

from the sushi bar

盛 wase

sushi (6 pieces) 28

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

sashimi (10 pieces) 42

aaa grade big eye tuna, new zealand king salmon, yellowtail & 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 13

creamy scallop miso aioli, tobiko & avocado 14

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 14

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

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

negitoro sustainable fatty blue fin tuna, wasabi, scallions 15

刺 nigiri & sashimi

(one piece per order)

tuna

- 🍣 toro* blue fin fatty tuna - ehime 11
- 🍣 hagashi chu toro center cut aaa grade big eye medium fatty tuna - hawaii 7
- 🍣 zuke chu toro* red wine cured medium fatty blue fin tuna - ehime 11
- 🍣 hon maguro* blue fin tuna - ehime 6
- 🍣 bincho maguro* local fresh white tuna - california 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

- 🍣 kusshi oyster - british columbia 4.75
- 🍣 ebi steamed prawn - kauai 5

white fish

- 🍣 tai red snapper - kyushu 6.5
- 🍣 hirame halibut cured w/ konbu - boston 6.25

mackerel

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

🍣 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 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
- 🍣 gyoku fresh shrimp omelette w/ organic egg 5
- 🍣 tako steamed octopus - hokkaido 6
- 🍣 kaisui uni deep sea ocean packed sea urchin - hokkaido 14

toro tataki

seared blue fin fatty tuna w/ garlic chips, ginger, ponzu sauce 36

aji tataki

line caught horse mackerel w/ garlic, ginger, ponzu sauce 27

caviar

sustainable california white sturgeon roe - add to select nigiri 15

fresh winter black truffles - spain

- 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, crispy anchovies, green onion oil 12

roasted cauliflower red curry, almond, cilantro 9

seasonal mixed greens tahini-miso dressing 8.5

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

watercress soup hazelnut, arbequina olive oil 4 / 8

tempura

seasonal vegetables tempura 15

black tiger shrimp tempura shiso 12

kakiage scallop, sweet onion, cordycep, 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

hamachi kama* eringi mushrooms, bacon balsamic, arugula 30

organic chicken* broccolini, pickled radish, hazelnut, lemon zest 19

miso glazed black cod* sauteed baby kale, arugula 30

shrimp & scallop dumplings spinach, yuzu-soy 18

mishima beef tenderloin* 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