



greens & beans *start here!*

Seaweed ogonori, tosaka, & hiyashi wakame seaweeds, cucumber, rice vinegar, sesame	8
Pop Salad** baby greens, cucumber, carrots, radish, house ginger dressing	8
Edamame** sea salt	7
sautéed garlic	8
togarashi pepper & sautéed garlic	8
truffle salt	8
all of the above	10



Upcoming News and Events

Please notify us of any dietary restrictions prior to ordering
Unfortunately, we cannot accomodate any severe allergies

nigiri & sashimi *then do this stuff!*

<i>2 pieces with rice • 3 pieces without rice</i>	
*Hotategai hokkaido scallop	10●15
*Hotate Mukimi freshly shucked hokkaido	14●21
*Suzuki japanese striped bass	10●15
*Hamachi japanese yellowtail	12●18
*Kanpachi great amberjack	12●18
*Madai japanese sea bream	12●17
*Shima Aji japanese striped jack	12●18
*Maguro bigeye tuna	11●16
*Sake ora king salmon	12●18
Unagi freshwater eel	10●15
*Ikura house marinated salmon roe	12●17
*California Uni sea urchin	20●30
*Uni japanese sea urchin	24●36
*Botan Ebi canadian spot prawn <i>(1pc per order)</i>	9●9
<i>add Quail Eggs</i>	+5

roll out *finish up down here!*

*Ceviche** hamachi, avocado, fried shallots, chipotle lime aioli topped with local fish of the day, pink salt, sriracha, micro cilantro, lime wedge	18
Curry No Hurry tempura fried local shrimp, pickled onion, chili crunch, fried shallots topped with seared salmon, yellow curry, peanut, scallion	19
*Top Up ora king salmon, avocado, potato chips, sriracha topped with tuna, ginger- lime aioli, togarashi, scallions	18
*Royal Treatment** lump crab, tempura flakes, sweet chili sauce topped with ora king salmon, ginger- shallot salsa, micro sprouts	19
*Bangkok Dangerous salmon, kewpie, cucumber, thai basil topped with seared soy marinated tuna, crying tiger sauce, micros	18

cold tastings *or here!*

*Kanpachi Carpaccio shiso- sesame pesto, dashi, pickled red onion, fried garlic chips	22
*Salmon Yum Yam kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled onion, fresno chilis, sesame, caramelized shallots	19
*Hamachi Zuke** mango zuke hamachi, roasted corn and jalapeno vinaigrette, pickled tomato, thai basil, gochujang salt	19

hot tastings *go here next!*

KFC korean fried chicken wings, gochujang, scallions, toasted sesame	15
Eight Ball pan seared octopus, squid ink mole, charred eggplant puree, dehydrated shina soba, mojo vinaigrette, alfalfa sprouts	21
Shrooms** artisan medly of fungi jon mushrooms, truffle butter, kimchi, house made japanese milk bread toast point	18
Chicken Roulade aji amarillo sauce, pickled onion, herbs	16
Brussel Sprouts fried brussel sprouts, pork belly, maple bourbon syrup	12

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Hokkaido Scallop lemongrass xo, maldon salt, evoo	11●16
*Freshly Shucked Hokkaido Scallop lemongrass xo, maldon salt, evoo	15●22
*Japanese Striped Bass** red pepper kosho	11●16
Japanese Sea Bream cucumber fennel, thai basil	13●19
*Japanese Striped Jack scallion chimichurri	13●19
*Japanese Great Amberjack kizami wasabi, thai basil	13●19
*Japanese Yellowtail Belly jalapeno soy, lime zest, micro cilantro	13●19
*Ora King Salmon Belly** ginger shallot salsa, daikon sprouts	13●19
*Seared King Salmon Belly** bourbon barrel aged maple syrup, smoked salt, chives	13●19
Seared A5 Wagyu Beef truffle salt, red wine soy reduction	16●24

*Pineapple Under The Sea hokkaido scallops, mint kosho, pineapple aji amarillo sauce, tajin, shiso, chive oil, pickled mango	17
*Madai Tasting sweet potato gaspacho, soy cinnamon compressed fuji apple, mint, layu	21
*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19
Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** green curry, summer vegetables, fried onion, & coconut rice	21
A5 Wagyu Beef Ishiyaki** cooked by the guest tableside on a hot stone, served with truffle salt, smoked salt, & ponzu	21/oz
Pork Gyoza ground pork, kimchi, soy vinegar dipping sauce	13
Beef Tenderloin kentucky bourbon demi glaze, corn puree, snap peas, pickle d radish, pea tendrils	25

morawase

<i>beautifully curated selections of today's fish & shellfish</i>	
*Tokushu Box** life is like a box of nigiri, you never know what you're gonna get! <i>(10 pieces)</i>	45
*Premium Tokushu Box** a selection of nigiri featuring an array of interesting fish <i>(10 pieces)</i>	65
*Sashimi Life** an assortment of Chef's choice of sashimi specials <i>(12+/- pieces)</i>	53
*Chef's Choice of Premium Sashimi** featuring choice pieces of Japanese fish & a variety of belly cuts <i>(16+/- pieces)</i>	79
<i>all moriawase are served with fresh wasabi & japanese soy sauce please allow up to 30 minutes for moriawase</i>	

premium upgrades from low sodium soy, wasabi & ginger
Fresh Wasabi 6 Tableside Wasabi Root 16 Pickled Sunchokes 4 Mama's Hot Sauce 4 Japanese Soy Sauce 4

*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18
Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18
*Thailicious tempura fried local fish of the day, avocado, pickled red onion, kampyo, topped with hamachi, jalapeno kaffir hot sauce, cilantro, roasted pineapple, tajin	19
Fish & Chips Roll beer battered local local fish of the day, pickled red onion topped with dots of yuzu tartar sauce, potato chip, chives, pipette of vinegar	18
*El Gaucho tempura fried local fish of the day, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri	28
Anaconda 2.o tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	19
*White Cloud lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives	21

Indicates item is or can be made gluten free**

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

Chef Owner	Chau Trinh
General Manager	Michael Fernandez
AGM Events Coordinator	Daniela Vanegas
Sous Chef	Luis Rivera
Bar Manager	Dylan Cook
Mama	Mai Tran
Jack Daniels' biggest contributor	Lou Waldman

*Parties of 6 or more are subject to a 20% gratuity
Guest checks may only be split a maximum of three ways*