

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	6
sea salt	7
sautéed garlic	7
pepper & sautéed garlic	8
truffle salt	9
all of the above	
Crispy Kama small, medium&large	9 • 12 • 16
fried bone in red snapper jaw, red thai curry	
	add coconut rice +4

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
Suzuki	striped bass 8 • 10
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

roll out

classic, innovative and reinterpreted sushi rolls

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	

*item fully cooked

**item is or can be made gluten free

cold tastings

Hamachi Truffle	16
truffle ponzu, crying tiger sauce, jalapeno, caramelized shallots, cilantro	
Sake Carpaccio	16
salmon, truffle ponzu, melon brulee, fried capers, creme fraiche, toasted almonds	

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

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	11
aji verde, fuji apple	
Suzuki	10
smoked soy, chives	
Madai**	12
jalapeno yuzu kosho, scallions	
Seared Tuna Belly	10
crying tiger, chives	

Hiramasa Sumoku	16
seared torched amberjack, sliced apple, aji verde, layu, lime zest, micros	

Scallop Acevichado	16
hokkaido scallop, pineapple pico, garlic chip, togarashi, layu, cilantro	

Vitamin Sea	16
kanpachi, thai chili nuac mam, mint, caramelized shallot, orange, yuzu, garlic oil	

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	

morawase

chef's daily assortment of the freshest fish

The Works ** (20-22 pcs) available after Happy Hour	78
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an assortment of Chef's choice of daily catch sashimi and nigiri with toppings and sauces, served with fresh wasabi, house pickled sunchoke and imported soy

Sashimi Life ** (12 pcs)	43
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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
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four pieces of chef's nigiri specials, with a specialty handroll

Chirashi	33
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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

Ceviche **	17	Anaconda 2.o*	16
hamachi, avocado, fried shallot, and chipotle lime sauce topped with red snapper, sriracha sauce, cilantro, hawaiian pink salt and a wedge of lime		tempura cape canaveral shrimp, Japanese mayo, topped with eel, bacon jam, kabayaki sauce, avocado	
Corn Street vegetarian	13	Acevichado**	16
tempura corn fritter, roasted jalapeno kewpie, torched cotija sauce, roasted farm corn, cilantro, lime wedge		tempura red snapper, jalapeno, avocado, creme fraiche, topped with red snapper, acevichado sauce, japanese pickled cucumber, togarashi, micro cilantro	
Luci Roll	17	TopUp	16
cape canaveral tempura shrimp, avocado, chipotle lime sauce, topped with spicy tuna tartare, sambal vinaigrette, fried shallots, thai basil		ora king salmon, avocado, potato chip, sriracha, topped with tuna, ginger-lime aioli, scallions	
Drama Queen	16	Pear-pressure	16
spicy tuna, jalapeno, avocado, topped with yellowtail, kimchi cucumber fennel salsa, micros		salmon, asian pear, topped with hamachi, red wine balsamic soy, pickled shallot, chives	

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

