

greens

edamame sea salt	4
tsukemono pickled vegetables, miso	5
wakame seaweed salad	6
hijiki seaweed roasted seaweed, lotus root	6
octopus salad	6
miso ginger salad green leaf lettuce, cucumber, crispy lotus root	6
brussel sprouts fried and tossed with sweet chili sauce	8
japanese eggplant flash fried, thai basil, crispy shallot, chive	9

hot tastings

miso soup	3
crab rangoon	7
gyoza – pork and chicken dumpling, fried garlic, scallion	7
sake tataki - torched salmon, nuoc maam, crispy shallot, jalapeno	18
fried rice – chicken thigh, onion, garlic, egg, carrot, scallion	8
pad thai – prawns, tofu, peanuts, tamarind, roasted chili	12
tonkatsu – panko crusted pork tenderloin, shiso aioli, shaved cabbage, sweet kimchi	18
chicken rice bowl – marinated chicken thigh, teriyaki glaze, shaved cabbage, fried shallots	17
salmon rice bowl – grilled salmon filet, teriyaki glaze, ginger, avocado, ikura	20
mushroom rice bowl – miso butter sautéed mushrooms, soy glaze, pea shoots	17
chili garlic noodles – slow cooked short-rib, black garlic, togarashi gremolata	20
steak yakiniku – 14oz grassfed ribeye, soy glazed, assorted side dishes	45

dessert

panna cotta – melon, kakigori, popping boba	9
japanese cheesecake – yuzu curd, almond praline, crème	9

cool tastings

tuna tartare candied cashew, thai chili, shiso aioli	16
hamachi crudo orange supreme, ponzu, chili	16
silken tofu dashi ponzu, soy gastrique, ginger, scallion	7
salmon crudo shallot, lemon, puffed buckwheat, togarashi	16
tempura	
prawn black tiger prawn, shiso aioli, fried garlic	16
vegetable and mushroom seasonal vegetables, japanese mushroom, chive aioli	12

sushi and sashimi

	Nigiri –	Sashimi –
akami – yellowfin tuna, nikiri, negidare	3	16
sake – salmon, ponzu, lemon zest	3	16
sake toro – salmon belly, nikiri, kizami wasabi	5	18
hamachi – yellowtail, nikiri, negidare	3	16
benitoro – torched salmon belly, lemon zest	5	
avocado – nikiri, sesame, yuzu kosho	2	
unagi – sesame	3	
ebi – black tiger prawn, ponzu	4	
ikura – marinated salmon roe	4	
kani kingu – alaskan king crab, nikiri	9	
A5 wagyu beef – tare, scallion	9	
tamago – furikake, tare glaze		4

sashimi moriwase	12pcs	36.00
nigiri omakase	5pcs	18.00

maki mono

negiTuna – yellowfin tuna, nikiri, scallion, negidare, wasabi	12
negiHama – hamachi, nikiri, scallion, negidare, wasabi	11
sake toro – salmon belly, ikura, avocado, togarashi, ponzu, lemon zest	15
spicy tuna – yellowfin tuna, chili oil, garlic chili sauce, tempura crunch	10
tempura maki – tempura prawn, shiso aioli, masago, asparagus, avocado	10
alaskan – salmon, crab meat, cream cheese, spicy mayo, masago, tempura fried	16
shakira – unagi, spicy tuna, avocado, masago, tempura fried	10
unagi maki – bbq eel, tempura prawn, avocado, asparagus, garlic miso	16
philadelphia – salmon, asparagus, fried cream cheese, ikura, lemon zest	8
california – crab, cucumber, avocado, masago, sesame	8
red dragon – tempura prawn, asparagus, spicy mayo, yellowfin tuna sashimi, tobiko	18
kani maki – spicy crab, tempura crunch, spicy mayo, togarashi, tobiko, scallion	12
sake san – spicy salmon skin, salmon sashimi, ikura, scallion	18
vegetable maki – cucumber, avocado, oshinko, kaiware, kampyo, asparagus	9
zen maki – spicy crab, asparagus, salmon sashimi, lemon preserve, ikura, yuzu tobiko	18
rainbow maki – california roll inside, assorted sashimi, masago, ponzu	18
dynamite maki – yellowfin tuna, spicy chili sauce, tempura crunch, cucumber, nikiri	10
king crab maki – alaskan king crab, chili sauce, chive, kaiware	32

please note

***not all ingredients are listed, please inform your server of any allergies or dietary restrictions
 ***consuming raw or uncooked food may increase the likelihood of foodborne illness