

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 8

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
Spanish Octopus, Kizami Wasabi, Red Radish, Mushroom Conserva 20

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 9

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 8

NOODLES AND TEMPURA

Bacon Kimchi Ramen
Miso Pork Broth, Braised Bacon, Bean Sprouts, Sunny Side Up Egg 16

Pork Katsu Ramen
Rich Curry Broth, Panko Crusted Pork Tenderloin, Fresh Carrot, Oba 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 10

Hotate Gai Sea Scallop, Kanzuri Garlic Paste, Radish, Herb Salt 12

Kanpachi Amberjack, Yuzu, Peppercorns, Greens 10

Ika Cuttlefish, Soy Chili, Micro Scallions 9.5

Madai Sea Bream, Smoked Tomato, Fried Shallots, Black Sea Salt 10

Saba Arctic Ocean Mackerel, Red Onion, Lemon, Ginger Paste 9

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 8.5

Tako Octopus, Maldon Salt, Lime Juice, Olive Oil 9

Tarabagani King Crab, Chili Sauce, Japanese Mayo 13

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

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

Zuke Sake Seared & Marinated Salmon, Mirin, Soy, Pickled Cucumber 9

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 12

Kani Fresh Crab 9

Kanpachi Amberjack 9

Madai Sea Bream 9

Maguro Big Eye Tuna 10

Bluefin Tuna 16 · 18 · 20

Saba Mackerel 8

Sake Fresh Salmon 8

Smoked Salmon 9

Suzuki Sea Bass 7

Tako Octopus 8

Tamago Egg Omelet 5

Unagi Eel 8.5

Uni Sea Urchin 18

Seasonal Dish

MP

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 5 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 23

MAKI

Ecuador Maguro, Hamachi, Avocado, Cucumber, Tobiko, Cilantro, Wasabi Mayonnaise, Jalapeño 17

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

Panko Onion Vegetable Maki, Garlic Mayonnaise, Onion, Avocado, Red Onion, Greens 11

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

Dragon Tempura Shrimp, Unagi, Avocado, Masago, Mayonnaise 16

Godzilla Tempura Shrimp Avocado, Tobiko, Cream Cheese, Sesame Seeds. Wasabi Mayonnaise, Eel Sauce 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 Mayonnaise, Cucumber, Lime 16

Crispy Maguro Tuna, Red Onion, Fried Shallots, Maguro Flakes, Avocado, Togarashi Mayonnaise 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 Mayonnaise, Tobiko 10

Chef's Choice Maki · 20

Chef's Choice Vegetable Maki · 15

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

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

Sesame Crisp Cookie 1 Each