

SHARED PLATES

crispy rice + spicy tuna	18
shiitake mushroom, roasted sesame, jalapeño, nanban sauce (4pc)	
miso glazed eggplant 	12
sesame seeds, micro shiso	
buta & nira steamed dumplings	14
pork, cabbage, garlic chive, rayu-ponzu (6pc)	
salt and pepper karaage	15
Japanese style fried chicken, sweet pickles, spicy mayo	
kakuni	16
braised pork belly, mustard greens, shishito, boiled egg	
hamachi kama	21
grilled yellowtail collar, ponzu	
assorted tempura 	17.5
3pc shrimp & assorted vegetable tempura	
shrimp fried rice 	17.5
white shrimp, egg, negi, crispy onion	

MISO SOUP

tofu 	4
seaweed, scallions	
shiitake 	5
tofu, seaweed, scallions	

RAW BAR

shigoku oyster 	26
yuzu gelée, ponzu, micro shiso (6pc)	
uni toast 	25
sea urchin, chopped toro, prosciutto, truffle aioli (2pc)	
pon hama	24
hamachi, yuzu koshō verde, serrano pepper, ponzu	
smoked albacore tataki	21
shiso chimichurri, pickled cucumber, azuki ponzu	

SALAD

azuki 	16
mixed greens, little gem lettuce, avocado, fuji apple, cucumber, crunchy sweet potato, sesame dressing	
add assorted sashimi +14	
crispy salmon skin	18
butter lettuce, cucumber, gobo, taro chips, bonito flakes, ume ponzu	

SIDES

edamame  	6.5
garlic edamame	8.5
add spicy garlic +1	
shishito	9.5
flash fried shishito peppers, bonito flakes, soy sauce	

CHEF'S SELECTIONS

NIGIRI

chef's selection	44
assortment of 8pc nigiri	
bluefin four ways	30
bluefin, chu-toro, o-toro, negi-toro (1pc ea)	
salmon four ways	23
salmon, salmon toro, king salmon, ocean trout (1pc ea)	
caviar three ways 	45
bluefin toro, uni, miyazaki A5 wagyu (1pc ea)	

SASHIMI

classic	39
chef's daily choice (12pc)	
bluefin three ways	36
bluefin, chu-toro, o-toro (2pc ea)	
salmon four ways	34
salmon, salmon toro, king salmon, ocean trout (2pc ea)	
adventurous	130

SETS

served with miso soup

grilled teriyaki chicken	27	nigiri plate	36
seasonal vegetables, confit potatoes, brown butter teriyaki sauce, steamed rice		six pieces of chef's choice nigiri + choice of spicy tuna or salmon & avocado roll	
salmon kama teriyaki	26	chirashi	34
savory cabbage slaw, sesame vinaigrette, brown butter teriyaki sauce, steamed rice		assorted sashimi includes tuna, salmon and hamachi served over sushi rice	
miso black cod	32	toro chirashi	44
bok choy, broccolini, sesame, saikyo miso, shiitake mushroom, steamed rice		o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice	
grilled beef short ribs	32	azuki chirashi 	44
bone-in beef short ribs, grilled broccolini, shishito salsa verde, yakiniku sauce, steamed rice		chef's daily selection includes toro, uni, salmon, ikura served over sushi rice	

NIGIRI & SASHIMI

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

	nigiri	sashimi		nigiri	sashimi
hon maguro bluefin tuna	12.5	25	kurodai black seabream	9	20
chu-toro medium fatty tuna	15.5	30	kinmedai golden eye snapper	18	36
o-toro fatty tuna	17	35	hirame halibut	7.5	18
kama-toro bluefin tuna cheek	19	39	engawa halibut fin	11	
shiromaguro smoked albacore	7	17			
sake salmon	8	18	hotate diver scallops	7.5	17
sake toro fatty salmon	9.5	21	uni sea urchin	23	43
masuno suke ora king salmon	11	25			
umi masu ocean trout	12	27			
ikura salmon roe	12	12	miyazaki A5 wagyu beef	18	
			unagi freshwater eel	8	
hamachi yellowtail	8.5	18	ankimo monkfish liver		11
hamachi toro fatty yellowtail	11	25	dashimaki tamago custard egg	6	
kanpachi amberjack	9	20			
aji horse mackerel	12	27			



executive chef/owner
Nao Ichimura

chef de cuisine
Kevin Alvarado

Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



米 Japanese Rice
A premium Japanese short grain rice from Northern Japan



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	20	r u kidding me?	30
spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli		blue crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks	
bluefin toro-taku	30	kobe	31
o-toro, chu-toro, tuna, negi-toro, cucumber, shiso, takuan pickles		black tiger prawn, avocado, tempura onion topped with seared A5 Miyazaki wagyu, truffle aioli, yakiniku sauce	
sunshine	23	super dragon	27
black tiger prawn, charred scallions wrapped in soy paper topped with salmon, king salmon, ocean trout, avocado, citrus ponzu		blue crab, shrimp tempura, cucumber topped with unagi, avocado, crunchy sweet potato, eel sauce	
stardust	23	bonsai	18
albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu		shrimp tempura, spicy tuna, asparagus, white truffle aioli, nanban sauce, crunchy taro & sweet potato	
lobster	39	vertigo	24
black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion		blue crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu	
leafy kappa  	15	green  	17
avocado, cucumber, ume, shiso		asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil	

CLASSIC & HAND ROLLS

	roll	hand roll (1pc)		roll	hand roll (1pc)
blue crab california 	14	10	negi hama (sumaki 6pc) 	13	11
spicy tuna 	13	9	negi toro (sumaki 6pc) 	18	16
spicy hamachi 	13	9	shrimp tempura	15	12
spicy salmon 	13	9	rainbow 	24	
spicy scallop 	13	9			
house smoked salmon skin	9	6			
eel & avocado	13	9			
avocado & cucumber  	8	5			

Rolls may contain the following ingredients:
eggs, wheat, soybean, sesame 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