



## 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

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	sushi / sashimi
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		sushi / sashimi
<b>madai</b> red snapper	7 / 17	<b>sake salmon</b>	6 / 15
<b>kurodai</b> black seabream	7 / 17	<b>sake toro</b> fatty salmon	7 / 17
<b>nodoguro</b> sea perch	mkt	<b>masuno suke</b> ora king salmon	8 / 18
<b>kinmedai</b> golden eye snapper	16 / 32	<b>umi masu</b> ocean trout	8 / 18
<b>kamasu</b> barracuda	8 / 19	<b>ikura</b> salmon roe	8
<b>hirame</b> halibut	7 / 17	<b>shiromaguro</b> albacore	7 / 17
<b>engawa</b> halibut fin	9	<b>hon maguro</b> bluefin tuna	8 / 18
<b>aji</b> spanish mackerel	8 / 18	<b>chu-toro</b> medium fatty tuna	13 / 28
<b>hotate</b> diver scallops	7 / 17	<b>o-toro</b> fatty tuna	15 / 32
<b>uni</b> sea urchin	18 / 35	<b>katsuo</b> skipjack tuna	7 / 17
		<b>hamachi</b> yellowtail	7 / 17
		<b>hamachi toro</b> fatty yellowtail	8 / 18
		<b>unagi</b> freshwater eel	7
		<b>dashimaki tamago</b> custard egg	5
		<b>A5 Miyazaki wagyu beef</b>	15 / 30
		<b>ankimo</b> 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

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

## WINE ワイン

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

Corkage fee \$20

## COCKTAIL カクテル

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

## BEER ビール

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

## JAPANESE WHISKY ウィスキー

	2 oz
<b>Suntory Toki</b>	13
<b>Togouchi Premium</b>	13
<b>Tenjaku</b>	12
<b>Hakushu Single Malt 12 Year</b>	32
<b>Hibiki Japanese Harmony</b>	21
<b>Nikka Single Malt Yoichi Woody &amp; Vanillic</b>	80
<b>Nikka Coffey Grain</b>	23
<b>Legent Bourbon</b>	13

## SODA & JUICE ソーダ&ジュース

<b>Mango Juice</b>	5
<b>Coke</b>	4
<b>Diet Coke</b>	4
<b>Sprite</b>	4
<b>Topo Chico Sparkling Water</b>	8

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

<b>Green Tea</b> Premium Grade from Shizuoka, Japan	Hot 4 Iced 4
<b>Jasmine Wild</b> Organic Wild Green Tea & Jasmine	Hot 5 Iced 4
<b>Shibuya Mint</b> Organic Hojicha Green Tea, Verbena, Peppermint, Blue Cornflower	Hot 5
<b>Blue Chamomile</b> Organic Chamomile, Lavender, Rose Petals, Butterfly Pea Flower (Caffeine-Free)	Hot 5
<b>Saigon Breakfast</b> Wild Black Tea from Ha Giang	Hot 5 Iced 4