



SHARED PLATES

assorted tempura 🍤 11
4pc shrimp & assorted vegetable tempura

crispy rice + spicy tuna 11
shiitake mushroom, black sesame, jalapeño, sweet tartar sauce

steamy bird dumplings* 🍤 8
chicken, shiitake mushrooms, oyster dashi, spicy garlic ponzu, cilantro (7pc)

hamachi kama 18
grilled yellowtail collar, ponzu

SALAD

azuki 🌱 11
mixed greens, avocado, cucumber, radish, crunchy sweet potato, sesame dressing*
*add assorted sashimi +8

MISO SOUP

tofu 4
seaweed, scallions

shiitake 5
tofu, seaweed, scallions

SIDES

edamame 🌱 5

shishito 8
flash fried shishito peppers, bonito flakes

RAMEN

kyushu tonkotsu* 🍤 12
pork belly, soft boiled egg, bok choy, bamboo shoots, onion crisps, rich tonkotsu pork & bonito broth

tan tan* 🌶️ 12
spicy sesame miso, sansho peppered ground chicken, bok choy, cilantro, peanut oil, creamy chicken broth

habanero* 🌶️ 12
chicken breast, sweet corn, soft boiled egg, chopped onion, chicken soy broth, habanero sauce (mild/med/hot)

vegan tan tan* 🌱 12
sansho peppered seitan, bok choy, cilantro, peanut oil, tofu, spicy creamy sesame broth

EXTRAS

| | |
|------------------------|---|
| nori seaweed | 1 |
| pork belly | 3 |
| chicken breast | 3 |
| chicken dumplings*.... | 3 |
| soft boiled egg | 2 |
| bamboo shoots*..... | 1 |
| sweet corn | 1 |
| hachi spicy sauce*.... | 1 |
| habanero sauce*..... | 1 |
| extra noodles | 2 |
| extra broth | 3 |



All ramen and dumplings are provided by our sister restaurant HACHI RAMEN

Contains: * sesame oil 🍤 shellfish 🌰 peanuts 🌱 vegan 🌾 gluten free



SUSHI / SASHIMI

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

sushi / sashimi

chef's selection standard:

7pc nigiri 24
12pc sashimi 30

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

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

shiomaguro albacore 7 / 17

hon maguro bluefin tuna 8 / 18

chu-toro medium fatty tuna 13 / 28

o-toro fatty tuna 15 / 32

katsuo skipjack tuna 7 / 17

hamachi yellowtail 7 / 17

hamachi toro fatty yellowtail 8 / 18

unagi freshwater eel 7

dashimaki tamago custard egg 5

A5 Miyazaki wagyu beef 15 / 25

sushi / sashimi

madai red snapper 7 / 17

hirame halibut 7 / 17

engawa halibut fin 9

hotate diver scallops 7 / 17

uni sea urchin 16 / 32



Haenuki Rice
A premium Japanese short grain rice from Yamagata



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, 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, sesame 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 | | roll |
|--|------------------|----------------|------|
| snow crab california  | 11 / 9 | shrimp tempura | 13 |
| spicy tuna  | 9 / 7 | rainbow | 17 |
| 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 | | |

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.

 : gluten free  : vegan *contains peanut oil

SETS

served with miso soup

nigiri plate 22

six pieces of nigiri includes tuna, yellowtail and salmon; choice of snow crab california roll, spicy tuna roll, or spicy salmon roll

shrimp tempura bowl 14

4pc shrimp & assorted vegetable tempura over steamed rice, eel sauce

chirashi 22

assorted sashimi includes tuna, salmon and hamachi served over sushi rice

toro chirashi 32

o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice

omakase chirashi 32

chef's daily selection includes uni, salmon roe, tuna, salmon served over sushi rice

FAMILY PLATTERS

specialty roll platter 78

serves 3-4, 40 pieces

- by the border (16 pieces)
- sunshine (8 pieces)
- stardust (8 pieces)
- super dragon (8 pieces)

classic lover platter 48

serves 3-4, 40 pieces

- snow crab california roll (16 pieces)
- spicy tuna roll (8 pieces)
- spicy salmon roll (8 pieces)
- shrimp tempura roll (8 pieces)

vegan roll platter 52

serves 3-4, 40 pieces

- avocado & cucumber (16 pieces)
- green (16 pieces)
- sunny side (8 pieces)

nigiri & specialty platter 99

serves 3-4, 44 pieces

- tuna nigiri (4 pieces)
- yellowtail nigiri (4 pieces)
- salmon nigiri (4 pieces)
- by the border (16 pieces)
- sunshine (8 pieces)
- super dragon (8 pieces)

nigiri & classic platter 77

serves 3-4, 44 pieces

- tuna nigiri (4 pieces)
- yellowtail nigiri (4 pieces)
- salmon nigiri (4 pieces)
- snow crab california roll (16 pieces)
- spicy tuna roll (8 pieces)
- shrimp tempura roll (8 pieces)



SWEETS

coconut panna cotta 7

fresh fruit, miso streusel, salted caramel

SAKE 日本酒

| | bottle (720ml) | 25% OFF |
|--|-------------------|------------|
| HONJYOZO | | |
| Onikoroshi 'Demon Slayer' Miyagi | 45 | 34 |
| JUNMAI | | |
| Kikumasa Koujo, Hyogo | 32 | 24 |
| Kurosawa 'Black Creek' Nagano | 45 | 34 |
| Suijin 'God of Water' Iwate | 56 | 42 |
| GINJO | | |
| Kikusui 'Chrysanthemum's Mist' (300ml) | 22 | 16 |
| Kikusui 'Chrysanthemum's Mist' Niigata | 54 | 40 |
| Dewasansan 'Green Ridge' Yamagata | 68 | 51 |
| Izumi Judai 'Tenth Degree' Yamagata | 65 | 49 |
| Hakkaisan 'Eight Peaks' Niigata | 65 | 49 |
| Otokoyama 'Man's Mountain' Hokkaido | 60 | 45 |
| Katana 'Samurai Sword' Shizuoka | 63 | 47 |
| DAIGINJO | | |
| Dassai 'Otter Fest' Yamaguchi | 67 | 50 |
| Kurosawa "Black River" Premium Reserve | 110 | 83 |
| Kubota Manjyu '10K Dreams' Niigata | 120 | 90 |
| Kubota Manjyu '10K Dreams' (300ml) | 50 | 38 |
| NIGORI (unfiltered) | | |
| Sayuri 'little lily' Hyogo (300ml) | 15 | 11 |
| Sayuri 'little lily' Hyogo | 35 | 26 |
| Kurosawa Nigori, Nagano (300ml) | 17 | 13 |
| Kurosawa Nigori, Nagano | 38 | 29 |



all wine, sake and beer offered
at 25% off regular prices

| | bottle | 25% OFF |
|---|--------|------------|
| BEER ビール | | |
| Asahi "Super Dry" Japanese Lager (21.4 oz) | 11 | 8 |
| Sapporo Japanese Lager (21.4 oz) | 11 | 8 |
| Kirin Light Light Lager (12 oz) | 6 | 4 |



WINE ワイン

| | bottle | 25% OFF |
|---|--------|------------|
| SPARKLING | | |
| Prosecco Superiore, Villa Sandi , Italy | 45 | 34 |
| Sparkling Rosé Schaffenberger | 64 | 48 |
| ROSÉ | | |
| Chateau Gassier , Provence, France 2017 | 44 | 33 |
| Domaines Ott , Bandol-France 2017 | 75 | 56 |
| WHITE | | |
| Grüner Vetliner, Domaine Wachau , Austria 2017 | 40 | 30 |
| White Pinot Noir, Coelho , Willamette, Oregon 2017 | 60 | 45 |
| Sauvignon Blanc, Mt. Beautiful , New Zealand 2017 | 40 | 30 |
| Bordeaux Blanc, Chateau Loudenne , Bordeaux 2016 | 48 | 36 |
| Chardonnay, Jules Taylor , New Zealand 2017 | 48 | 36 |
| Sancerre, Comte Lafond , Loire Valley-France 2015 | 68 | 51 |
| RED | | |
| Malbec, La Posta , Argentina 2017 | 40 | 30 |
| Red Blend, Highlands 41 , Paso Robles 2014 | 37 | 28 |
| Pinot Noir, Raeburn , Russian River Valley 2016 | 44 | 33 |
| Cabernet Sauvignon, McNab Ridge , Mendocino, CA 2016 | 44 | 33 |
| Red Bordeaux, Chateau Loudenne , Bordeaux 2014 | 52 | 39 |