

greens		
Pop Salad	7	
asian baby greens, cucumber, shaved carrots, sprouts with house ginger dressing		
Seaweeds	7	
ogonori, tosaka and hiyashi wakame seaweeds, cucumber, rice vinegar		

Please notify us of any dietary restrictions before ordering
Unfortunately, we cannot accomodate any severe allergies. Our management team would be happy to assist with any concerns.

hot tastings		
Edamame		
sea salt	6	
sautéed garlic	7	
pepper & sautéed garlic	7	
truffle salt	8	
all of the above	9	
Crispy Kama <i>medium&large</i>	12 • 16	
fried bone in red snapper jaw, red thai curry		
	add coconut rice	+4
KFC	14	
korean fried chicken wings tossed in gochujang sauce, scallions, sesame seeds		
Buffalo Rock Shrimp	15	
tempura rock shrimp, spicy tobanjan, blue cheese, celery sticks		
Thailicious **	17	
panko encrusted red snapper, mango papaya salad, roasted shishito vinaigrette, toasted almonds, fried rice paper		
	add ginger scallion rice	+4
Octopus Caponata	19	
seared octopus, panko fried eggplant, tomato sauce, peanut tahini sauce		
Pan Seared Scallops **	22	
pan seared sea scallops with iberico lardo, squash puree, asian herb gremolata, candied cashews, brown butter vinaigrette		
Roasted Bone Marrow	32	
2 pieces, house made milkbread, arugula salad, brown butter dressing		

nigiri & sashimi		
2 pieces with rice or 3 pieces without rice		
Ikura	soy marinated salmon roe	11 • 15
Kanpachi	japanese amberjack	9 • 13
Shima Aji	japanese skip jack	11 • 15
Madai	japanese red seabream	11 • 15
Sake	salmon	8 • 12
Hamachi	yellowtail	8 • 12
Maguro	tuna	8 • 12
Hotategai	hokkaido scallop	8 • 12
Unagi	freshwater eel	9 • 13
Wasabi Tobiko	flying fish roe	9 • 13
Yuzu Tobiko	flying fish roe	9 • 13
	+ Quail Egg	5

nigiri specials		
2 pieces per order topped by the chef		
Yellowtail Belly		10
jalapeno lime zest sauce, cilantro		
Hotategai**		10
lemongrass xo, evoo, maldon salt, chives		
Unagi		10
bacon jam, kabayaki, white sesame seeds		
Salmon Belly**		10
ginger shallot salsa, sprouts		
Shima Aji		12
kizami wasabi		
Kanpachi		10
aji verde, sliced apple		
Madai**		12
jalapeno yuzu kosho, scallions		

moriawase		
chef's daily assortment of the freshest fish		
Sashimi Life ** (12 pcs)		43
an assortment of Chef's choice of daily catch sashimi style, with toppings and sauces, served with fresh wasabi and imported soy		
Chef's Nigiri and Handroll		27
four pieces of chef's nigiri specials, with a specialty handroll		
Chirashi		33
assortment of sashimi atop sushi rice with a variety of toppings and sauces, pickled vegetables, and roe		
Mama's Hot Sauce 3 Pickled Sunchoke 3 Japanese Soy 4 Fresh Wasabi 4 Root Wasabi 15		
Hot Mess	17	
smoked salmon, avocado, tempura flakes, and honey kabayaki, topped with baked tuna, salmon, yellowtail, spicy mayo, chives, and rendered bacon		
Bangkok Dangerous	16	
salmon, kewpie, cucumber, thai basil, topped with tuna zuke, crying tiger sauce, radish, micros		
Royal Treatment **	17	
blue lump crab, tempura flake, sweet chili, topped with salmon, ginger-shallot sauce, radish sprouts		
Hot Pink **	16	
tuna, avocado, jalapeno, fried shallots, kabayaki, topped with smoked salmon, layu, togarashi, chives		
Ceviche **	17	
hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		
Corn Street <i>vegetarian</i>	13	
tempura corn fritter, roasted jalapeno kewpie, torched cotija sauce, roasted farm corn, cilantro, lime wedge		
Luci Roll	17	
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		
Drama Queen	16	
spicy tuna, jalapeno, avocado, topped with yellowtail, kimchi cucumber fennel salsa, micros		
Anaconda 2.o*	16	
tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado		
Acevichado**	16	
tempura red snapper, jalapeno, avocado, creme fraiche, topped with red snapper, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro		
TopUp	16	
ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions		
Pear-pressure	16	
salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives		

*item fully cooked

**item is or can be made gluten free

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

