

SHARED PLATES

Crispy Rice + Spicy Tuna shiitake mushroom, roasted sesame, jalapeño, nanban sauce (4pc)	18
Miso Glazed Eggplant   sesame seeds, micro shiso	12
Miyazaki Wagyu Dumplings cabbage, shiso, wagyu rayu-ponzu, sesame (5pc)	17
Salt & Pepper Karaage  Japanese style fried chicken, sweet pickles, spicy mayo	12
Teriyaki Glazed Salmon Kama grilled salmon collar, teriyaki glaze	15
Hamachi Kama grilled yellowtail collar, ponzu	21
Seasonal Vegetable Tempura add shrimp tempura (2pc)  +5	10
SIDES	
Edamame   6.5	
Garlic Edamame  add spicy +1	8.5
Shishito  flash fried shishito peppers, bonito flakes, soy sauce	9.5

RAW BAR

Shigoku Oyster  yuzu gelée, ponzu, micro shiso (6pc)	26
Uni Toast  sea urchin, chopped toro, prosciutto, truffle aioli (2pc)	27
Pon Hama hamachi, yuzu koshō verde, serrano pepper, ponzu	25
Spicy Albacore Tataki shishito pepper, pickled cucumber, watermelon radish, sea beans, shichimi	22

SALAD

Azuki   mixed greens, little gem lettuce, avocado, fuji apple, cucumber, crunchy sweet potato, sesame dressing add assorted sashimi +17	17
Crispy Salmon Skin butter lettuce, cucumber, gobo, taro chips, bonito flakes, ume ponzu	18

MISO SOUP

Tofu  seaweed, scallions	4
Shiitake  tofu, seaweed, scallions	5

CHEF'S SELECTIONS

NIGIRI

Chef's Selection assortment of 7pc nigiri	42
Bluefin Four Ways bluefin, chu-toro, o-toro, negi-toro (1pc ea)	32
Salmon Four Ways salmon, salmon toro, king salmon, ocean trout (1pc ea)	24
Caviar Three Ways  bluefin toro, uni, A5 Miyazaki wagyu (1pc ea)	45

SASHIMI

Classic chef's daily choice (12pc)	42
Bluefin Three Ways bluefin, chu-toro, o-toro (2pc ea)	38
Salmon Four Ways salmon, salmon toro, king salmon, ocean trout (2pc ea)	36
Adventurous	130

SETS

served with miso soup

Grilled Teriyaki Chicken  seasonal vegetables, brown butter teriyaki sauce, steamed rice	27	Nigiri Plate six pieces of chef's choice nigiri + choice of spicy tuna or salmon & avocado roll	36
Miso Black Cod  seasonal vegetables, sesame, saikyo miso, shiitake mushroom, steamed rice	32	Chirashi assorted sashimi includes tuna, salmon and hamachi served over sushi rice	35
Grilled Beef Short Ribs bone-in beef short ribs, grilled broccolini, yakiniku sauce, fried rice	32	Toro Chirashi o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice	45
		Azuki Chirashi  chef's daily selection includes toro, uni, salmon, ikura served over sushi rice	45

Contains:  shellfish  vegan  gluten free*

*Please note: Our kitchen is not 100% gluten-free; cross-contamination may occur.

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NIGIRI & SASHIMI

Nigiri: two pieces per order

Sashimi: five or six pieces per order

	Nigiri	Sashimi		Nigiri	Sashimi
Hon Maguro bluefin tuna	14	27	Tai snapper	10	20
Chu-Toro medium fatty tuna	18	34	Kinmedai golden eye snapper	18	36
O-Toro fatty tuna	20	38	Kurodai black snapper	8	18
Kama-Toro bluefin tuna cheek	22	42			
Shiromaguro smoked albacore	9	18	Hotate diver scallops	8	18
			Uni sea urchin	23	43
Sake salmon	9	19			
Sake Toro fatty salmon	11	22	A5 Miyazaki Wagyu Beef	20	
Masuno Suke Ora King salmon	14	29	Unagi freshwater eel	9	
Umi Masu ocean trout	14	28	Ankimo monkfish liver		14
Ikura salmon roe	12	12	Dashimaki Tamago rolled egg	6	
Hamachi yellowtail	10	21			
Hamachi Toro fatty yellowtail	12	25			
Kanpachi amberjack	11	23			
Aji horse mackerel	13	28			



Executive Chef / Owner
Nao Ichimura

Chef de Cuisine
Kevin Alvarado

Ask your server about today's featured daily specials
and limited seasonal arrivals.

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.

✦ **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

🍚 **Japanese Rice**
A premium Japanese short grain rice from Northern Japan

SPECIALTY ROLLS

Akira	27	R U Kidding Me?	32
rock shrimp, shrimp tempura, cucumber topped with toro, blistered serrano pepper, yuzu ponzu, micro beets		blue crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna & toro, white truffle oil, mixed greens, garlic ponzu, flash fried leeks	
Bluefin Toro-Taku	31	Kobe	32
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	
By the Border	21	Super Dragon	28
spicy tuna, avocado topped with seared albacore, sliced jalapeño, signature ponzu, spicy aioli		blue crab, shrimp tempura, cucumber topped with unagi, avocado, crunchy sweet potato, eel sauce	
Sunshine	22	Bonsai	19
black tiger prawn, tempura scallions wrapped in soy paper topped with salmon, avocado, citrus ponzu		shrimp tempura, spicy tuna, asparagus, white truffle aioli, nanban sauce, crunchy taro & sweet potato	
Stardust	25	Vertigo	26
albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu		blue crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu	
Lobster	39	Green 	17
black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion		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	9	Negi Hama (sumaki 6pc) 	13	8
Spicy Tuna 	13	8	Negi Toro (sumaki 6pc) 	18	14
Spicy Hamachi 	13	8	Shrimp Tempura	15	10
Spicy Salmon 	13	8	Rainbow 	24	
Spicy Scallop 	13	8			
House Smoked Salmon Skin	9	6			
Eel & Avocado	13	8			
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