




## SHARED PLATES

🍣 **sweet chili roasted kabocha squash**   12  
purple sweet potato, Japanese sweet potato, endive, mizuna salad

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

**kurobuta pork & chive gyoza** 10  
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

🍣 **ginger-soy braised abalone** 13  
maitake mushroom, cauliflower

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

## MISO SOUP

**tofu** 4  
seaweed, scallions

**shiitake** 5  
tofu, seaweed, scallions

**asari** 8  
Japanese clams, scallions

**king crab** 18  
king crab legs, Japanese clams, scallions

## 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

🍣 **Japone katsuo tataki** 18  
Japanese bonito, seasonal fruits, sea beans, crispy onion, sesame, Japone sauce


🍣 **spicy albacore tataki** 18  
shishito, cucumber, pomegranate, Azuki ponzu

**kiwied hotate scallops** 15  
Hokkaido scallops, kiwi, cucumber, onion, honey yuzu pepper

🍣 **foie gras of the sea + kurodai snapper** 17  
seared ankimo, fig, cucumber, wakame seaweed, yuzu miso


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

## SALAD

🍣 **Julian apple + cucumber sunomono**  9  
Japanese cucumber, apple, pear, tosazu gelée

🍣 **crispy pork belly + Asian pear salad** 14  
pork belly chashu, seasonal fruit, baby gem lettuce, white ponzu dressing

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

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

## UDON

**tempura udon** 15  
jumbo shrimp, seasonal vegetables

## 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, kabocha squash, pea tendrils, Koshihikari rice

**whole fried kurodai** 24  
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

whitefish	sushi / sashimi
<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
silver skin	
<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
salmon	
<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
shellfish	
<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	mkt

### 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

<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>	15 / 25

✦ 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** 16  
spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli

**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** 18  
albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu

**lobster** 30  
black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion

**king crab** 42  
black tiger prawn, snow crab, asparagus topped with king crab, truffle aioli

**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

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

**super dragon** 18  
snow crab, shrimp tempura 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** 🍷🌱 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.

🍚 米 Haenuki Rice  
A premium Japanese short grain rice from Yamagata

AZUKI  
SUSHI

