

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, Scallion			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
Premium Japanese Seaweed And Authentic Japanese Rice, Keeping Things Fresh, Simple, And Seriously Delicious			

Wine By The Glass

White			Red		Rose	
• Chablis – Dom Drouhin-Vaudon	20		• Pinot Noir – Dom Chanson	20	• "M" De Minuty	
• Sancerre – Reverdy Ducroux	26		• Sangiovese – Chianti Classico	17	• Côtes de Provence	17
• Sauv Blanc – Rapaura Spring "Reserve"	16		• Gamay – Stephane Aviron	14	• "Orange Gold"	
• Chardonnay – Davis Bynum	17		• Bordeaux – Margaux, Chevalier De Lascombes	26	• G. Bertrand (Organic)	16

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

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