



SHARED PLATES

- ★ **charred sugar snap peas**   11
served with house chili paste
- ★ **miso glazed eggplant**  9
sesame seeds, micro shiso
- kurobuta pork & chive gyoza** 10
pan seared dumplings, chili ponzu
- ★ **biigan harumaki**  9
crispy Japanese spring rolls, shiitake mushroom,
seasonal vegetables, sweet chili sauce
- salt and pepper karaage** 12
Japanese style fried chicken, sweet
pickles, spicy mayo
hot karaage available upon request
- miso black cod** 17
bok choy, gai lon, saikyo miso
- crispy skin salmon** 16
shiitake mushroom, yu choy, jasmine tea dashi
- hamachi kama** 17
grilled yellowtail collar, sautéed greens, 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** 9
Japanese clams, scallions

RAW BAR

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- today's oyster** 18 / 34
today's oyster, ponzu, scallion, spicy daikon radish
- honeymoon oyster** 12
today's oyster, uni, ikura, quail egg, ponzu
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- ★ **hama chili** 19
yellowtail sashimi, avocado, grapefruit, arugula,
Fresno chili, white ponzu
- spicy albacore tataki** 18
shishito, cucumber, pomegranate, Azuki ponzu
- kiwied hotate scallops** 15
Hokkaido scallops, kiwi, cucumber, onion, honey yuzu pepper
- 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** 16
jumbo shrimp, seasonal vegetables

OMAKASE

chef's nigiri tasting 110

3 tasting plates

12 pc nigiri selection

hand roll

miso soup

dessert & fruits

chef's tasting 130

oyster

cold & raw

seasonal farmer's market selection

chef's omakase sashimi

grilled fish

5 pc nigiri selection

grade A5 miyazaki wagyu & eggplant

dessert & 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** 21
seasonal vegetables, confit potatoes, white rice or
brown rice (+1)
- ★ **shio koji pork shoulder** 25
seasonal vegetables, sugar snap peas, pea tendrils,
koshihikari rice
- ★ **whole black sea bream lettuce wraps** 24
grilled vegetables, baby gem lettuce, bird-eye chili ponzu

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

SIDES

- edamame**   5
- garlic edamame** 7
- shishito** 8
flash fried shishito peppers,
bonito flakes
- shrimp fried rice**  14

★ : chef's favorite  : 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 |
|---------------------------------------|-----------------|
| whitefish | |
| kinmedai golden eye snapper | 16 / 32 |
| kurodai black seabream | 7 / 17 |
| nodoguro sea perch | 18 / 36 |
| kamasu barracuda | 8 / 19 |
| hirame halibut | 7 / 17 |
| engawa halibut fin | 9 |
| | |
| 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 |
| uni sea urchin | 16 / 32 |
| Japanese uni from Hokkaido | mkt |
| live amaebi local sweet shrimp | 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 14
salmon, salmon toro, king salmon, ocean trout

| | sushi / sashimi |
|--------------------------------------|-----------------|
| hon maguro bluefin tuna akami | 8 / 18 |
| chu-toro medium fatty tuna | 13 / 28 |
| o-toro fatty tuna | 15 / 32 |
| katsuo skipjack tuna | 7 / 17 |
| 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 | 15 / 25 |
| ankimo monkfish liver | - / 9 |

🍶 **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

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

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, cucumber, gobo wrapped in soy paper, 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 31 | black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion |
| sunny side 🌱 16 | red beets, tempeh, shiitake topped with golden beets, vegan pixie dust, little gem, azuki dressing |

| | |
|---------------------------|---|
| r u kidding me? 23 | 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 16 | shrimp tempura, spicy tuna, asparagus, white truffle aioli, poke sauce, crunchy lotus roots & sweet potato |
| super dragon 19 | snow crab, shrimp tempura topped with unagi, avocado, crunchy sweet potato, eel sauce |
| kobe 22 | 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.

AZUKI
SUSHI



AZUKI SPRING MENU