




## SHARED PLATES

🍣 **grilled summer squash**   12  
 sungold tomatoes, umeboshi, shiso chimichurri

🍣 **miso glazed eggplant**  9  
 sesame seeds, micro shiso


**pork & chive gyoza** 9  
 pan seared dumplings, chili ponzu

**hot karaage** 11  
 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** 16  
 grilled yellowtail collar, ponzu

**assorted tempura**  14  
 black tiger shrimp, vegetables

## MISO SOUP

**tofu** 4  
 seaweed, scallions

**shiitake** 5  
 tofu, seaweed, scallions

**asari** 8  
 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

🍣 **smoked Japone katsuo** 18  
 skipjack tuna, stone fruit, sea beans, crispy onion,  
 sesame, Japone sauce

**kiwied hotate scallops** 15  
 Hokkaido scallops, kiwi, cucumber & onion yuzu tosazu ponzu


**kurodai + yuzu miso** 16  
 kurodai snapper crudo, ikura caviar, crushed sesame,  
 cucumber, red onion, wakame seaweed

🍣 **spicy albacore tataki** 18  
 shishito, cucumber, summer squash, Azuki ponzu

**crispy rice + spicy tuna** 12  
 shiitake mushroom, black sesame, jalapeño,  
 sweet tartar sauce


**ankimo** 9  
 monkfish liver pate, ponzu

## SALAD

🍣 **summer cucumber sunomono**  9  
 Japanese cucumber, seasonal stone fruit, tosazu gelée

**little Tokyo gem** 12  
 Hachi egg, little gem lettuce, crisped smoked salmon skin,  
 black sesame vinaigrette

🍣 **stone fruit salad** 14  
 pork belly chashu, baby gem lettuce, white ponzu

**azuki**  13  
 mixed greens, avocado, cucumber, radish, crunchy sweet  
 potato, sesame dressing\*

## OMAKASE

**chef's nigiri tasting** 95

3 tasting plates

12 pc nigiri selection

hand roll

miso soup

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*

## LARGE PLATES



**jidori chicken teriyaki** 19  
 seasonal vegetables, confit potatoes, white rice or  
 brown rice (+1)

🍣 **shio koji pork shoulder** 25  
 seasonal vegetables, grilled squash, pea tendrils,  
 Koshihikari rice

**whole fried kurodai** 26  
 bincho grilled vegetables, tempura onion,  
 nanbanzuke sauce

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


## SIDES

**edamame**   5

**garlic edamame** 7

**shishito** 7  
 flash fried shishito peppers,  
 bonito flakes

**shrimp fried rice**  12

🍣: seasonal : shrimp : gluten free : vegan \*contains peanut oil

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	16 / 32
<b>kurodai</b> black seabream	7 / 17
<b>nodoguro</b> sea perch	18 / 36
<b>kamasu</b> barracuda	8 / 19
<b>hirame</b> halibut	7 / 17
<b>engawa</b> halibut fin	9
<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>tairagai</b> pen shell clam	13 / 28
<b>live sweet shrimp</b> amaebi	mkt
<b>uni</b> sea urchin	16 / 32
<b>Japanese uni</b> from Hokkaido	18 / 36

**chef's selection standard:**

7pc nigiri 24  
12pc sashimi 30

**chef's selection adventurous:**

7pc nigiri 32  
17pc sashimi 60

**bluefin nigiri special** 23  
bluefin akami, chu-toro, o-toro, negi-toro (1pc ea)

**salmon nigiri special** 16  
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>katsuo</b> skipjack tuna	7 / 17
<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> 16	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> 18	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> 🍷🌱 14	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 / 7
spicy hamachi 🍷	9 / 7
spicy salmon 🍷	9 / 7
spicy scallop 🍷	9 / 7
house smoked salmon skin	8 / 6
eel & avocado	9 / 7
avocado & cucumber 🍷🌱	7 / 5

🍷 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.

