

## SHARED PLATES

- uni toast** 25  
San Diego sea urchin, prosciutto, chopped toro, truffle aioli
- miso glazed eggplant**  12  
sesame seeds, micro shiso
- kurobuta pork & chive dumplings** 13  
steamed dumplings, chili ponzu (6pc)
- salt and pepper karaage** 15  
Japanese style fried chicken, sweet pickles, spicy mayo
- kakuni** 16  
braised pork belly, mustard greens, boiled egg
- hamachi kama** 18  
grilled yellowtail collar, ponzu
- miso black cod** 18  
bok choy, gai lon, saikyo miso
- assorted tempura**  16  
4pc shrimp & assorted vegetable tempura
- shrimp fried rice**  16  
white shrimp, egg, negi, crispy onion
- SALAD**
- azuki**   14  
mixed greens, little gem lettuce, avocado, fuji apple, cucumber, crunchy sweet potato, sesame dressing\*  
\*add assorted sashimi +12

## RAW BAR

- shigoku oyster** (1/2 dozen) 22  
yuzu ponzu gelée, micro shiso
- crispy rice + spicy tuna** 16  
shiitake mushroom, black sesame, jalapeño, sweet tartar sauce
- pon hama** 23  
5pc of yellowtail sashimi, garlic ponzu and jalapeño
- spicy albacore tataki** 20  
5pc of albacore sashimi, jalapeño & Azuki ponzu

## MISO SOUP

- tofu** 4  
seaweed, scallions
- shiitake** 5  
tofu, seaweed, scallions

## SIDES

- edamame**   5
- garlic edamame** 8
- shishito** 9  
flash fried shishito peppers, bonito flakes, soy sauce

## OMAKASE

### NIGIRI

- eight** 42  
chef's selection 8pc
- bluefin** 26  
bluefin, chu-toro, o-toro, negi-toro (1pc ea)
- salmon** 17  
salmon, salmon toro, king salmon, ocean trout (1pc ea)

### SASHIMI

- twelve** 36  
chef's selection 12pc
- bluefin** 35  
bluefin, chu-toro, o-toro (2pc ea)
- salmon** 30  
salmon, salmon toro, king salmon, ocean trout (2pc ea)
- gold standard** 75
- adventurous** 110

## SETS


served with miso soup

- nigiri plate** 30  
six pieces of chef's choice nigiri + choice of spicy tuna or salmon & avocado roll

- chirashi** 27  
assorted sashimi includes tuna, salmon and hamachi served over sushi rice

- jidori chicken teriyaki** 25  
seasonal vegetables, confit potatoes, brown butter teriyaki sauce, steamed rice

- toro chirashi** 38  
o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice

- shrimp tempura bowl**  19  
4pc shrimp & assorted vegetable tempura over steamed rice, eel sauce

- omakase chirashi** 38  
chef's daily selection includes toro, uni, salmon, ikura served over sushi rice

Contains: \* sesame oil  shellfish  peanuts  vegan  gluten free

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## SUSHI & SASHIMI

sushi: two pieces per order  
sashimi: five or six pieces per order

	sushi	sashimi		sushi	sashimi
<b>hon maguro</b> bluefin tuna	10	21	<b>madai</b> red snapper	8	19
<b>chu-toro</b> medium fatty tuna	15	30	<b>nodoguro</b> sea perch	21	38
<b>o-toro</b> fatty tuna	17	35	<b>kinmedai</b> golden eye snapper	16	32
<b>shiomaguro</b> albacore	7	17	<b>kamasu</b> barracuda	9	24
			<b>hirame</b> halibut	7	17
<b>sake</b> salmon	7	17	<b>engawa</b> halibut fin	9	
<b>sake toro</b> fatty salmon	9	20			
<b>masuno suke</b> ora king salmon	9	20	<b>hotate</b> diver scallops	7	17
<b>umi masu</b> ocean trout	9	20	<b>ika</b> squid	10	
<b>ikura</b> salmon roe	9	10	<b>San Diego uni</b> local sea urchin	19	37
<b>hamachi</b> yellowtail	8	18	<b>Miyazaki A5 wagyu beef</b>	15	32
<b>hamachi toro</b> fatty yellowtail	9	20	<b>unagi</b> freshwater eel	8	
<b>kanpachi</b> amberjack	9	20	<b>ankimo</b> monkfish liver		10
<b>aji</b> horse mackerel	9	21	<b>dashimaki tamago</b> custard egg	5	



executive chef/owner  
**Nao Ichimura**  
  
chef de cuisine  
**Kevin Alvarado**

Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**米 Japanese Rice**  
A premium Japanese short grain rice from Northern Japan

**赤酢 Akazu (Red Vinegar)**  
Akazu, a critical component of traditional Edomae-sushi, brings a deep, flavorful, refreshing taste full of umami to our nigiri sushi

## SPECIALTY ROLLS

### by the border 18

spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli

### scorpion 18

tempura softshell crab, snow crab, avocado, cucumber, gobo wrapped in soy paper

### sunshine 21

black tiger prawn, tempura green onion wrapped in soy paper topped with salmon, avocado, citrus ponzu, lemon zest

### stardust 21

albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu

### lobster 37

black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion

### leafy kappa 14

cucumber, avocado, umeboshi pickled plum topped with shiso leaves

### r u kidding me? 25

snow crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks

### bonsai 17

shrimp tempura, spicy tuna, asparagus, white truffle aioli, poke sauce, crunchy lotus roots & sweet potato

### super dragon 21

snow crab, shrimp tempura topped with unagi, avocado, crunchy sweet potato, eel sauce

### kobe 25

black tiger prawn, avocado, tempura onion topped with seared A5 Miyazaki wagyu, truffle aioli, poke sauce

### vertigo 19

snow crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu

### green 15

asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil

## CLASSIC & HAND ROLLS

	roll (8pc)	hand roll (1pc)		roll (8pc)	hand roll (1pc)
snow crab california	13	10	shrimp tempura	13	10
spicy tuna	11	8	rainbow	19	
spicy hamachi	11	8			
spicy salmon	11	8			
spicy scallop	11	8			
house smoked salmon skin	9	6			
eel & avocado	11	8			
avocado & cucumber	8	5			

Rolls may contain the following ingredients: eggs, wheat, soybean, seeds, raw fish, and shellfish. Please let us know if you have any allergies or dietary restrictions, as we may be able to take extra precautions.

: gluten free : vegan \*contains peanut oil