



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*

cold tastings *or here!*

*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
*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
Krispy Kama fried local red snapper collar servd with coconut curry, fried shallots, thai basil salad	15

*Salmon Yum Yam kaffir lime fish sauce, shallot oil, mint, basil, cilantro, pickled red onion, orange, fresno chilis, sesame, caramalized shallots	19
*Tuna Tataki seared tuna, garlic chip, pickled shallot, ponzu, togarashi, layu, sesame, micro greens	19
*Kanpachi Carpaccio shiso- sesame pesto, dashi, pickled myoga, fried garlic chips	22

Buffalo Rock Shrimp tempura fried, spicy tobanjan aioli, blue cheese crème, celery	17
Pan Seared Fish Of The Day** pan seared fish, sizzly kale, seasonal pickled vegetable, miso yuzu kosho cream, anchiote oil, garlic chips	19
<i>add steamed rice or ginger shallot rice +3/4</i>	
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
Pork Croquettes avocado mouse, gochujang crema, fresh herbs	12

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
*Kinmedai golden eye snapper	14●21
*Saba japanese king mackerel	12●18
*Suzuki japanese striped bass	10●15
*Kanpachi great amberjack	12●18
*Hamachi japanese yellowtail	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
*Sujiko fresh marinated salmon roe	16●21
*Botan Ebi canadian spot prawn <i>(1pc per order)</i>	9●9
*Uni japanese sea urchin	24●36
<i>add Quail Eggs +5</i>	

nigiri & sashimi specials

<i>garnished to accentuate each fish's natural flavor</i>	
*Hokkaido Scallop lemongrass xo, maldon salt, evoo	11●16
*Golden Eye Snapper** yum yam dust	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
*Japanese King Mackerel ** ginger shallot salsa, garlic chip	13●19

moriawase

<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>	

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

<i>premium upgrades from low sodium soy, wasabi & ginger</i>			
Fresh Wasabi 6	Tableside Wasabi Root 16	Pickled Sunchokes 4	Mama's Hot Sauce 4
*Sesame Tuna tuna, tempura white scallions, fuji apple, umi boshi topped with tuna, beni shoga vinaigrette, mint	18	*El Gaucho tempura fried local fish of the day, masago, kampyo, topped with torched miyazaki A5 wagyu, scallion chimichurri	28
*Luci Roll tempura fried local shrimp, avocado, chipotle lime sauce, topped with spicy tuna, sambal vin, fried shallots, thai basil	18	Anaconda 2.0 tempura fried local shrimp, japanese mayo topped with eel, avocado, caramalized onion & bacon jam, kabayaki, toasted sesame	18
Kissed By Fire lump crab, masago, garlic aioli, scallions, asparagus, topped with blowtorched salmon, tobanjan aioli, kabayaki, garlic panko, chives	18	*Hamachi Hero yellowtail, avocado, jalapeno, sriracha, topped with more yellowtail, cucumber fennel, fried scallion	19
*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	*Black Dragon eel, tempura scallion, kampyo, topped with hamachi, black lime, black garlic aioli, kizami nori	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	*White Cloud lump crab, fried mushrooms, yuzu aioli, shiso, topped with hokkaido scallop, soy truffle butter, parm, chives	21

