

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
• 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

Premium Japanese seaweed and authentic Japanese rice, keeping things fresh, simple, and seriously delicious

Signature House Beverages

• Pomegranate Matcha – Pomegranate syrup, Japanese matcha, pomegranate cold foam & simple syrup	10
• Cloud Nine Espresso – Bold espresso shaken over ice and topped with velvety cold foam	8
• Golden Drip – Layered caramel latte with espresso, oat milk, and golden drizzle	8
• Vanilla Ice'd – A creamy iced vanilla latte with choice of milk	8
• Mocha Mood – Iced mocha with rich chocolate, bold espresso, and cloud milk	9
• Strawberry Matcha Cloud – Strawberry, matcha, oat milk, vanilla foam	9

Beverages

• Still water	9	• Yuzu soda	6	• Apricot nectar	6
• Sparkling water 750 ml	9	• Cucumber soda	6	• Mango nectar	6
• Coke Zero	5	• Ramune	6	• Unsweetened iced tea	6
• Coke	5	• Pineapple juice	6	• Black iced tea & lemon	6
• Sprite	5	• Apple juice	6	• Peach iced tea	6
• Grapefruit soda	6	• Orange juice	6		

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.