

greens

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

cool tastings

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

hot tastings

miso soup	4
gochujang wings	8
crispy fried jumbo wings, gochujung sauce	
steam buns	9
pork, pickled red onions, pea shoots, spicy mayo	
crab rangoon	8
gyoza	8
pork and chicken dumpling, fried garlic, scallion	
fried rice	15
chicken thigh, onion, garlic, egg, carrot	
prawn tempura	18
prawns, shiso aioli, seasonal vegetable	
salmon rice bowl	20
grilled salmon fillet, teriyaki glaze, ginger,	
chili garlic noodles	20
slow cooked short-rib, black garlic, togarashi gremolata	
tonkotsu ramen	16
48 hrs pork broth, ajitama, menma	
daily ramen	16

nigiri and sashimi

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

beer

kirin ichiban	6 11
sapporo	6 11
asahi	6 11
hitachino nest	10

sake

tears of dawn daiginjo	25
hawk in the heavens tokubetsu junmai	23
snow maiden junmai nigori	17
living jewel junmai	16
ozeki served hot	10

cocktails

supreme thunder gin, lemon, thai chili simple	10
tengu whiskey, vermouth, cherrywood	10
tree of a hundred soju or rum, coconut milk, lychee	12

n/a beverages

mexican coke	3
canned diet coke	2
ramune original, strawberry	3
san pellegrino	5

please note

* not all ingredients are listed, 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

wine by the glass

terlan pinot grigio, italy	11 40
jules taylor sauvignon blanc, new zealand	13 42
kumeu valley chardonnay, new zealand	14 50
schlink haus spaetlese riesling, germany	10 30
ken wright pinot noir, oregon	13 46
ultraviolet cabernet sauvignon, california	12 58

wines by the bottle

papet del mas cava, spain <i>green apple, peach, lemon zest</i>	30
santameriana orange wine, greece <i>biodynamic, lemon, honey</i>	40
domaine mann gewurztraminer, alsace <i>full-bodied, floral, lychee</i>	42
robert weil riesling, rheingau <i>medium dry, stone fruit, citrus</i>	45
les monts de juchepie chenin blanc, anjou <i>biodynamic, cream, apple</i>	73
triennes rosé, provence <i>cinsault, strawberry, vanilla, white flower</i>	35
numen rosé, austria <i>st.laurent, natural, bruised apple, rose petals</i>	80
turley “juvenile” zinfandel, california <i>jammy, peach, berry, silky, low tannin</i>	55
chateau montelena cabernet sauvignon, napa valley <i>red fruit, peppercorn, baker’s chocolate</i>	100