

APPETIZERS

- EDAMAME** lightly salted boiled green soy beans 4
- MOZUKU** dark silky seaweed & ginger in rice vinegar served as a starter or palate refresher 5
- KUROASPARA** asparagus with black sesame dressing 5
- IKA WASABI** thinly sliced squid with yuzu & wasabi 8
- SPICY CRACKER** tempura battered seaweed topped with spicy tuna & avocado 7
- TORCHED MACKEREL** seared on cherry wood and served with tataki sauce 10
- ALBACORE TATAKI** seared albacore, serrano, sweet onion, tomato with sesame oil & garlic ponzu 12
- HAMACHI TRUFFLE** seared yellowtail with truffle oil, ponzu, garlic chips & scallions (can be substituted with kanpachi) 15
- HALIBUT TARTARE** w/grated lime, yuzu juice, sea salt & salted kelp, served with halibut bones & plantain chips 16
- ANKIMO** monkfish liver pate with ponzu 10
- HAMACHI KAMA** grilled yellowtail collar 16 (limited availability)

TASTING SPOONS 7

(choose any TWO spoons of chef's specialty appetizers)

- ANKIMO** seared ankimo, spicy radish, scallions with garlic ponzu
- HALIBUT** halibut tartare with grated lime, yuzu juice, Japanese sea salt & salted kelp
- SCALLOP** scallop with cucumber sauce, yuzu & wasabi
- KANPACHI** amberjack with truffle oil, ponzu, garlic chips & scallions
- TOROTORO** fatty tuna tartare with ponzu, yuzu kosho & shiso

SOUP & SALAD

MISO SOUP 3

SEAWEED SALAD 4

- SUNOMONO SALAD** thinly sliced cucumber with tosazu sauce 5
WITH **KANI** or **TAKO** 9

- DAIKON SHISHITO SALAD** Japanese radish, shishito pepper, olive oil, garlic ponzu, & bonito flakes 8

- SALMON SKIN SALAD** baby spinach, salmon skin, radish sprout with house dressing 9 (limited availability)

NIGIRI or SASHIMI

(2 pieces/order)

- MAGURO** big eye tuna 7 **SAKE** salmon 6
SHIRO MAGURO albacore 6 **WALU** escolar 5
HAMACHI yellowtail 6 **UNAGI** fresh water eel 7
SABA mackerel 5 **IKA** squid 7
MASAGO smelt roe 4
INARI house made tofu skin 4
(*vegetarian nigiri options available)

ASSORTED SASHIMI 18

(8pcs. sashimi, including maguro, sake, hamachi & albacore)

ROLLS

TEKKA red tuna 7

NEGIHAMA yellowtail w/ scallions 7

- VEGGIE A CHOICE OF** cucumber, avocado, asparagus, shitake, inari, pickled radish, sweet potato, **OR** ume shiso 5

CALIFORNIA real snow crab w/ avocado 7

SPICY TUNA red tuna mixed in spicy sauce w/ cucumber 7

ROCK & ROLL bbq eel w/ avocado & cucumber 7

SALMON & AVO salmon w/ avocado 6

SALMON SKIN salmon skin w/ shiso & cucumber 7

SHRIMP TEMPURA deep-fried prawn, cucumber, avocado, masago w/ mayo & sweet soy glaze 8

SPIDER deep-fried soft shell crab, cucumber, avocado, masago w/ mayo & sweet soy glaze 10

DRAGON deep-fried prawn & cucumber, topped w/ bbq eel, avocado & sweet soy glaze 14

RAINBOW CA roll topped w/ assorted fishes 14

WATERMELON spicy tuna, avocado wrapped in cucumber sheet w/ garlic ponzu 11

SPICY DRAGON deep fried prawn & cucumber, topped w/ spicy tuna & sweet soy glaze 14

POPCORN TUNA panko crusted spicy tuna roll w/ masago, scallions, spicy mayo & sweet soy glaze 10

WHITE OUT hamachi, avocado topped w/ seared escolar & garlic ponzu 14

NAKED SCALLOP snow crab, avocado, scallop & masago, wrapped w/ soy paper 12

DESSERT

- house-made ICE-CREAM** 4
(ask servers for available flavors)