

SPECIALTY NIGIRI

BY PIECE

CHU TORO 8.00 <i>Tomato jam, parmesan cheese</i>	A5 WAGYU 20.00 <i>Japanese uni</i>
HOTATE 13.00 <i>Hokkaido scallop, Italian truffle</i>	MISO MARINATED FOIE GRAS 10.00 <i>Red miso, rice pearls</i>
SALMON 7.00 <i>Bottarga</i>	TAMAGO 4.00 <i>Sweet savory egg</i>
TORO TARTARE 13.00 <i>Kaluga caviar</i>	

SUSHI PLATTERS

SASHIMI* 24.00/40.00/60.00
MAKI & NIGIRI COMBO* 24.00/46.00/60.00
SUSHI & SASHIMI COMBO* 48.00
CHEF'S NIGIRI SELECTION* 36.00
SPECIALTY NIGIRI SELECTION* 55.00

SPECIALTY ROLLS

WHITE TIGER* 18.00 <i>Shrimp & shishito tempura, hamachi tartare, jalapeño, garlic-chili oil, masago, chive</i>
JUMBO LUMP CRAB CALIFORNIA 16.00 <i>Avocado, cucumber, masago mayo</i>
RAINBOW* 16.00 <i>Crab, tuna, salmon, yellowtail, shrimp, fluke, cucumber, avocado</i>
ROCKIN SPICY TUNA* 15.00 <i>Spicy tuna roll topped with tempura rock shrimp</i>
CATERPILLAR 14.00 <i>Fresh water eel, mango, cucumber, avocado, eel sauce</i>
SUMO 15.00 <i>Sesame soy paper, tuna, shrimp tempura, guacamole</i>
POD LOBSTER 18.00 <i>Tempura lobster, masago, eel, shiso, scallion, uni-truffle teriyaki sauce</i>
SALMON HABANERO* 13.00 <i>Cucumber, mango, ponzu-marinated onions</i>
MIDORI 10.00 <i>Green soy paper, asparagus, edamame salad, yuzu mayo</i>
VEGAN STEPHEN 10.00 <i>Tempura zucchini, avocado, kanpyo squash, eggplant, roasted pepper</i>
SPIDER 14.00 <i>Chili soy paper, soft shell crab, bibb lettuce, avocado, masago, tartar sauce</i>
RUBY DRAGON 17.00 <i>Toro, Shiso, mango, rainbow tobiko, spicy mayo</i>

NIGIRI & SASHIMI

2 PIECES PER ORDER

BIG EYE TUNA 9.00
BLUEFIN TUNA 11.00
CHU TORO 14.00
OH TORO 18.00
NEGI TORO 16.00
HAMACHI 8.00
HAMACHI TORO 9.00
KANPACHI 8.00
MADAI 8.00
HIRAME 6.00
SHIMA AJI 9.00
SABA 10.00
SALMON 7.00
SALMON TORO 8.00
HOTATE 10.00
TAKO 5.00
EBI 6.00
UNI 10.00
IKURA 7.00
UNAGI 10.00
FRESH WASABI 3.00

SOUP & SALAD

MISO SOUP 7.00 <i>Tofu, scallions, wakame</i>
VIETNAMESE PAPAYA SALAD 13.00 <i>Poached shrimp, crispy shallot, nuoc cham</i>
CALAMARI SALAD 12.00 <i>Kale, avocado, miso sambal dressing</i>
SPINACH SALAD 11.00 <i>Brûléed grapefruit, spiced pepitas, crispy nori chips, maple soy dressing</i>

RICE & NOODLES

CHICKEN DUMPLING RAMEN 15.00 <i>Abalone mushrooms, black kale, nori</i>
SHORT RIB LO MEIN 17.00 <i>Brown sugar teriyaki, baby carrots, matsutake</i>
CRAB FRIED RICE 20.00 <i>Jumbo lump crab, egg, ginger, Thai chili</i>
WASABI VEGETABLE RICE 10.00 <i>Sweet corn, cauliflower, carrot, egg</i>
SHRIMP PAD THAI 19.00 <i>Red chili, peanuts, mixed vegetables</i>
LOBSTER & PEKIN DUCK FRIED RICE 20.00 <i>Xo, crispy shallots, essence of truffle</i>
SEAFOOD RICE 18.00 <i>Shrimp, scallops, english peas, orange zest</i>
BBQ DUCK RAMEN 16.00 <i>Yu choy, char siu duck breast, soy marinated egg</i>
UDON & TOFU STIR-FRY 16.00 <i>Puffed tofu, mushrooms, thai basil, chili</i>

ROBATA GRILL

PRICED PER SKEWER

JAPANESE EGGPLANT 4.00 <i>Red miso, crushed peanuts, bonito</i>
ROBATA GRILLED STREET CORN 6.00 <i>Spicy mayo, shredded coconut, yuzu butter</i>
CAULIFLOWER 5.00 <i>Balsamic teriyaki</i>
LAMB CHOP 11.00 <i>Shiso butter, spring onion</i>
LOBSTER TAIL 14.00 <i>Sake butter, togarashi</i>
JUMBO SHRIMP 7.00 <i>Spiced yuzu butter</i>
WINGS 8.00 <i>Apple cider and white soy brined, kimchi</i>
PORK BELLY 7.00 <i>Chinese five spice cherry compote, Japanese mustard</i>
SHORT RIB* 8.00 <i>Red chili sesame ponzu</i>

*Our lawyer says that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 111318

DIM SUM

STEAMED BUNS <i>Hoisin & pickled vegetables</i>	PORK BELLY 10.00	SHIITAKE 8.00
GRILLED YELLOWTAIL 12.00 <i>Yuzu butter, red miso, togarashi</i>	MUSHROOM & SWEET PEA DUMPLINGS 10.00 <i>Sesame soy</i>	CHICKEN POTSTICKERS 11.00 <i>Mustard aioli</i>
CHEESESTEAK BAO 10.00 <i>Sriracha ketchup, spicy mustard aioli</i>	TEMPURA ROCK SHRIMP 16.00 <i>Grilled pineapple, candied walnuts</i>	WAGYU BEEF* 18.00 <i>Cooked tableside on Japanese river rocks</i>
LETTUCE WRAPS <i>Thai peanut sauce</i>	TOFU 13.00	CHICKEN 15.00
CRAB SPRING ROLLS 17.00 <i>Sweet chili dipping sauce</i>	PORK DUMPLINGS 10.00 <i>Spicy ponzu</i>	KOREAN SPARE RIBS 13.00 <i>Hoisin Gochujang glaze</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

SCALLOPS 25.00 <i>Miso creamed corn, grilled scallion, tobiko</i>
#1 DUCK* 27.00 <i>Tea-smoked duck breast, duck-kabocha spring roll</i>
SPANISH ROCK OCTOPUS 16.00 <i>Bacon, yukon gold potato, spicy aioli</i>
TOFU BI BIM BAP 14.00 <i>Jasmine rice, egg, mushroom, buri bop sauce</i>
NEW YORK STRIP* 30.00 <i>Pistachio-shiso pesto, tare sauce, wasabi potato croquettes</i>
MACADAMIA CHICKEN STIR-FRY 20.00 <i>Broccoli, carrots, macadamia nuts, garlic sauce</i>
BERKSHIRE PORK BELLY 15.00 <i>Korean rice cakes, gochujang, white kimchi</i>
MISO MARINATED SEA BASS 29.00 <i>Shimeji, broccolini, shaved black truffle, bacon dashi</i>
RED SNAPPER 28.00 <i>Wok stir-fried escarole, kaffir lime, coconut red curry</i>

SIDES

BABY BOK CHOY 7.00 <i>Bonito, garlic, soy</i>
EDAMAME 7.00 <i>Sea salt</i>
SIZZLING GARLIC MUSHROOMS 12.00 <i>White soy, garlic</i>