



SUSHI BAR

NIGIRI 1pc / SASHIMI 2pc

Fresh Hotate	7	Maguro	4
Ebi	3.5	Sake - Fresh or Smoked	4
Escolar	4	Shiro Maguro	4
Hamachi	4	Sturgeon Zuke	5
Ikura	4	Tako	4
Jidori Tamago	3.5	Unagi	4

NIGIRI MIX 28
10 Pieces, Chef's Choice

SASHIMI MIX 28
15 Pieces, Chef's Choice, Served with Preserved Wasabi Root

LARGE SASHIMI MIX 45
25 Pieces, Chef's Choice, Served with Preserved Wasabi Root

CHIRASHI 29
15 Piece Sashimi Over Sushi Rice

CUT/HAND ROLLS

	CR	HR
Spicy Tuna	8	6
Hamachi-Scallion	8	6
Soft Shell Crab	8	6
Vegetable	8	6
California w/ Masago	8	6
Shrimp Tempura	8	6
Eel-Avocado	8	6
Salmon Skin	8	6

SPECIAL ROLLS

MIDTOWN 9
Cucumber, Avocado, Lolla Rosso Lettuce, Seaweed, Soy Wrap, Sweet Chili Sauce

CATERPILLAR 13
Shrimp Tempura, Cucumbers Topped with Grilled Fresh Water Eel, Avocado

DRAKE 13
Avocado, Cucumber, Kaiware Topped with Hamachi, Sautéed Mushrooms, Tobiko, Chives

FIRECRACKER 13
Crab, Avocado, Topped with Salmon, Spicy Garlic Sauce, Tempura Crisps, Jalapeños, Tobiko, Kimchee Ponzu, Chives

PHILADELPHIA 8
Smoke Salmon, Avocado, Cream Cheese

GREAT WHITE 13
Calamari Tempura, Cucumbers Topped with Avocado, Hokkaido Scallops, Sweet Chili, Spicy Cream, Tobiko, Green Onions

GO GREEN 9
Tempura Veggies, Apple, Topped With Avocado, Micro Cilantro, Arare, Miso Mustard

HAPA HAPA 15
No Rice, Salmon, Crab, Albacore, Lightly Fried, Garlic Sauce, Sweet Chili

RAINBOW 13.5
Crab, Avocado, Cucumbers, Topped With 6 Pcs of Fish

TESLA 13
Soft Shell Crab, Topped With Avocado, Albacore, Salmon, Garlic Cream, Chives

SPICY B 13.5
Shrimp Tempura, Spicy Tuna, Cucumbers, Topped With Avocado, Seared Tuna, Tempura Crisps, Micro Greens, Spicy Garlic Sauce, Chili Sauce, Eel Sauce

SUNSHINE 14.5
Shrimp Tempura, Spicy Tuna, Green Apple, Lemon, Topped With Avocado, Escolar, Arare, Micro Cilantro, Fried Leeks, Spicy Garlic Sauce, Sweet Chili

KINGS 16
Lobster Tempura, Crab, Lemon, Topped With Avocado, Shrimp, Tobiko, Spicy Cream, Eel Sauce, Micro Cilantro

SPICY LIZ 13
Spicy Tuna, Cucumbers, Topped With Lomi Salmon, Onion, Chili Oil, Soy Sauce Chives

SMALL PLATES

SEVEN-SPICE CRUSTED AHI 15
Shaved Onions, Ginger, Daikon, Ponzu

SPICY TUNA TARTARE 15
Quail Egg, Potato Chips

HAMACHI CARPACCIO 15
Jalapeños, Ponzu, Chili Oil

POKE TRIO 15
Hawaiian Style Spicy Marinated Tuna, Tako, Hamachi, Green Tea Salt, Nori Salt, Shichimi Salt

PANKO CRUSTED SALMON 15
Spicy Crab Remoulade

OYSTERS 18
6 Pieces Of Fresh Kumamoto Oysters, Preserved Wasabi Root, Ponzu, Chili Paste, Pink Hawaiian Sea Salt

SASHIMI TAPAS 23
Chefs Choice, Five Different Fish, Each With Different Accompaniments



KITCHEN

SMALL PLATES

Appetizers

HOUSE MADE PORK GYOZA 9

Gyoza Ponzu Sauce

SAKE STEAMED MUSSELS 10

Sake and Dashi Broth, Grilled Bread

PORK BELLY AND UNI 19

Sansho Peppercorn Gastrique, Layo Powder
Sturgeon Chicharone

Noodles

COLD RAMEN 12

Tea Smoked Duck Or Poached Shrimp,
Shaved Vegetables, Cold Soy-Dashi

HOT RAMEN 13

All Ramen Comes With Slow Poached
Jidori Egg, Menma, Green Onions And Nori

Choose A Broth: Miso, Lamb And
Mushroom, Pork

Choose A Protein: Organic Tofu, Pork Belly,
Lamb, Duck Leg Confit + \$5

SOUP & SIDES

Steamed Organic Rice 2.5

Miso Soup with Tofu 2.5

Miso Soup with Seaweed and Enoki 4

Miso Soup with Mussels 4

Sunomono 4

Garlic Sautéed Bok Choy 6

Sautéed Seasonal Veggies 6

Agemono/Fried

AGE-DASHI TOFU 7

Lightly Fried Tofu, Tempura Sauce,
Shaved Bonito

SHRIMP & VEGETABLE TEMPURA 8

Tempura Sauce

IKA GESO 8

Seasoned and Fried Squid Legs, Ponzu

SEASONAL VEGETABLE TEMPURA 8

Tempura Sauce

DUCK CONFIT WINGS 9

Sweet and Spicy Miso Glaze

CALAMARI TEMPURA 9

Spicy Cream Sauce

CRISPY SHRIMP 11

Yuzu Aioli

LOBSTER TEMPURA 13

Spicy-Lemon Aioli

GREENS

WAKAME SEAWEED 8

Marinated Wakame, Sliced
Cucumbers, Masago

ORGANIC GREENS 9

Shaved Bonito, Creamy Miso Dressing

WARM MUSHROOM SALAD 11

Japanese Mushrooms, Lolla Rosso Lettuce

Yakimono/Grilled

SMOKED DUCK KUSHIYAKI 8

Plum Wine Katsu Sauce

HAMACHI RIBS 8

miso bbq, sunomono cabbage

HAMACHI KAMA 15

grilled collar, green salad

BONE MARROW 14

Wasabi Mustard, Grilled Bread

GRILLED ALBACORE TUNA 15

Sweet And Spicy Miso, Spicy Garlic,
Kochujan Dipping Sauces

LARGE PLATES

Served with Miso Soup

TERIYAKI CHICKEN 18

SESAME CHICKEN 18

Crispy Chicken Breast, Balsamic Teriyaki

PORK BELLY 20

Jidori Egg, Seasonal Vegetables