumpet mushrooms onion marmalade, eggplant-lime purée 12

soup

- miso soup tofu, shiitake, wakame 4.5
- manila clam miso soup green onion 6
- spring arugula soup micro shiso, hazelnut, arbequina oil 4 / 8

tempura

- seasonal vegetables tempura 15
- black tiger shrimp tempura shiso 12
- kakiage spring onions, corn, peas, seaweed 12

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, garlic chips, ginger, ponzu, truffles 38

hot selections

- miso glazed black cod* sauteed baby kale, arugula 30
- organic chicken* broccolini, pickled radish, hazelnut, lemon zest 19
- shrimp & scallop dumplings spinach, citrus-soy 18
- hamachi kama* julienne vegetables, mushrooms, bacon balsamic 27
- one 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