

## SHARED PLATES

季 charred snap peas GF 7  
served with yuzu chili paste

季 miso glazed eggplant V 8  
sesame seeds, micro shiso

pork & chive gyoza 8  
pan seared dumplings, chili ponzu

hot karaage 10  
Japanese style fried chicken, sweet pickles,  
sesame chili sauce

miso black cod 17  
baked cod, grilled vegetables, saikyo miso

crispy skin salmon 16  
shiitake mushroom, yu choy, jasmine tea dashi

hamachi kama 15  
grilled yellowtail collar, ponzu

🍤 assorted tempura 13  
black tiger shrimp, vegetables

## MISO SOUP

tofu 3  
seaweed, scallions

shiitake 4  
tofu, seaweed, scallions

asari 7  
Japanese clams, scallions

## UDON

tempura udon 15  
jumbo shrimp, seasonal vegetables

\*sesame dressing contains peanut oil

## 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

季 Julian apple + cucumber sunomono V 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 V 13.5  
mixed greens, avocado, cucumber, radish,  
crunchy sweet potato, sesame dressing\*

## OMAKASE

5 course chef's tasting 85

oyster, cold & raw  
seasonal farmer's market selection  
7 pc nigiri selection  
chef's meat from the grill  
miso butterscotch custard & fruits

7 course chef's tasting 125

oyster, cold & raw  
seasonal farmer's market selection  
chef's omakase sashimi  
bincho grilled fish  
5 pc nigiri selection  
grade A5 miyazaki wagyu & eggplant  
miso butterscotch custard & fruits

*Omakase is seasonal and reflects the best available neta (ingredients) currently available. Each course is designed to harmonize with the next. Please let your server know if you have any food allergies or dietary restrictions. Omakase is available for the entire party, same course only. Last order is 9pm and only offered during dinner service at the sushi bar & main dining room*

## ENTRÉE

jidori chicken teriyaki 18  
seasonal vegetables, confit potatoes, white rice or  
brown rice (+1)

季 shio koji pork shoulder 26  
spring vegetables, snap peas, pea tendrils,  
Koshihikari rice

whole fried kurodai 28  
spring onions, bincho grilled vegetables,  
nanbanzuke sauce

chirashi 28  
assortment of chef's choice sashimi over sushi rice

## SIDES

edamame GF V 4

garlic edamame 6.5

shishito 6  
flash fried shishito peppers,  
bonito flakes

🍤 shrimp fried rice 12

季 : seasonal 🍤 : shrimp GF : gluten free V : vegan

AZUKI  
SUSHI




## SUSHI / SASHIMI

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

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

<b>chef's selection standard:</b>	
7pc nigiri	23
12pc sashimi	30
<b>chef's selection adventurous:</b>	
7pc nigiri	32
17pc sashimi	60
<b>bluefin nigiri special</b> 22	
bluefin akami, chu-toro, o-toro, negi-toro (1pc ea)	
<b>salmon nigiri special</b> 15	
salmon, salmon toro, king salmon, ocean trout	








	sushi / sashimi
<b>hon maguro</b> bluefin tuna akami	8 / 18
<b>chu-toro</b> medium fatty tuna	13 / 28
<b>o-toro</b> fatty tuna	15 / 32
<b>shima aji</b> striped jack	9 / 20
<b>hamachi</b> yellowtail	7 / 17
<b>hamachi toro</b> fatty yellowtail	8 / 18
<b>anago</b> sea eel	10
<b>unagi</b> freshwater eel	7
<b>dashimaki tamago</b> custard egg	5
 <b>castella tamago</b> (no rice)	5
<b>A5 Miyazaki wagyu beef</b>	12 / 25

## SPECIALTY ROLLS

<b>by the border</b>	15	spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli
<b>bonsai</b>	15	shrimp tempura, spicy tuna, asparagus, white truffle aioli, poke sauce, crunchy lotus roots & sweet potato
<b>scorpion</b>	16	tempura softshell crab, snow crab, avocado, gobo, cucumber, citrus purée, curry powder
<b>sunshine</b>	17	black tiger prawn, tempura green onion wrapped in soy paper topped with salmon, avocado, citrus ponzu, lemon zest
<b>stardust</b>	17.5	albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu
<b>lobster</b>	28	black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion

<b>r u kidding me?</b>	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
<b>super dragon</b>	18	shrimp tempura, rock shrimp, avocado topped with unagi, avocado, crunchy sweet potato, eel sauce
<b>kobe</b>	21	black tiger prawn, avocado, tempura onion topped with seared wagyu beef, truffle aioli, poke sauce
<b>vertigo</b>	17	snow crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu
<b>green</b>  	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  
