

NIGIRI | SASHIMI

1 PIECE OF NIGIRI OR 2 PIECES SASHIMI

HAMACHI* 6 | 10
yellowtail

MADAI* 6 | 10
sea bream

HIRAME* 6 | 10
ikejime flounder

SAKE* 6 | 10
faroe islands salmon

AKAMI* 7 | 12
bluefin tuna loin

CHUTORO* 10 | 18
medium fat bluefin belly

OTORO* 12 | 22
fatty bluefin belly

SABA* 6 | 10
mackerel

AJI* 6 | 10
horse mackerel

BOTAN EBI* 6 | 10
spot prawn

YARI IKA* 6 | 10
Japanese hokkaido squid

HOTATE* 8 | 14
scallop

UNI* 10 | 18
sea urchin

IKURA* 8 | 14
marinated salmon roe

UNAGI 6 | 10
barbecued freshwater eel

TAMAGO 4 | 6
sweet omelet

NIGIRIZUSHI

ABURI SABA TORO* 7
with daikon shoga ponzu

ABURI OTORO* 14
daikon, yuzu, sudachi ponzu

HOKKAIDO HOTATE* 11
scallop, uni, ikura

**KUMAMOTO BEEF
TO HOTATE*** 22
garlic sauce, fried shiso

SIDES

FRESH WASABI 8

PICKLED GINGER 1.50

HOUSE SOY 1.50

GLUTEN FREE SOY 1.50

MAKIMONO
CLASSIC ROLLS

TUNA* 14

SPICY TUNA* 16

NEGI HAMACHI* 14

NEGI TORO* 16

CUCUMBER 8

AVOCADO 8

KANPYO 8

UNAGI CUCUMBER 15

KING CRAB CALIFORNIA 21

BABY SHIITAKE MAKI 12

CHEF SELECTION
OF SASHIMI*

64

twelve pieces

CHEF SELECTION
OF NIGIRI*

44

six pieces

*Served raw or uncooked, or contains raw or undercooked ingredients.
**Prepared to guest temperature selection. Please be advised that consuming raw or undercooked food items may result in foodborne illness.
All of our tuna is ethically and sustainably sourced from Bluefina.
A 3% surcharge will be added to your final bill to assist in covering the costs of benefits for our valued team members.
If you would like this removed, please let us know. Thank you for your support!

SPECIALTY
MAKI ROLLS

A5 BEEF* 24
maguro, asparagus, pickled onion, yuzu
kosho

MOMOMAKI 22
big eye tuna, spicy octopus, pickled
daikon

YAMA 22
crispy shrimp, snow crab, cucumber,
sweet soy

HARUMAKI* 22
(served riceless, wrapped in rice paper)
lettuce, pickled daikon, hamachi, maguro,
spicy shiso dressing

TEMAKI HAND ROLLS

MOMO JR.* 9
tuna, spicy tako, pickled daikon,
sweet soy

SHIO KOJI SALMON* 10
avocado mousse, crispy salmon skin,
trout roe

XO SCALLOP* 10
diver scallop, xo sauce, scallion, puffed
soba

EBI TOM YUM 10
tiger shrimp, makrut lime, cilantro, crispy
shallot

CHIRASHI DON*

“TCD” TUNA TORO 35
kaluga caviar, pickled onion,
sushi rice, nori

JEWEL BAKO 58
“CHIRASHI DON STYLE”

chef selection - 12 pieces of seasonal fish
and caviar, with myoga salad, pickled
watermelon radish, pickled ginger, nori
sheet

KING CRAB
full 24 | half 12
ginger mayo, tempura shallot, lemon

MECHA KUCHA*
full 24 | half 12
bluefin tuna, uni, kaluga caviar

THREE PIECE SET* 26
momo jr, x.o scallop, shio koji salmon

COLD

CUCUMBER 12
seaweed, sesame seed, onion,
spicy dressing

GAILAN 14
sesame sauce, pickled turnip

CRAB SALADA 18
sweet crab, endive, kaiware,
tempura onion

TAKO KATO 18
sliced octopus, shiso, red onion, ponzu

BLUEFIN TUNA* 18
apple, soy, ginger, puffed buckwheat

SCALLOP* 16
serrano, avocado, nira oil, citrus

WAGYU TATAKI 18
wagyu striploin, onion salad, apple, sukiyaki
dressing

HOT

EDAMAME 8
MISO 8
abura age, maitake mushroom, scallion,
wakame

SHISHITO 12
black garlic mayo, bonito, lemon

SHAKEN KATO 16
crispy fried chicken wings, choice of original
spice or fire spice

GYOZA 16
foie gras and pork filling, soy dipping sauce

EXECUTIVE CHEF GENE KATO | SUSHI DIRECTOR PRINCE NARKPRASERT
CHEF DE CUISINE ALEX HERNANDEZ | HEAD SUSHI CHEF BANK CHANGTOO

LARGE PLATES

WHOLE BRANZINO 32
shiso and shichimi crust, pickled bamboo
shoot salad

HALF CHICKEN 34
teriyaki, pickled onion, charred scallion, dried
yuzu kosho, lettuce-herb wrap

RAMEN 24
chicken broth, spicy pork, bean sprout,
gailan, sesame seed

WAGYU STRIPLOIN** 75
8oz wagyu, watercress salad, sukiyaki sauce

ROBATA

SHIITAKE 14
shiso, lemon

NEGIMA 14
chicken thigh, scallion, shiso

SALMON* 15
teriyaki marinade

SLIDER* 16
beef tsukune, bao bun, miso mustard

RICE

STEAMED TAMAKI GOLD RICE 6
BEEF CHAHAN* 22
wagyu beef, kaiware, maitake,
soft poached egg