

STARTERS / COLD

sunomono spicy sesame cucumbers	7.5	seafood ceviche crab, shrimp & octopus in citrus juice, ghost pepper salt	21	hanabi* spicy tuna on crispy rice	16
garden salad greens, asian pear, toasted almonds	11	shiro maguro* seared albacore sashimi, garlic ponzu topped with crispy onions	19.5	yellowtail serrano* yellowtail sashimi, garlic ponzu, serrano peppers	21
maguro carpaccio* tuna sashimi, wasabi soy truffle oil, arugula, avocado, shaved parmesan cheese	22	hamachi diced* yellowtail sashimi, diced chilies	19.5	salmon carpaccio* soy, truffle oil	23

STARTERS / HOT

premium edamame soy beans, sea salt	7	gyoza american wagyu potsticker, spicy ponzu, kimchee	17	nasu dengaku japanese eggplant with miso	11
asupara niku maki* rib eye-wrapped asparagus, soy mirin sauce	17	shishito japanese peppers, soy garlic	12	popcorn shrimp rock shrimp tempura with miso glaze	22
tatsuta age marinated fried chicken, cilantro mayo, japanese mustard sauce	14	ingen itame sauteed chinese green beans, garlic sauce	11		

SOUP, RICE & NOODLES

miso shiru miso soup, tofu, green onions	5.5	lobster men garlic lobster noodles	40	kani cha-han individual cup of crab fried rice	13
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ROBATA-GRILL

MEAT & POULTRY

gyu* aged rib eye	7.5
kobe pepper* american wagyu with black pepper sauce	12.5
wagyu* japanese premium beef	21
uzura quail eggs	4.5

SEAFOOD

sake salmon	7.5
suzuki chilean seabass	12.5
saiko yaki miso marinated black cod	13

VEGETABLES

tomorokoshi corn	3.5
mekyabetsu brussels sprouts	3.5
zucchini zucchini	3.75
tomato maki cherry tomatoes wrapped in bacon	3.75

1 skewer per order

SPECIALS FROM THE ROBATA GRILL

robusta wagyu	lobster, japanese wagyu, uni butter	33
taraba gani	king crab legs, bonito aioli and chile lime	28
ebi bacon	jumbo shrimp wrapped with bacon, chili garlic sauce	10
jidori chicken	free range chicken, ginger relish, yuzu pepper, sea salt	14
lamb chop*	marinated in soy garlic with mashed potatoes	7.5
yaki niku*	short ribs in asian marinade (18) w/premium japanese "wagyu"	52
grilled avocado	yuzu, soy, lemon	8
eryngi	eryngi mushrooms, almond butter sauce	15
filet japonaise*	filet mignon (3oz.) with mashed potato	21

PREMIUM STEAKS COOKED OVER JAPANESE BINCHO CHARCOALS

40 Day Dry-Aged* New York Steak (8 oz.)	39
Japanese A-5 "Wagyu" New York (3 oz.)*	65

Traditional Cooking on a Bincho Charcoal Grill. Served with three dipping sauces: Soy mustard, ginger & ponzu

SUSHI & SASHIMI

		2pc	4pc			2pc	4pc
shiro maguro*	albacore	7	14	sake*	salmon	7.5	15
kani	crab	9	18	uni*	sea urchin	16	32
hirame*	fluke	7.5	15	ebi	shrimp	7	14
unagi	freshwater eel	8	16	toro*	tuna belly	19	38
hotate*	japanese scallop	10	20	maguro*	tuna big eye	8	16
tako	octopus	6.5	13	hamachi*	yellowtail	8	16
ikura*	salmon egg	8	16				

SUSHI ROLLS

	cut		cut
kani maki baked crab wrapped in soy paper	11	crunchy tuna* spicy tuna tempura with avocado	13
spicy tuna* tuna, scallions, mayonnaise, sesame oil	10	katana* yellowtail & tuna atop spicy tuna & shrimp tempura	16
spider softshell crab, avocado, cucumbers, daikon sprouts	16	white lotus* rock shrimp, avocado & asparagus topped with albacore & crispy onions & truffle soy	21
lobster baked lobster, miso hollandaise sauce	17	tuna jalapeño spicy tuna topped with tuna sashimi & yuzu olive oil	21
california crab, avocado	10		

SAKE LIST

mizbasha junmai daiginjo	65
moriko	72
mizbasha ginjo	68
katana aizu	82
tomoshichi	62
suehiro junmai roku	62
taiheiki	64
maboroshi ginjo schichi hon yari	72
dewazakurai dewansansan	78

SAKE BY THE GLASS

yuki no bosha junmai ginjo	13
eiko fuji honkara	9
kubota	18
dewazakura dewansansan	14
suehiro ken	22

WINE LIST

WHITE:	
anterra pinot grigio	9/36
duck hunter sauvignon blanc	13/45
laguna chardonnay	15/60
font freye rose	10/40
RED:	
barossa red blend	10/40
bellacosa cabernet sauvignon	22/88
1849 triumph sonoma red blend	25/100
1849 iris sonoma pn	18/72
anonymous	20/80
SPARKLING:	
da luca prosecco	13/55
louis pommery sparkling	13

COCKTAILS

lychee martini vodka, fresh lychee juice	15	matcha mule green tea, vodka, ginger, honey, lemon	15	fusion vodka, fresh pineapple, cantaloupe, watermelon	13
roxberry vodka, fresh blackberry raspberry & lime	14	ginger lychee mojito rum, fresh mint, lychee, ginger syrup, lime juice	15	heat of the dragon tequila, cointreau, lime, kumquat serrano, agave	14
tropical hibiscus hibiscus infused tequila, passion fruit, agave & coconut	15	yuzu margarita el silencio mezcal, yuzu juice, grapefruit, agave	15		

*Consuming raw or undercooked meats, fish, shellfish and egg products may increase the risk of food borne illness. Please alert your server if you have any food allergies or dietary restrictions.

To help defray the rising cost of wages and benefits in California, a 3% charge will be added to your check. Thank you for supporting our staff.