

## greens

edamame sea salt	5
wakame salad seaweed, sesame seeds	6
octopus salad sesame seed	6
miso ginger salad leaf lettuce, cucumber, crispy lotus root	8

## cool tastings

brussel sprouts fried and tossed with sweet chili sauce	10
tuna tartare candied cashew, thai chili, shiso aioli	25
salmon crudo asian pear, korean chili pepper	25

## hot tastings

miso soup	4
gochujang wings crispy fried jumbo wings, gochujung sauce	8
steam buns pork belly, pickled red onions, pea shoots, spicy mayo	8
crab rangoon	8
gyoza pork and chicken dumpling, fried garlic, scallion	8
fried rice chicken thigh, onion, garlic, egg, carrot	15
prawn tempura	18
salmon rice bowl grilled salmon fillet, teriyaki glaze, ginger,	20
chili garlic noodles slow cooked short-rib, black garlic, togarashi gremolata	20
tonkotsu ramen 48 hrs pork broth, ajitama, menma	16
daily ramen	16

## nigiri and sashimi

akami yellowfin tuna, nikiri, negidare	3		22
sake salmon, ponzu, lemon zest	3		22
hamachi yellowtail, nikiri, negidare	3		22
sake toro salmon belly, nikiri, kizami wasabi	5		
benitoro torched salmon belly, lemon zest	5		
avocado nikiri, sesame, yuzu kosho	3		
<b>sashimi moriwase</b>	39		
12 pieces chef choices			
<b>nigiri omakase</b>	28		
5 pieces chef choices			
<b>makimono</b>			
sake toro salmon belly, ikura, avocado, togarashi, ponzu			18
spicy tuna yellowfin tuna, garlic chili, tempura crunch			13
tempura maki tempura prawn, shisho aioli, masago, asparagus, avocado			13
alaskan salmon, crab meat, cream cheese, masago, tempura fried			18
philadelphia salmon, asparagus, fried cream cheese, ikura, lemon zest			13
california crab, cucumber, avocado, masago			13
sake avocado salmon, avocado			15
red dragon fried prawn, asparagus, spicy mayo, yellowfin tuna sashimi			22
kani maki spicy crab, tempura crunch, spicy mayo, togarashi			18
vegetable maki cucumber, avocado, oshinko, kaiware, kampyo, asparagus			13
rainbow maki california roll inside, assorted sashimi, masago, ponz			22

## beer

sapporo 6 | 11

asahi 6 | 11

## sake

tears of dawn 25

daiginjo

hawk in the heavens 23

tokubetsu junmai

snow maiden 17

junmai nigori

living jewel 16

junmai

ozeki 10

served hot

## cocktails

supreme thunder 10

gin, lemon, thai chili simple

tengu 10

whiskey, vermouth, cherrywood

tree of a hundred 12

coconut milk, soju or rum, lychee

## n/a beverages

mexican coke 3

canned diet coke 3

ramune 3

original, strawberry

san pellegrino 5

## wine by the glass

papet del mas 9 | 30

cava, spain

terlan 11 | 40

pinot grigio, italy

jules taylor 13 | 42

sauvignon blanc, new zealand

kumeu valley 14 | 50

chardonnay, new zealand

ken wright 13 | 46

pinot noir, oregon

newprint 12 | 42

red blend, california

## wines by the bottle

santameriana, greece 40

orange, biodynamic, lemon, honey

robert weil, rheingau 45

riesling, medium dry, stone fruit, citrus

mann, alsace 50

gewurztraminer, medium dry, rose, lychee

les monts de juchepie, anjou 55

chenin blanc, biodynamic, cream apples

triennes rosé, provence 35

cinsault, strawberry, vanilla, white flower

numen rosé, austria 80

st.laurent, natural, bruised apple, rose petals

lionel faury, rhone 60

syrah, blackberry pulp, plums, violets

## please note

\* not all ingredients are list, please inform your server of any allergies or dietary restrictions

\*\* 20% gratuity will be added to all orders

\*\*\* consuming raw or uncooked food may increase the likelihood of foodborne illness