

APPETIZERS

MISO SOUP - V \$4
miso, wakame, tofu, & negi

EDAMAME - V reg - \$5 / lrg - \$8
soy beans with sea salt

SEAWEED SALAD - V \$5
Japanese-style seaweed salad

SUNOMONO SALAD - V \$6
lightly-salted cucumber, sweet rice vinegar, hijiki seaweed, & sesame seeds
add snow crab +\$4

AGEDASHI TOFU \$10
fried tofu in dashi, bonito flakes, & negi

VEGETABLE TEMPURA - V \$11
tempura-fried vegetables & dipping sauce
add shrimp +\$2 per piece

KUMO TEMPURA \$11
Japanese-style fried soft shell crab with spicy mayo

SHRIMP TEMPURA 5pcs \$10
tempura-fried shrimp with dipping sauce

GYOZA 5pcs \$9
choice of pan-fried or deep-fried dumplings with ponzu - choice of chicken, shrimp, or vegetable

GRILLED SABA \$14
grilled mackerel with micro shiso leaves, ponzu, grated daikon, green onions, and a side of lemon

CHICKEN KARAAGE \$10
Japanese-style fried chicken with yuzu chili mayo.
Tossed in spicy teriyaki +\$1

IKA TEMPURA \$11
Japanese-style fried calamari with yuzu chili mayo

INARI TRIO 3pcs \$15
inari nigiri topped with house crab, spicy tuna, spicy salmon, spicy mayo, unagi sauce, and microgreens

SIDE OF RICE \$4
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V - VEGETARIAN

** - Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

20% gratuity will be added to any party of 6 guests or more.

YAKITORI

CHICKEN

MOMO (thigh)	\$4
NEGIMA (breast & green onion)	\$4
SUNAGIMO (gizzard)	\$4
HATSU (heart)	\$4

BEEF

* RIB EYE	\$7
* WAGYU	\$10
* GARLIC	\$7
* GYU ENOKI	\$7
(enoki mushroom wrapped in sliced beef)	

PORK

PORK BELLY	\$6
PORK BELLY ASPARAGUS	\$6
PORK BELLY ENOKI	\$6
PORK BELLY TIGER PRAWN	\$7

SEAFOOD

* SCALLOP	\$8
* MISO HONEY-GLAZED SALMON	\$8
TIGER PRAWNS	\$8

VEGETABLES

ASPARAGUS - V	\$4
EGGPLANT - V	\$4
OKRA - V	\$4
SHISHITO - V	\$4
ZUCCHINI - V	\$4
SHIITAKE MUSHROOM - V	\$4

DONBURI (rice bowls)

GYUDON	\$18
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thinly sliced beef and onions cooked in a shiso-garlic soy sauce, sesame seeds, green onion, fried shishito pepper, kizami nori

CHICKEN KARAAGE DON	\$15
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Japanese-style fried chicken, shiitake glaze, sesame seeds, green onion, fried shishito pepper, cabbage with yuzu chili mayo.

Tossed in spicy teriyaki +\$1

UNADON	\$18
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barbecued eel, sesame seeds, unagi sauce, bonito flakes

*MISO-GLAZED SALMON	\$19
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salmon, sesame seeds, green onion, micro greens

* BLACKENED MAHI DON 🌶️	\$18
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house-seasoned Mahi Mahi, topped with ponzu sauce, green onion, pickled cucumber, lemon wedge

EGGPLANT DON - V	\$15
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eggplant in a miso-glaze, topped with fried garlic, green onion, sesame seeds, micro cilantro

NIGIRI (2pcs) | SASHIMI (3pcs)

* SAKE <i>(king salmon)</i>	\$10/\$12
* SAKE TORO <i>(king salmon belly)</i>	\$12/\$14
* MAGURO <i>(tuna)</i>	\$10/\$12
* BINCHO-MAGURO <i>(albacore)</i>	\$9/\$11
* HAMACHI <i>(yellowtail)</i>	\$9/\$11
* KANPACHI <i>(amberjack)</i>	\$9/\$11
* MADAI <i>(red snapper)</i>	\$8/\$10
* HOTATE <i>(scallop)</i>	\$8/\$10
* SPICY CREAMY HOTATE <i>(nigiri style)</i>	\$11
* AMA EBI <i>(sweet shrimp)</i>	\$9/\$11
EBI <i>(cooked shrimp)</i>	\$9/\$11
UNAGI <i>(freshwater eel)</i>	\$9/\$11
* IKURA <i>(salmon roe)</i>	\$10
TAMAGO - V <i>(sweet egg omelette)</i>	\$6
INARI - V <i>(fried tofu pocket)</i>	\$6
AVOCADO - V	\$6
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* ASSORTED SASHIMI	\$33
<i>3pcs each – tuna, salmon, & yellowtail</i>	
* SASHIMI MORIAWASE	\$38/45
<i>choice of 12pcs or 15pcs chef's choice sashimi</i>	
* NIGIRI MORIAWASE	\$18/\$35
<i>choice of 4pcs or 8pcs chef's choice nigiri</i>	
* CHIRASHI	\$35
<i>assorted fish over sushi rice</i>	
* CEVICHE	\$16
<i>diced salmon, tuna, and yellowtail in yuzu sauce over cabbage, cucumber, and seaweed salad with microgreens, fried shallots, and ikura</i>	
* HAMACHI CARPACCIO (5pcs)	\$15
<i>hamachi sashimi in ponzu, with jalapeño peppers, salmon roe, micro greens, chili oil, & togarashi</i>	
REAL GRATED WASABI	\$5
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SPECIALTY ROLLS

DRAGON (8pcs) \$19

shrimp tempura, house crab, avocado – topped with unagi, unagi sauce, sesame seeds, & bonito flakes

* KUMO (6pcs) \$17

soft-shell crab tempura, snow crab, asparagus, tobiko – topped with spicy mayo, unagi sauce, & micro greens

* LOBSTER (6pcs) \$18

lobster tempura, salmon, house crab, cucumber, radish sprouts, & avocado – wrapped in soy paper, topped with unagi sauce, & wasabi mayo

* EBI TEM (8pcs) \$18

shrimp tempura, avocado, cucumber – topped with spicy tuna, spicy mayo, unagi sauce, sesame seeds, & micro leek

* SPRING (8pcs) \$18

house crab, cucumber, avocado – topped with yellow tail, yuzu dressing, fried shallots, & micro cilantro

* SUMMER (8pcs) \$19

albacore, avocado, jalapeño pepper – topped with seared salmon, spicy mayo, unagi sauce, togarashi, & micro leek

* FALL (6pcs) \$18

tuna, salmon, yellow tail, cucumber, avocado, & shiso – topped with ikura

* WINTER (8pcs) \$18

snow crab, cucumber, & apple – topped with shiso, scallop, orange marmalade, lime zest, & sea salt

* PLAINS (8pcs) \$19

wagyu beef, daikon, & asparagus – topped with seared wagyu beef, unagi sauce, daikon oroshi, togarashi, lime zest, crispy garlic, & micro cilantro

* RAINFOREST (8pcs) \$18

snow crab, unagi, asparagus - topped with avocado, unagi sauce, amaranth, and tobiko

FIRECRACKER – (8pcs) \$18

shrimp tempura, avocado, jalapeño pepper - topped with house crab, unagi sauce, spicy mayo, Japanese rice crispies, radish sprouts, & togarashi

* RAINBOW (8pcs) \$17

house crab, cucumber, & avocado –topped with tuna, salmon, yellow tail & avocado

VALLEY – V (8pcs) \$15

grilled shishito peppers & zucchini – topped with avocado, spicy mayo, fried shallots, & micro leek

TRADITIONAL ROLLS

(Add Cream Cheese to any roll for +\$1.00)

CALIFORNIA ROLL (8pcs)	\$9
<i>crab, cucumber, & avocado</i>	
* SPICY TUNA ROLL (8pcs)	\$10
<i>spicy tuna, cucumber, & radish sprouts</i>	
* SPICY SALMON ROLL (8pcs)	\$10
<i>spicy salmon, cucumber, & radish sprouts</i>	
* PHILLY ROLL (8pcs)	\$10
<i>salmon, avocado, & cream cheese</i>	
VEGGIE ROLL – V (8pcs)	\$7
<i>cucumber, carrot, & avocado</i>	
SWEET TOFU ROLL – V (8pcs)	\$8
<i>cucumber, avocado, inari tofu</i>	
FUTOMAKI – V (6pcs)	\$13
<i>cucumber, avocado, pickled daikon, carrot, roasted bell pepper, & radish sprouts – topped with sesame hijiki seaweed & sesame seeds</i>	

HOSOMAKI (thin rolls)

* SALMON (6pcs)	\$9
* TUNA (6pcs)	\$9
* NEGIHAMA (6pcs)	\$9
CUCUMBER – V (6pcs)	\$6
AVOCADO – V (6pcs)	\$6

CRISPY RICE

SPICY TUNA (5pcs)	\$16
<i>fried sushi rice, spicy tuna, spicy mayo, unagi sauce, micro greens</i>	
SPICY SALMON (5pcs)	\$16
<i>fried sushi rice, spicy salmon, yuzu dressing, spicy mayo, unagi sauce, micro cilantro</i>	
CALIFORNIA CRUNCH (5pcs)	\$16
<i>fried sushi rice, house crab, spicy mayo, unagi sauce, avocado, radish sprouts, sesame seeds</i>	

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