





SHARED PLATES

miso glazed eggplant  11
sesame seeds, micro shiso


kurobuta pork & chive dumplings 13
steamed dumplings, chili ponzu (7pc)

salt and pepper karaage 14
Japanese style fried chicken, sweet pickles, spicy mayo

assorted tempura  11
4pc shrimp & assorted vegetable tempura

hamachi kama 18
grilled yellowtail collar, ponzu

miso black cod 17
bok choy, gai lon, saikyo miso

shrimp fried rice  14
white shrimp, egg, negi, crispy onion

MISO SOUP

tofu 4
seaweed, scallions

shiitake 5
tofu, seaweed, scallions

RAW BAR


shigoku oyster (half dz) 18
ponzu, scallion, spicy daikon radish

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

pon hama 18
5pc of yellowtail sashimi, garlic ponzu and jalapeño

spicy albacore tataki 18
5pc of albacore sashimi, jalapeño & Azuki ponzu

SALAD

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

SIDES

edamame   5

garlic edamame 8

shishito 9
flash fried shishito peppers, bonito flakes, soy sauce



SUSHI / SASHIMI


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


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	

	sushi / sashimi
madai red snapper	7 / 17
kurodai black seabream	7 / 17
kinmedai golden eye snapper	16 / 32
kamasu barracuda	8 / 19
hirame halibut	7 / 17
engawa halibut fin	9
aji spanish mackerel	8 / 18
hotate diver scallops	7 / 17
uni sea urchin	16 / 32

	sushi / sashimi
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
shiromaguro 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
ankimo monkfish liver	- / 9

Contains: * sesame oil  shellfish  peanuts  vegan  gluten free

 **米 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, gobo, cucumber topped with golden beets, vegan pixie dust, little gem

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

jidori chicken teriyaki 23

seasonal vegetables, confit potatoes, steamed rice

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)



SAKE 日本酒

	carafe (7oz)	bottle (720ml)
HONJYOZO		
Onikoroshi ' Demon Slayer ' Miyagi	13	45
JUNMAI		
Kikumasa Koujo, Hyogo		32
Kurosawa ' Black Creek ' Nagano	13	45
Suijin ' God of Water ' Iwate	16	56
GINJO		
Kikusui ' Chrysanthemum's Mist ' Niigata	14	54
Hakkaisan ' Eight Peaks ' Niigata	18	65
Otokoyama ' Man's Mountain ' Hokkaido	16	60
DAIGINJO		
Dassai ' Otter Fest ' Yamaguchi	19	67
Kurosawa " Black River " Premium Reserve		110
Kubota Manjyu ' 10K Dreams ' Niigata	35	120
NIGORI (unfiltered)		
	bottle (300ml)	
Sayuri ' little lily ' Hyogo	15	35
Kurosawa Nigori, Nagano	17	38
HOT		
Gekkeikan	sm lg 7 11	

WINE ワイン

	glass	bottle
SPARKLING		
Prosecco Superiore, Villa Sandi , Italy	10	45
Sparkling Rosé Schaffenberger		64
ROSÉ		
Chateau Gassier , Provence, France 2017	12	44
Domaines Ott , Bandol-France 2017		75
WHITE		
White Pinot Noir, Coelho , Willamette, Oregon 2017		60
Sauvignon Blanc, Mt. Beautiful , New Zealand 2017	11	40
Bordeaux Blanc, Chateau Loudenne , Bordeaux 2016		48
Chardonnay, Jules Taylor , New Zealand 2017	13	48
Sancerre, Comte Lafond , Loire Valley-France 2015		68
RED		
Malbec, La Posta , Argentina 2017		40
Red Blend, Highlands 41 , Paso Robles 2014		37
Pinot Noir, Raeburn , Russian River Valley 2016	12	44
Cabernet Sauvignon, McNab Ridge , Mendocino, CA 2016	12	44
Red Bordeaux, Chateau Loudenne , Bordeaux 2014		52

Corkage fee \$20

COCKTAIL カクテル

Honey & Smoke Mezcal, Shishito Pepper Honey, Banana Liqueur, Pineapple, Lime	13
The Five Elements Japanese Whisky, Dry Curaçao, Lemon, 5 Spice	12
Coco's Lost Island Light Rum, Aged Rum, Coconut, Pineapple, Lime, Passion Fruit Purée	12
Tokyo Sunset Vodka, Aperol, Passion Fruit Liqueur, Lemon	13
Yuzu Collins Japanese Gin, Yuzu Juice, Lime, Soda	11
The Kyoto Buzz Japanese Whisky, Wakoucha Tea, Shishito Pepper Honey, Lemon	13
The Golden Age Plantation 3 Star Rum, Pineapple, Ginger, Lime, Maraschino	10
Spice District No.7 Japanese Whisky, Allspice Dram, 5 Spice, Torched Cinnamon Stick	16

BEER ビール

Sapporo Draft Japanese Rice Lager	7
Latitude 33 Blood Orange IPA Draft India Pale Ale	8
Asahi "Super Dry" Japanese Lager (21.4 oz)	11
Kirin Light Light Lager (12 oz)	6
Fall Brewing "Magic & Delicious" Pale Ale Draft American Pale Ale	8

JAPANESE WHISKY ウィスキー

	2 oz
Suntory Toki	13
The Fujisan 40° Limited Edition	28
Togouchi Premium	13
Hakushu Single Malt 12 Year	32
Hibiki Japanese Harmony	21
Nikka Single Malt Yoichi Woody & Vanillic	80
Nikka Coffey Grain	23
Legent Bourbon	13

SODA & JUICE ソーダ&ジュース

Mango Juice	5
Coke	4
Diet Coke	4
Sprite	4
Topo Chico Sparkling Water	8

TEA お茶 × PARU TEA BAR - A modern San Diego premium tea company -

Green Tea Premium Grade from Shizuoka, Japan	Hot 4 Iced 4
Jasmine Wild Organic Wild Green Tea & Jasmine	Hot 5 Iced 4
Shibuya Mint Organic Hojicha Green Tea, Verbena, Peppermint, Blue Cornflower	Hot 5
Blue Chamomile Organic Chamomile, Lavender, Rose Petals, Butterfly Pea Flower (Caffeine-Free)	Hot 5
Shiso Hibiscus Organic Hibiscus, Shiso, Ginger Root (Caffeine-Free)	Hot 5
Saigon Breakfast Wild Black Tea from Ha Giang	Hot 5 Iced 4
Iron Goddess Oolong Lush and Flowery Oolong from Fujian Province	Hot 5