

SHARED PLATES

- 🌿 **charred snap peas** 🍷 7
served with yuzu chili paste
- 🌿 **miso glazed eggplant** 🌱 8
sesame seeds, micro shiso
- pork & chive gyoza** 7
pan seared dumplings, chili ponzu
- miso black cod** 17
baked cod, grilled vegetables, saikyo miso
- hamachi kama** 14
grilled yellowtail collar, ponzu
- 🍤 **assorted tempura** 13
black tiger shrimp, vegetables
- j.f.c** 7.5
Japanese style fried chicken, sesame vinegar sauce
- 🍤 **shrimp fried rice** 12
black tiger shrimp, egg, truffle oil

MISO SOUP

- tofu** 3
seaweed, scallions
- shiitake** 4
tofu, seaweed, scallions
- asari** 7
Japanese clams, scallions

UDON

- tempura udon** 15
jumbo shrimp, seasonal vegetables

RAW BAR

- half dz / dozen
- today's oyster** 18 / 34
today's oyster, ponzu, scallion, spicy daikon radish
- honeymoon oyster** 12
today's oyster, uni, ikura, quail egg, ponzu
- SD uni X Hokkaido uni** 20
simple & elegant uni, akazu sushi rice, quail egg soy sauce
- kurodai + yuzu miso** 16.5
kurodai snapper crudo, ikura caviar, crushed sesame, cucumber, red onion, wakame seaweed
- kiwied hotate scallops** 15
Hokkaido scallops, kiwi, cucumber & onion yuzu tosazu ponzu
- crispy rice + spicy tuna** 12
shiitake mushroom, black sesame, jalapeño, sweet tartar sauce
- spicy albacore tataki** 16
jalapeño, house ponzu
- pon-hama** 17.5
yellowtail, garlic ponzu, jalapeño
- ankimo** 9
monkfish liver pate, ponzu

SALAD

- 🌿 **Julian apple + cucumber sunomono** 🌱 8.5
Japanese cucumber, apple, pear, tosazu gelée
- olive flounder + cucumber sunomono** 13
Japanese cucumber, hirame, wakame seaweed, kumquat, red onion, tosazu ponzu
- little Tokyo gem** 12
Hachi egg, little gem lettuce, crisped smoked salmon skin, black sesame vinaigrette
- azuki** 🌱 13.5
mixed greens, avocado, cherry tomato, golden raisins, crunchy sweet potato, sesame dressing*

*sesame dressing contains peanut oil

OMAKASE

7 course chef's tasting 125
main dining room only

- appetizer
oyster
sashimi
grilled fish
wagyu
nigiri
dessert

Depending on the season, some items may not be available. Please let us know if you have any allergies or dietary restrictions.

ENTRÉE

- jidori chicken teriyaki** 18
roasted rainbow carrots, heirloom potatoes, grilled orange, white rice or brown rice (+1)
- chirashi** 28
assortment of chef's choice sashimi over sushi rice
- salmon & shiitake risotto** 24
grilled salmon, asparagus, Japanese style creamy shiitake risotto, brown rice (+1)
- 🌿 **shio koji pork shoulder** 26
spring vegetables, snap peas, pea tendrils, Koshihikari rice

SIDES

- edamame** 🍷 🌱 4
- garlic edamame** 6.5
- shishito** 6
flash fried shishito peppers, bonito flakes

🌿 : seasonal 🍤 : shrimp
🍷 : gluten free 🌱 : vegan

AZUKI
SUSHI



SUSHI / SASHIMI

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

	sushi / sashimi
whitefish	
kinmedai golden eye snapper	14 / 28
kurodai black seabream	7 / 17
nodoguro sea perch	15 / 32
kamasu barracuda	8 / 19
hirame halibut	7 / 17
engawa halibut fin	9
sayori Japanese halfbeak	9 / 18
silver skin	
aji spanish mackerel	8 / 18
iwashi sardine	8 / 18
saba Japanese mackerel	7 / 17
kohada gizzard shad	7 / 17
salmon	
sake salmon	6 / 15
sake toro fatty salmon	7 / 17
masuno suke ora king salmon	8 / 18
umi masu ocean trout	8 / 18
ikura salmon roe	8
shellfish	
hotate diver scallops	7 / 17
ika squid	7 / 17
mirugai giant clam	14 / 28
uni sea urchin	16 / 32
Japanese uni from Hokkaido	18 / 36

chef's selection standard:

7pc nigiri	23
12pc sashimi	30

chef's selection adventurous:

7pc nigiri	32
17pc sashimi	60

bluefin nigiri special 22
bluefin akami, chu-toro, o-toro, negi-toro (1pc ea)

salmon nigiri special 15
salmon, salmon toro, king salmon, ocean trout

hon maguro bluefin tuna akami 8 / 18

chu-toro medium fatty tuna 13 / 28

o-toro fatty tuna 15 / 32

shima aji striped jack 9 / 20

hamachi yellowtail 7 / 17

hamachi toro fatty yellowtail 8 / 18

anago sea eel 10

unagi freshwater eel 7

dashimaki tamago custard egg 5

 **castella tamago** (no rice) 5

A5 Miyazaki wagyu beef 12 / 25

sushi / sashimi

SPECIALTY ROLLS

by the border 15
spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli

bonsai 15
shrimp tempura, spicy tuna, asparagus, white truffle aioli, poke sauce, crunchy lotus roots & sweet potato

scorpion 16
tempura softshell crab, snow crab, avocado, gobo, cucumber, citrus purée, curry powder

sunshine 17
black tiger prawn, tempura green onion wrapped in soy paper topped with salmon, avocado, citrus ponzu, lemon zest

stardust 17.5
albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu



lobster 28
black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion

r u kidding me? 22
snow crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks








super dragon 18
shrimp tempura, rock shrimp, avocado topped with unagi, avocado, crunchy sweet potato, eel sauce

kobe 21
black tiger prawn, avocado, tempura onion topped with seared wagyu beef, truffle aioli, poke sauce

vertigo 17
snow crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu

green   13.5
asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil

CLASSIC / HAND ROLLS

	roll / hand roll
snow crab california 	11 / 9
spicy tuna 	9 / 6.5
spicy hamachi 	9 / 6.5
spicy salmon 	9 / 6.5
spicy scallop 	9 / 6.5
house smoked salmon skin	8 / 5
eel & avocado	9 / 6.5
avocado & cucumber  	6 / 4

 gluten free |  vegan |  shrimp

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.

AZUKI
SUSHI
