

from the sushi bar

premium sushi 58

nigiri of toro, zuke sake, zuke chu toro, kanpachi, aji, white fish & chef selection roll

sushi 38

nigiri of maguro, salmon, hamachi, bincho maguro, ebi, white fish & salmon-avocado roll

sashimi (10 pieces) 38

two slices each of maguro, sake, hamachi, bincho maguro, white fish

chirashi 38

9 types of sashimi over sushi rice with kanpyo & shiitake

maki (roll)

soft shell crab daikon, kaiware, avocado, asparagus, umami tobiko 16

crunch eel, avocado, brown rice agedama, spicy crab, aonori powder 19

spicy tuna miso aioli, ginger, shiso, cucumber & seven types of japanese spice 15

creamy scallop miso aioli, tobiko & avocado 16

shrimp tempura daikon, kaiware, umami tobiko, pickled cucumber, asparagus 14

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 13

negihama hamachi, grilled green onions 14

futo-maki shrimp, eel, kanpyo, shiitake, tobiko, egg omelet, cucumber 14

negitoro sustainable fatty blue fin tuna, wasabi, scallions 15

salmon skin pickled cucumber, grilled green onions, bonito flakes, shiso, daikon sprouts 12

nigiri & sashimi

(one piece per order)

tuna

toro* fatty blue fin tuna - ehime 12

zuke chu toro* red wine cured medium fatty blue fin tuna - ehime 11

maguro aaa grade big eye tuna 5

bincho maguro albacore tuna - canada 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

smoked king sake smoked local wild king salmon - fort bragg 8

mackerel

aji line caught horse mackerel - kyushu 6

kohada gizzard shad - amakusa 6

saba mackerel - chiba 7

white fish

tai red snapper - 7

hirame halibut - kyushu 7

kamasu seared barracuda - mie 7

eel

unagi eel, fresh water grilled 6.5

anago sake braised sea eel - kyushu 8

shirayaki fresh water grilled eel w/ sansho - aichi 12

* sustainable fish sourced by our purveyor

beef

miyazaki wagyu a5 japanese beef striploin - miyazaki 14

shellfish

ebi steamed prawn - kauai 5

kani steamed red crab 4

hotate scallop - hokkaido 6

zuwai kani snow crab - alaska 10

other

ikura salt cured salmon roe 6

tamago organic egg omelette 4

tobiko cured flying fish roe 4

tako steamed octopus - hokkaido 6

uni sea urchin - santa barbara 10

sunomono

choice of either ebi, kani or tako (no combos) on seaweed, cucumber & our sunomono dressing 12

caviar

sustainable california white sturgeon roe - add to select nigiri 15

fresh wasabi 3

from the kitchen

vegetables

chilled edamame maldon sea salt 4

steamed vegetables 7

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

jimmy nardello peppers oyster sauce, lemon zest, bonito flakes 12

SOUP

miso tofu, shiitake, wakame, green onions 4.5

tempura

seasonal vegetables tempura sauce 15

black tiger shrimp shiso, tempura sauce 12

kakiage carrots, cordyceps, onions, pea shoots, nori furikake 12

hot selections

braised snake river beef root vegetables, red wine 35

miso glazed black cod* sauteed pea shoots, arugula 28

hamachi kama* yellowtail collar, onion-yuzu ponzu 29

chicken karaage chipotle aioli, lemon 18

shrimp & scallop dumplings spinach, yuzu-soy 18

grilled salmon atlantic salmon | miso eggplant, hijiki-carrots
steamed spinach, green salad, steamed rice 30

grilled chicken organic chicken | miso eggplant, hijiki-carrots
steamed spinach, green salad, steamed rice 28

ginger beef snake river wagyu | miso eggplant, hijiki-carrots
steamed spinach, green salad, steamed rice 32

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



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

9/19/20