

Appetizers

• Miso soup	7	• Cucumber salad	7
• Edamame sea salt (make spicy +\$1)	8	• Kumamoto yellowtail sashimi jalapeño	23
• Spicy tuna crispy rice	19	• Ora King salmon truffle sashimi - lime, yuzu	24
• Albacore crispy onions sashimi	19	• Kumamoto red snapper truffle yuzu	21
• Tuna sashimi - sesame oil, soy & cream	20	• Toro tartar & caviar - ponzu, soy sauce	32
• Toro truffle spoon with nori chips	8	• Kinmedai sashimi - yuzu kosho, Japanese salt	23

From Temaki Counter

Signature		
• Kumamoto red snapper – Wasabi, olive oil & truffle salt, yuzu kosho, cucumber, micro cilantro		10
• Toro truffle jalapeño – Cucumber, cilantro, truffle oil, wasabi, micro cilantro		12
• Seared toro – Soy sauce, yuzu kosho, garlic chip		14
• Tuna poke – Cucumber, crispy shallots, eel sauce, sesame seeds, scallions		10
• Salmon truffle – Lime juice, Yuzu Sesame		11
• Seared Ora King salmon – Soy sauce, soy salt		12
• Seared kinmedai – Yuzu kosho, yuzu, truffle salt, soy sauce		14
• Coconut shrimp – Soy sauce, sweet chili sauce, scallions		10
• Seared Nodoguro - Soy sauce, red yuzu kosho, lime juice, olive oil, japanese sea salt		19
• Spicy california – Eel sauce, kanikama, avocado, phyllo		8
• Spicy lobster – Eel sauce, spicy mayo, masago, crispy potato, chives		13
• Black cod miso – Eel sauce, phyllo		13
• Seared Japanese A5 wagyu – Tare sauce, crispy garlic		17
• Hokkaido uni		22
• The trio – Toro, Hokkaido uni, caviar		32
Classic		
• Albacore crispy onions – Ponzu sauce		9
• Kumamoto yellowtail jalapeño – Scallions, ponzu, cucumber, wasabi, crispy shallots		12
• Baked Snow Crab – Masago, Eel, Crispy Potato		13
• Spicy bluefin tuna jalapeño		10
• Spicy salmon jalapeño		9
• Tuna – Avocado, wasabi		10
• Scallops – Ponzu, mayo, masago, roasted panko, eel sauce		8
• Freshwater eel – eel sauce, cucumber, sesame		9
• Cali – kanikama, avocado, cucumber, masago, eel sauce		7
• Ora King salmon – Cucumber, avocado, soy sauce & wasabi		12
• Hokkaido ikura – Marinated cucumber, soy sauce		15
• Everything smoked salmon – Tomato, onions, robiola, crispy onions, eel sauce		8
Vegan		
• Avocado toast – Yuzu, roasted sesame, cilantro, onion, crispy shallots		8
• Japanese eggplant – Red miso, potato chips		8
• Hokkaido croquette – Soy sauce, sweet chili sauce, honey mustard pickles		7
• Avocado cucumber – Sweet chili vegan mayo, soy sauce, sesame, crispy potatoes		8

Xtra:	Add caviar +12	Add ikura +7	Add uni +16
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Premium Japanese seaweed and authentic Japanese rice, keeping things fresh, simple, and seriously delicious

Sake

Hot Sake 450ml \$24				
• Kikusui "Junmai Ginjo"	300ml 27 – 720ml	65	• Kubota "Junmai Ginjo Nigori"	720ml 60
• Kikusui "Perfect Snow Nigori"		300ml 28	• Asahi-Shuzo "Senshin Junmai Daiginjo"	720ml 245
• Tatenokawa "Seiryu Junmai Daiginjo"	300ml 39 – 720ml	78	• Sparkling Sake Dassai "45 Nigori"	360ml 41
• Hakkaisan "Snow Aged Junmai Daiginjo Genshu 3y"		300ml 69	• Dassai "23 Junmai Daiginjo"	300ml 55
• Kubota Manjyu "Junmai Daiginjo"		300ml 70	• Kenbishi "Kuromatsu Honjozo"	180ml 28

Dessert

• Passion fruit panna cotta	14
• Brioche French toast – Candied cherry, homemade chantilly	12
• Mochi ice cream	10
• Nutella pizza – Roasted hazelnut, homemade chantilly	15
• Fior di latte gelato – Serve 2–3 ppl	26

Kindly note: We are a cashless establishment.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have a medical condition.