



greens & beans *start here!*

|                                                                                                 |    |
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| <b>Seaweed</b><br>ogonori, tosaka, & hiyashi wakame seaweeds,<br>cucumber, rice vinegar, sesame | 8  |
| <b>Pop Salad**</b><br>baby greens, cucumber, carrots,<br>radish, house ginger dressing          | 8  |
| <b>Edamame**</b><br>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>      |       |
| <b>*Hotategai</b> hokkaido scallop                     | 10●15 |
| <b>*Mukimi Hotate</b> freshly shucked hokkaido scallop | 14●21 |
| <b>*Suzuki</b> japanese striped bass                   | 10●15 |
| <b>*Kanpachi</b> great amberjack                       | 12●18 |
| <b>*Hamachi</b> japanese yellowtail                    | 12●18 |
| <b>*Madai</b> japanese sea bream                       | 12●17 |
| <b>*Shima Aji</b> japanese striped jack                | 12●18 |
| <b>*Maguro</b> bigeye tuna                             | 11●16 |
| <b>*Sake</b> ora king salmon                           | 12●18 |
| <b>Unagi</b> freshwater eel                            | 10●15 |
| <b>*Otoro</b> bluefin tuna belly                       | 19●29 |
| <b>*Ikura</b> house marinated salmon roe               | 12●17 |
| <b>*Uni</b> japanese sea urchin                        | 24●36 |
| <i>add</i> <b>Quail Eggs</b>                           | +5    |

roll out *finish up down here!*

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

cold tastings *or here!*

|                                                                                                                                    |    |
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| <b>*Madai Tasting</b><br>yuzu miso, black truffle tobiko, yuzu apple, micro cilantro                                               | 21 |
| <b>*Suzuki Crudo</b><br>striped bass with pickled red onion, red pepper kosho &<br>daikon oroshi, ponzu, chive oil, micro greens   | 18 |
| <i>upgrade</i> <b>King Salmon</b>                                                                                                  | +4 |
| <b>*Hamachi Zuke**</b><br>mango zuke hamachi, roasted corn and jalapeno<br>vinaigrette, pickled tomato, thai basil, gochujang salt | 19 |
| <i>upgrade</i> <b>Shima Aji</b>                                                                                                    | +3 |

hot tastings *go here next!*

|                                                                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>KFC</b><br>korean fried chicken wings, gochujang, scallions, toasted<br>sesame                                                                          | 15 |
| <b>Eight Ball</b><br>pan seared octopus, crispy potato & pork belly croquette,<br>chinese black bean & peanut mole, house chili crunch,<br>crispy brussels | 21 |
| <b>Sticky Ribs</b><br>'five-spiced' ribs with char siu sauce, sesame seeds, scallion<br>rice, crispy and savory oi muchim                                  | 21 |
| <b>Shrooms**</b><br>artisan medly of fungi jon mushrooms, truffle butter,<br>kimchi, house made japanese milk bread toast point                            | 18 |

nigiri & sashimi specials

|                                                                                            |       |
|--------------------------------------------------------------------------------------------|-------|
| <i>garnished to accentuate each fish's natural flavor</i>                                  |       |
| <b>*Freshly Shucked Hokkaido Scallop</b><br>lemongrass xo, maldon salt, evoo               | 15●22 |
| <b>*Japanese Striped Bass**</b><br>red pepper kosho                                        | 11●16 |
| <b>*Japanese Sea Bream*</b><br>sambal vinaigrette, thai basil                              | 13●19 |
| <b>*Japanese Great Amberjack</b><br>kizami wasabi, thai basil                              | 13●19 |
| <b>*Japanese Striped Jack</b><br>scallion chimichurri                                      | 13●19 |
| <b>*Japanese Yellowtail Belly</b><br>jalapeno soy, lime zest, micro cilantro               | 13●19 |
| <b>*Ora King Salmon Belly**</b><br>ginger shallot salsa, daikon sprouts                    | 13●19 |
| <b>*Seared King Salmon Belly**</b><br>bourbon barrel aged maple syrup, smoked salt, chives | 13●19 |
| <b>*Bluefin Otoro</b><br>kizami wasabi                                                     | 20●30 |
| <b>Seared A5 Wagyu Beef</b><br>truffle salt, red wine soy reduction                        | 16●24 |

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| <b>*Pineapple Under The Sea</b><br>hokkaido scallops, mint kosho, pineapple aji amarillo<br>sauce, tajin, shiso, chive oil, pickled mango           | 17    |
| <b>*Salmon Yum Yam</b><br>kaffir lime fish sauce, shallot oil, mint, basil, cilantro,<br>pickled onion, fresno chilis, sesame, caramelized shallots | 19    |
| <b>*Tuna Tataki</b><br>seared tuna, garlic chip, pickled shallot, ponzu,<br>togarashi, layu, sesame, micro greens                                   | 19    |
| <b>Buffalo Rock Shrimp</b><br>tempura fried, spicy tobanjan aioli, blue cheese crème,<br>celery                                                     | 17    |
| <b>Pan Seared Fish Of The Day**</b><br>green curry, summer vegetables,<br>fried onion, & coconut rice                                               | 21    |
| <b>A5 Wagyu Beef Ishiyaki**</b><br>cooked by the guest tableside on a hot stone,<br>served with truffle salt, smoked salt, & ponzu                  | 21/oz |
| <b>Pork Gyoza</b><br>ground pork, kimchi, soy vinegar dipping sauce                                                                                 | 13    |

moriawase

|                                                                                                                                                                                                   |    |
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| <i>beautifully curated selections of today's fish &amp; shellfish</i>                                                                                                                             |    |
| <b>*Tokushu Box**</b><br>life is like a box of nigiri, you never<br>know what you're gonna get! (10 pieces)                                                                                       | 45 |
| <b>*Premium Tokushu Box**</b><br>a selection of nigiri featuring<br>an array of interesting fish (10 pieces)                                                                                      | 65 |
| <b>*Sashimi Life**</b><br>an assortment of Chef's choice of<br>sashimi specials (12+/- pieces)                                                                                                    | 53 |
| <b>*Chef's Choice of Premium Sashimi**</b><br>featuring choice pieces of Japanese fish<br>& a variety of belly cuts (16+/- pieces)                                                                | 79 |
| <b>*Chef's Kobachi**</b><br>cubed big eye tuna marinated in chef's citrus & spicy<br>kobachi sauce, on a bed of cucumber, avocado, yuzu<br>tobiko, seaweed salad served with a side of sushi rice | 35 |

all moriawase are served with  
fresh wasabi & japanese soy sauce  
please allow up to 30 minutes for moriawase

*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**

|                                                                                                                                                                                          |    |
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| <b>*Sesame Tuna</b><br>tuna, tempura white scallions, fuji apple, umi boshi<br>topped with tuna, beni shoga vinaigrette, mint                                                            | 18 |
| <b>*Luci Roll</b><br>tempura fried local shrimp, avocado, chipotle lime sauce,<br>topped with spicy tuna, sambal vin, fried shallots, thai basil                                         | 18 |
| <b>Kissed By Fire</b><br>lump crab, masago, garlic aioli, scallions, asparagus,<br>topped with blowtorched salmon, tobanjan aioli,<br>kabayaki, garlic panko, chives                     | 18 |
| <b>*Thailicious</b><br>tempura fried local fish of the day, avocado, pickled red<br>onion, kampyo, topped with hamachi, jalapeno kaffir hot<br>sauce, cilantro, roasted pineapple, tajin | 19 |
| <b>Fish &amp; Chips Roll</b><br>beer battered local local fish of the day, pickled red onion<br>topped with dots of yuzu tartar sauce, potato chip, chives,<br>pipette of vinegar        | 18 |

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| <b>*El Gaucho</b><br>tempura fried local fish of the day, masago, kampyo,<br>topped with torched miyazaki A5 wagyu, scallion<br>chimichurri              | 28 |
| <b>Anaconda 2.0</b><br>tempura fried local shrimp, japanese mayo topped with<br>eel, avocado, caramalized onion & bacon jam, kabayaki,<br>toasted sesame | 18 |
| <b>*Hamachi Hero</b><br>yellowtail, avocado, jalapeno, sriracha, topped with more<br>yellowtail, cucumber fennel, fried scallion                         | 19 |
| <b>*Black Dragon</b><br>eel, tempura scallion, kampyo, topped with hamachi,<br>black lime, black garlic aioli, kizami nori                               | 19 |
| <b>*White Cloud</b><br>lump crab, fried mushrooms, yuzu aioli, shiso, topped<br>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



