

## SMALL PLATES / APPETIZERS

**Oysters on the Half Shell** · Naked or Dressed MP · Fried add 1

**Oyster Shooter** with Ponzu, Quail Egg, Tobiko and Chili Sauce 7

**Edamame**  
Warm Soy Beans, Salt 4

**Miso Soup**  
White Miso, Tofu, Green Onion, Wakame 4

**Aemono Salad**  
Spring Greens, Creamy Ginger Carrot Dressing 6

**Cucumber and Aged Tofu Salad**  
Tomato, Red Onion, Green Onion, Garlic Soy Vinaigrette 8

**Goma-ae**  
Chilled Blanched Spinach, Peanut Sauce, Sesame Seeds 6

**Grilled Octopus**  
Kizami Wasabi, Garlic, Olive Oil, Red Radish 11

**Chilled Green Tea Soba Noodles**  
Charred Shrimp, Sesame Oil, Chili Soy and Garlic 11

**Shishito Peppers**  
Fried Japanese Peppers, Unagi Sauce, Maguro Flakes 9

**Tako Yaki**  
Flour-Battered, Chopped Tako, Japanese Mayo, Unagi Sauce, Bonito Flakes 8.75

**Gyu-negima**  
Strip Steak, Green Onion, Garlic Soy Sauce 11

**Gyoza**  
Choice of Pan Seared Pork or Chicken Dumplings 9

**Ponzu Hamachi**  
Japanese Yellowtail Belly, Ponzu Sauce, Jalapeño 13

**Tarabagani**  
King Crab with Miso Butter 22

**Tuna Tataki**  
Seared Big Eye Tuna, Spicy Miso Mustard Sauce 15

**Agedashi Tofu**  
Egg Tofu, Tempura Sauce, Ginger, Green Onion, Maguro Flakes 7

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## NOODLES AND TEMPURA

**Miso Ramen**  
Miso Broth, Braised Pork Shoulder, Star Anise, Cinnamon, Spinach 16

**Pork Katsu Ramen**  
Panko Crusted Pork Tenderloin, Fresh Carrot, Oba, Rich Curry Broth 16

**Udon**  
Thick Wheat Noodles, Light Soy Broth  
Small 6 · With Tempura 11    Large 11 · With Tempura 16

**Tempura**  
Wheat Flour Battered Fish, Shrimp, and Vegetables, or All Vegetables and a Light Soy Dipping Sauce  
Small 8 · Large 14

**CHEF DRESSED NIGIRI BITES** Two pieces

**Hamachi** Yellowtail, Grapefruit, Black Lava Sea Salt, Green Onion 9.5

**Hotate Gai** Sea Scallop, Uni Butter, Porcini Salt, Green Onion 12

**Kanpachi** Amberjack, Yuzu, Peppercorns, Greens 9.5

**Ika** Cuttlefish, Soy Chili, Micro Scallions 9

**Madai** Sea Bream, Smoked Tomato, Fried Shallots, Black Sea Salt 9.5

**Saba** Arctic Ocean Mackerel, Red Onion, Lemon, Ginger Paste 8.5

**Sake** Salmon, White Miso Mustard, Bourbon Ikura, Tuna Flakes 11

**Shiitake Mushroom** Ume Paste, Turkish Red Pepper, Kabayaki 8

**Smoked Unagi** Smoked Eel, Sea Salt, Lemon, Arugula 12

**Suzuki** Striped Sea Bass, Apple, Cucumber, Chili Lime Salt 8

**Tako** Octopus, Maldon Salt, Lime Juice, Olive Oil 8.5

**Tarabagani** King Crab, Chili Sauce, Japanese Mayo 13

**Tuna Truffle** Seared Big Eye Tuna, Truffle Sauce, Avocado 11

**Wagyu** Black Cattle Japanese Beef, Shaved Quail Egg, Garlic Ginger 17.5

**Zuke Sake** Seared & Marinated Salmon, Mirin, Soy, Pickled Cucumber 8.5

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**SASHIMI AND TRADITIONAL NIGIRI** Two Pieces

**Ama Ebi** Sweet Shrimp 9.5

**Hamachi** Yellowtail 9

**Hotate Gai** Scallop 10

**Ika** Cuttlefish 8.5

**Ikura** Salmon Roe 11

**Kani** Fresh Crab 9

**Kanpachi** Amberjack 9

**Madai** Sea Bream 9

**Maguro** Big Eye Tuna 10

**Bluefin** Tuna 16

**Saba** Mackerel 8

**Sake** Fresh Salmon 8

**Smoked Salmon** 8.5

**Suzuki** Sea Bass 6.5

**Tako** Octopus 8

**Tamago** Egg Omelet 5

**Unagi** Eel 8.5

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**Seasonal Dish**

MP

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## HOT KITCHEN / GRILL

**Hama Kama, Sake Kama, or Kanpachi Kama**  
Collar of Hamachi or Kanpachi Fried or Grilled. Sake Collar Broiled MP

**Umeboshi Chicken**  
8 oz Boneless Chicken Thigh, Ginger Soy served with Pea Shoots and Umeboshi salad 10

**Scallops**  
Seared Scallops, Apple Plum Purée, Shredded Daikon 4.75 each

**Salmon**  
4 oz. Grilled Salmon, Blanched Spinach, Soy Garlic Ginger Sauce 13

**Barramundi**  
4oz. Pan Seared Asian Seabass, Garlic Scapes, Mushrooms 14

**Mini Filet Mignon**  
4 oz. Filet, Whipped Japanese-Style Potatoes, Mushrooms, Wasabi Butter 20

## MAKI

**Ecuador** Maguro, Hamachi, Avocado, Cucumber, Tobiko, Cilantro, Wasabi Mayonaise, Jalapeño 17

**Seared Salmon & Albacore** Avocado, Shallots, Cilantro, Chili Ponzu 15

**Panko Onion** Vegetable Maki, Garlic Mayonaise, Onion, Avocado, Red Onion, Greens 11

**Tempura Spicy Tuna** Spicy Tuna, Cream Cheese, Green Onion, Avocado 12

**Dragon** Tempura Shrimp, Unagi, Avocado, Masago 15

**Godzilla** Tempura Shrimp Avocado, Tobiko, Cream Cheese, Sesame Seeds 17

**Miso Salmon** Asparagus, Avocado, Fried Shallots, Miso Mustard, Micro Arugula, Red Onion, Black Sesame, Garlic Ginger 15

**Hot Daisy** Soy Paper Maki Albacore, Masago, Spicy Mayonaise, Cucumber, Lime 16

**Crispy Maguro** Tuna, Red Onion, Fried Shallots, Maguro Flakes, Avocado, Togarashi Mayonaise 13

**Northern California** Fresh and Soft Shell Crab, Onion, Masago, Avocado 14

**Tuna Microgreens** Tuna, Avocado, Red Onion, Black Pepper Eel Sauce, Shallot 14

**Spicy Maki** Choice of: Tuna, Shrimp or Octopus, Chili Mayonaise, Tobiko 10

**Chef's Choice Maki** · 20

**Chef's Choice Vegetable Maki** · 15

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## SWEETS

**Mochi**  
Two Rice Cakes filled with Ice Cream · See Server for Flavors 3.5

**Fuji Fu**  
Apple Cake, Peanuts, Caramel Sauce 8

**Green Tea Cheesecake**  
Brownie Crust 8

**Tempura Ice Cream**  
Green Tea or Ginger 6

**Lychee Sorbet**  
with Sesame Crisp 3

**Ice Cream**  
Green Tea or Ginger served with a Sesame Crisp 3

**Sesame Crisp Cookie** 1 Each