





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

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

Contains: * sesame oil  shellfish  peanuts  vegan  gluten free



SUSHI / SASHIMI

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

chef's selection standard:

7pc nigiri 24
12pc sashimi 30


chef's selection adventurous:


7pc nigiri 32
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 (1pc ea)

sushi / sashimi
madai red snapper 7 / 17
kurodai black seabream 7 / 17
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 18 / 35

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
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 / 30
ankimo monkfish liver - / 9

 **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

leafy kappa 12

cucumber, avocado, umeboshi pickled plum topped with shiso leaves

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

omakase platter 135

serves 3-4, 44 pieces

- o-toro nigiri (4 pieces)
- chu-toro nigiri (4 pieces)
- ora king salmon nigiri (4 pieces)
- by the border (8 pieces)
- sunshine (8 pieces)
- lobster (8 pieces)
- super dragon (8 pieces)

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)

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



	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
Hakkaisan ' Eight Peaks ' Niigata	65	49
Otokoyama ' Man's Mountain ' Hokkaido	60	45
DAIGINJO		
Dassai ' Otter Fest ' Yamaguchi	67	50
Kubota Manjyu ' 10K Dreams ' Niigata	120	90
Kubota Manjyu ' 10K Dreams ' (300ml)	50	38
NIGORI (unfiltered)		
Sayuri ' little lily ' Hyogo (300ml)	15	11
Kurosawa Nigori, Nagano (300ml)	17	13

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 Schaffenberg	64	48
ROSÉ		
Chateau Gassier , Provence, France 2017	44	33
Domaines Ott , Bandol-France 2017	75	56
WHITE		
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