

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, 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

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 12

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

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

negitoro sustainable fatty blue fin tuna, wasabi, scallions 15

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

shellfish

- 🍣 shigoku oyster - washington 4.75

white fish

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

mackerel

- 🍣 aji line caught horse mackerel - kyushu 6
- 🍣 sawara king mackerel - chiba 6.25

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

* sustainable fish sourced by our purveyor

beef

- 🍣 satsuma wagyu a5 japanese beef striploin - kagoshima 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
- 🍣 kaisui uni deep sea ocean packed sea urchin - hokkaido 14

toro tataki

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

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 – italy

-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 avocado, green onion oil, crispy anchovy 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
- 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

- yuzu garlic clam chanterelle, parsley garlic butter 16
- hamachi kama* eringi mushrooms, bacon balsamic, arugula 27
- organic chicken* broccolini, pickled radish, hazelnut, lemon zest 19
- duck breast mushrooms, kabocha croquettes, nectarine chutney 32
- lone mountain wagyu strip loin* meyer lemon relish, asparagus 40
- miso glazed black cod* sauteed baby kale, arugula 30
- shrimp & scallop dumplings spinach, yuzu-soy 18

** with sauteed green beans and steamed rice + \$ 5*



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