

SPECIALTY NIGIRI

BY PIECE

CHU TORO 8.00	<i>Tomato jam, parmesan cheese</i>
HOTATE13.00	<i>Hokkaido scallop, Italian truffle</i>
SALMON7.00	<i>Bottarga</i>
TORO TARTARE13.00	<i>Kaluga caviar</i>

A5 WAGYU20.00	<i>Japanese uni</i>
MISO MARINATED FOIE GRAS10.00	<i>Red miso, rice pearls</i>
TAMAGO4.00	<i>Sweet savory egg</i>
NEGI TORO11.00	<i>Toro, scallion</i>

SUSHI PLATTERS

SEKIWAKE24.00	<i>1 maki roll, 5 pieces nigiri</i>
OZEKI40.00	<i>1 maki roll, 6 pieces sashimi, 8 pieces nigiri</i>
YOKOZUNA60.00	<i>1 specialty maki roll, 1 maki roll, 8 pieces sashimi, 8 pieces nigiri</i>
SPECIALTY NIGIRI SELECTION*55.00	

SPECIALTY ROLLS

WHITE TIGER*18.00	<i>Shrimp & shishito tempura, hamachi tartare, jalapeño, garlic-chili oil, masago, chive</i>
KING CRAB AND MAITAKE FUTOMAKI19.00	<i>Tempura fried maitake mushrooms, Alaskan King Crab</i>
JUMBO LUMP CRAB CALIFORNIA16.00	<i>Avocado, cucumber, masago mayo</i>
CRISPY SKIN SALMON ROLL18.00	<i>Asian pear, pico de gallo, asparagus</i>
POD LOBSTER19.00	<i>Tempura lobster, masago, eel, shiso, scallion, uni-truffle teriyaki sauce</i>
SALMON HABANERO*13.00	<i>Cucumber, mango, ponzu-marinated onions</i>
VEGAN STEPHEN10.00	<i>Tempura zucchini, avocado, kanpyo squash, eggplant, roasted pepper</i>
SPIDER14.00	<i>Chili soy paper, soft shell crab, bibb lettuce, avocado, masago, tartar sauce</i>
GREEN LOTUS ROLL18.00	<i>Shrimp Tempura, spicy tuna, pickled jalapeno, green soy paper</i>

NIGIRI & SASHIMI

2 PIECES PER ORDER

BIG EYE TUNA9.00
BLUEFIN TUNA11.00
CHU TORO14.00
OH TORO18.00
HAMACHI8.00
HAMACHI TORO9.00
KANPACHI8.00
MADAI8.00
HIRAME8.00
SHIMA AJI9.00
SABA10.00
SALMON7.00
SALMON TORO8.00
ORA KING SALMON8.00
HOTATE10.00
TAKO7.00
EBI6.00
UNIMP
IKURA7.00
UNAGI10.00
FRESH WASABI3.00

SOUP & SALAD

MISO SOUP7.00	<i>Tofu, scallions, wakame</i>
CALAMARI SALAD12.00	<i>Kale, avocado, miso sambal dressing</i>
SPINACH SALAD11.00	<i>Brûléed grapefruit, spiced pepitas, crispy nori chips, maple soy dressing</i>

RICE & NOODLES

CHICKEN DUMPLING RAMEN15.00	<i>Abalone mushrooms, black kale, nori</i>
PORK BELLY SHOYU RAMEN15.00	<i>Pork belly, soy marinated egg, scallion, nori</i>
CRAB FRIED RICE20.00	<i>Jumbo lump crab, egg, ginger, Thai chili</i>
WASABI VEGETABLE RICE10.00	<i>Sweet corn, cauliflower, carrot, egg</i>
SHRIMP PAD THAI19.00	<i>Red chili, peanuts, mixed vegetables</i>
UDON & TOFU STIR-FRY16.00	<i>Puffed tofu, mushrooms, thai basil, chili</i>
KOREAN RICE CAKES15.00	<i>Berkshire pork, gochujang, white kimchi</i>
LOBSTER & PEKIN DUCK FRIED RICE18.00	<i>Xo, crispy shallots, essence of truffle</i>
CREAMY CRAB UDON19.00	<i>Jumbo-lump crab, miso cream, enoki and hazelnut crunch</i>
SHORT RIB LO MEIN17.00	<i>Brown sugar teriyaki, baby carrots, matsutake</i>

ROBATA GRILL

JAPANESE EGGPLANT12.00	<i>Red miso, crushed peanuts, bonito</i>
ROBATA GRILLED STREET CORN7.00	<i>Spicy mayo, shredded coconut, yuzu butter</i>
CAULIFLOWER13.00	<i>Balsamic teriyaki</i>
LAMB CHOP20.00	<i>Shiso butter, spring onion</i>
LOBSTER TAIL16.00	<i>Sake butter, togarashi</i>
JUMBO SHRIMP16.00	<i>Spiced yuzu butter</i>
PORK BELLY7.00	<i>Chinese five spice cherry compote, Japanese mustard</i>
SHORT RIB*16.00	<i>Red chili sesame ponzu</i>
KOREAN SPARE RIB12.00	<i>Hoisin Gochujang glaze</i>

*Our lawyer says that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 052019

DIM SUM

STEAMED BUNS <i>Hoisin & pickled vegetables</i>	
PORK BELLY.....10.00	SHIITAKE.....8.00
CHICKEN POTSTICKERS11.00	<i>Mustard aioli</i>
KING CRAB SHUMAI13.00	<i>Green chilli ponzu</i>
CHEESESTEAK BAO10.00	<i>Sriracha ketchup, spicy mustard aioli</i>
TEMPURA ROCK SHRIMP17.00	<i>Grilled pineapple, candied walnuts</i>
CRAB SPRING ROLLS17.00	<i>Sweet chili dipping sauce</i>
CHICKEN KARAAGE12.00	<i>Cabbage slaw, spicy mayo</i>
WAGYU BEEF*19.00	<i>Cooked tableside on Japanese river rocks</i>
LETTUCE WRAPS <i>Thai peanut sauce</i>	
TOFU.....13.00	CHICKEN.....15.00
SHRIMP DUMPLINGS12.00	<i>Balsamic soy</i>
PORK DUMPLINGS10.00	<i>Spicy ponzu</i>

OUR FAVORITES

SPICY TUNA CRISPY RICE*

Crispy rice, Serrano chili (4 Pieces) 12.00

SALMON POKE*

Avocado, tartare sauce, nori chips 11.00

PLATES

SCALLOPS25.00	<i>Miso creamed corn, grilled scallion, tobiko</i>
SPANISH ROCK OCTOPUS16.00	<i>Bacon, yukon gold potato, spicy aioli</i>
NEW YORK STRIP*30.00	<i>Pistachio-shiso pesto, tare sauce, wasabi potato croquettes</i>
MACADAMIA CHICKEN STIR-FRY20.00	<i>Broccoli, carrots, macadamia nuts, garlic sauce</i>
PORK TONKATSU22.00	<i>Breaded pork chop, cabbage and balsamic unagi</i>
RED SNAPPER29.00	<i>Wok stir-fried escarole, kaffir lime, coconut red curry</i>

SIDES

BABY BOK CHOY7.00	<i>Bonito, garlic, soy</i>
EDAMAME7.00	<i>Sea salt</i>
SIZZLING GARLIC MUSHROOMS12.00	<i>White soy, garlic</i>