

## STARTERS / COLD

<b>sunomono</b> spicy sesame cucumbers	7	<b>seafood ceviche</b> crab, shrimp & octopus in citrus juice, ghost pepper salt	21	<b>hanabi*</b> spicy tuna on crispy rice	17
<b>garden salad</b> greens, asian pear, radish, toasted almonds, plum vinaigrette	12	<b>shiro maguro*</b> seared albacore sashimi, garlic ponzu topped with crispy onions	19.5	<b>yellowtail serrano*</b> yellowtail sashimi, garlic ponzu, serrano peppers	22
<b>maguro carpaccio*</b> tuna sashimi, wasabi soy truffle oil, arugula, avocado, shaved parmesan cheese	23	<b>hamachi diced*</b> yellowtail sashimi, diced chilies	22	<b>flake orange*</b> flake sashimi with orange marmalade, smoked lava sea salt, micro cilantro, and yuzu vinaigrette	22

## STARTERS / HOT

<b>premium edamame</b> soy beans, sea salt (add garlic, yuzu, or spicy for an additional \$1)	7	<b>tatsuta-age</b> marinated fried chicken, cilantro mayo	15	<b>popcorn shrimp</b> rock shrimp tempura with miso glaze, mushrooms and asparagus	22
<b>shishito</b> japanese peppers, soy garlic	12	<b>ingen itame</b> sauteed chinese green beans, garlic sauce	11	<b>pan fried lobster tail &amp; shrimp with scallops</b> truffle mashed potatoes and pink peppercorn sauce	46

## SOUP, RICE & NOODLES

<b>miso shiru</b> miso soup, tofu, green onions	6	<b>lobster men</b> garlic lobster noodles	42	<b>cha-han</b> chicken or vegetable shrimp or crab wagyu	14 16 38
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## ROBATA-GRILL

### MEAT & POULTRY

<b>gyu*</b> aged rib eye	8
<b>kobe pepper*</b> american wagyu with black pepper sauce	13
<b>wagyu*</b> japanese premium beef	22

### SEAFOOD

<b>sake</b> salmon	5.5
<b>suzuki</b> chilean seabass	8.5
<b>saiko yaki</b> miso marinated black cod	13

### VEGETABLES

<b>tomorokoshi</b> corn	4
<b>mekyabetsu</b> brussels sprouts	4
<b>tsukune</b> chicken meatballs	5.5

1 skewer per order

## SPECIALS FROM THE ROBATA GRILL

<b>robusuta wagyu*</b> lobster, japanese wagyu, uni truffle butter	34
<b>taraba gani</b> king crab legs, bonito aioli and chile lime (1pc \$15)	30
<b>ebi bacon</b> jumbo shrimp wrapped with bacon, chili garlic sauce	11
<b>jidori chicken</b> free range chicken, ginger relish, yuzu pepper, sea salt	14
<b>lamb chop*</b> marinated in soy garlic with mashed potatoes	8
<b>yaki niku*</b> short ribs in asian marinade (18) w/premium japanese "wagyu"	52
<b>grilled avocado</b> yuzu, soy, lemon	8
<b>filet japonaise*</b> filet mignon (3oz.) with mashed potato	23

### PREMIUM STEAKS COOKED OVER JAPANESE BINCHO CHARCOALS

<b>40 Day Dry-Aged*</b> <b>New York Steak (8 oz.)</b>	42
<b>Japanese A-5 "Wagyu"</b> <b>New York (3 oz.)*</b>	68

## SUSHI & SASHIMI

		2pc	4pc			2pc	4pc
shiro maguro*	albacore	8	16	sake*	salmon	8	16
kani	crab	9	18	uni*	sea urchin	18	36
hirame*	fluke	8.5	17	ebi	shrimp	7	14
unagi	freshwater eel	8	16	toro*	tuna belly	20	40
hotate*	japanese scallop	10	20	maguro*	tuna big eye	8	16
tako	octopus	8	16	hamachi*	yellowtail	8	16
ikura*	salmon egg	8	16				

## SUSHI ROLLS

	cut		cut
<b>kani maki</b> baked crab wrapped in soy paper	12	<b>katana*</b> yellowtail & tuna atop spicy tuna & shrimp tempura	20
<b>spicy tuna*</b> tuna, scallions, mayonnaise, sesame oil	10	<b>gensai roll</b> cucumber, jalapeno, avocado, mayo topped with salmon & kizami wasabi	22
<b>spider</b> softshell crab, avocado, cucumbers, daikon sprouts	18	<b>white lotus*</b> rock shrimp, avocado & asparagus topped with albacore & crispy onions & truffle soy	22
<b>lobster</b> baked lobster, miso hollandaise sauce	22	<b>tuna jalapeño*</b> spicy tuna topped with tuna sashimi & yuzu olive oil	22
<b>california</b> crab, avocado	10	<b>hammer*</b> rock shrimp tempura, spicy mayo, avocado inside, wrapped with soy paper, topped with spicy tuna, soy marinated jalapeno, eel sauce, tempura flakes, masago	25
<b>crunchy tuna*</b> spicy tuna tempura with avocado	17		
<b>senshi roll</b> yellowtail, cucumber topped with avocado	19.5		

## SAKE LIST

dassai 23 (junmai daiginjo)	195
suehiro ken (daiginjo)	135
waketake (junmai daiginjo)	120
shoin (junmai ginjo)	50
mizuno shirabe (ginjo)	57
katana aizu (junmai ginjo)	82
mizbasho (junmai daiginjo)	65
mizbasho (ginjo)	68

## SAKE BY THE GLASS

yuki no bosha (junmai ginjo)	13
eiko fuji honkara (honjozo)	9
kubota (junmai ginjo)	18
dewazakura dewasansan (junmai ginjo)	14
suehiro ken (daiginjo)	22
dassai 23 (junmai daiginjo)	28

## WINE LIST

	gl	btl
<b>WHITE:</b>		
anterra (pinot grigio)	13	46
craggy range (sauvignon blanc)	13	46
groth (sauvignon blanc)	16	56
antica (chardonnay)	20	70
font freye (rose)	13	46
honig (sauvignon blanc)		50
flowers (chardonnay)		105
patz & hall (chardonnay)		80
erath grath (pinot gris)		42
schlumberger (reisling)		55
<b>RED:</b>		
saintsbury (pinot noir)	16	56
belle glos "dairyman" (pinot noir)	20	70
daou (cabernet sauvignon)	19	67
pine ridge (cabernet sauvignon)	25	88
antinori "il bruciato" (super tuscan)	18	63
qupe (syrah)		65
twomey (merlot)		110
silver oak (cabernet sauvignon)		175
twomey (pinot noir)		115
<b>SPARKLING:</b>		
louis pommery	13	52
mionetto prosecco	13	52

## COCKTAILS

<b>lychee martini</b> vodka, fresh lychee juice	17	<b>matcha mule</b> green tea, vodka, ginger, honey, lemon	16	<b>fusion</b> vodka, fresh pineapple, cantaloupe, watermelon	15
<b>roxberry</b> vodka, fresh blackberry raspberry & lime	16	<b>ginger lychee mojito</b> rum, fresh mint, lychee, ginger syrup, lime juice	16	<b>heat of the dragon</b> tequila, cointreau, lime, kumquat serrano, agave	16
<b>tropical hibiscus</b> hibiscus infused tequila, passion fruit, agave & coconut	16	<b>yuzu margarita</b> el silencio mezcal, yuzu juice, grapefruit, agave	16		

\*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 4% charge will be added to your check. Thank you for supporting our staff.