



# SUSHI BAR

## NIGIRI 1pc / SASHIMI 1pc

<b>Fresh Hotate</b>   Scallop	7	<b>Maguro</b>   Tuna	4
<b>Ebi</b>   Shrimp	3.5	<b>Sake</b>   Fresh or Smoked Salmon	4
<b>Escolar</b>   Butter Fish	4	<b>Shiro Maguro</b>   Albacore	4
<b>Hamachi</b>   Yellowtail	4	<b>Sturgeon Zuke</b>   Seared Sturgeon	5
<b>Ikura</b>   Salmon Roe	4	<b>Tako</b>   Octopus	4
<b>Jidori Tamago</b>   Egg Sushi	3.5	<b>Unagi</b>   Eel	4

**NIGIRI MIX 28**  
10 Pieces, Chef's Choice

**SASHIMI MIX 35**  
15 Pieces, Chef's Choice,  
Served with Preserved Wasabi Root

**LARGE SASHIMI MIX 50**  
25 Pieces, Chef's Choice,  
Served with Preserved Wasabi Root

**CHIRASHI 29**  
15 Piece Sashimi Over Sushi Rice

## CUT/HAND ROLLS

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

## SPECIAL ROLLS

**SPICY B 14**  
Shrimp Tempura, Spicy Tuna, Cucumbers, Topped With Avocado, Seared Tuna, Tempura Crisps, Micro Greens, Spicy Garlic Sauce, Chili Sauce, Eel Sauce

**FIRECRACKER 14**  
Crab, Avocado, Topped with Salmon, Spicy Garlic Sauce, Tempura Crisps, Jalapeños, Tobiko, Kimchee Ponzu, Chives

**CATERPILLAR 14**  
Shrimp Tempura, Cucumbers Topped with Grilled Fresh Water Eel, Avocado

**SPICY LIZ 14**  
Spicy Tuna, Cucumbers, Topped With Lomi Salmon, Onion, Chili Oil, Soy Sauce Chives

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

**RAINBOW 15**  
Crab, Avocado, Cucumbers, Topped With 6 Pcs of Fish

**TESLA 14**  
Soft Shell Crab, Topped With Avocado, Albacore, Salmon, Garlic Cream, Chives

**DRAKE 14**  
Avocado, Cucumber, Kaiware Topped with Hamachi, Tobiko, Sautéed Mushrooms, Chives

**SUNSHINE 16**  
Shrimp Tempura, Spicy Tuna, Green Apple, Lemon, Topped With Avocado, Escolar, Arare, Micro Cilantro, Fried Leeks, Spicy Garlic Sauce, Sweet Chili

**KINGS 18**  
Lobster Tempura, Crab, Lemon, Topped With Avocado, Shrimp, Tobiko, Spicy Cream, Eel Sauce, Micro Cilantro

**GO GREEN 10**  
Tempura Veggies, Apple, Topped With Avocado, Micro Cilantro, Arare, Miso Mustard

## 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

**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

## GREENS

- ORGANIC GREENS 11**  
Cabbage, Shaved Bonito, Creamy Miso
- WARM MUSHROOM SALAD 12**  
Japanese Mushrooms, Lolla Rosso
- GRILLED ESCAROLE 13**  
Squid, Green Apple

## AGEMONO

- AGEDASHI TOFU 8**  
Lightly Fried Tofu, Tentsuyu, Shaved Bonito
- SHRIMP & VEG TEMPURA 11**  
Tentsuyu
- GAIJIN SHRIMP 13**  
Bonito Flakes, Jalapeno, Yuzu Aioli
- LOBSTER TEMPURA 17**  
Onion Petals, Lemon Aioli

## RAMEN

- COLD RAMEN 13**  
Tea Smoked Duck Or Poached Shrimp, Shaved Vegetables, Cold Shoyu-Dashi
- HOT RAMEN 15**  
Jidori Egg, Menma, Green Onions, Nori  
**Choose A Broth:**  
Miso | Lamb | Pork  
**Choose A Protein:**  
Organic Tofu | Pork Belly | Lamb Shoulder

## LARGE PLATES

- MARY'S HALF CHICKEN 28**  
Teriyaki Sauce, Shredded Root Vegetables
- BRAISED PORK BELLY 28**  
Jidori Egg, Stewed Daikon, Sansho Gastrique
- KUROBUTA "TONKATSU" 40**  
Berkshire Pork Chop, Plum Wine Katsu Sauce
- GRILLED STORMHILL NEW YORK 50**  
Japanese Chimichurri, Crispy Leeks

## YAKIMONO

- YAKI GAKI 6**  
2 pc Royal Miyagi Oyster, Grilled with Garlic Ponzu Butter
- SMOKED DUCK KUSHIYAKI 9**  
Plum Wine Katsu
- TSUKUNE 12**  
Daily Grind Kushiyaki, Egg Yolk
- BONE MARROW 15**  
Wasabi Mustard, Cabbage, Grilled Bread
- GRILLED ALBACORE TUNA 15**  
Trio of Sauces
- HAMACHI KAMA 16**  
Grilled Collar, Green Salad

## SMALL PLATES

- CHAWANMUSHI 10**  
Hotate, Fennel Confit
- HOUSE MADE PORK GYOZA 11**  
Chili Ponzu, Dressed Greens
- DUCK CONFIT WINGS 11**  
Sweet and Spicy Miso Glaze
- SAKE STEAMED MUSSELS 12**  
Creamy Tomato Dashi, Grilled Bread
- PORK BELLY AND UNI 19**  
Sansho Gastrique, Sturgeon Chicharone

## SOUP & SIDES

- SEASONAL SOUP 9**  
**Steamed Rice 3**  
**Miso Soup with Tofu 3**  
**Miso Soup with Seaweed and Enoki 4**  
**Miso Soup with Mussels 4**  
**Sunomono 4**  
**Wakame Seaweed Salad 5**  
**Garlic Sautéed Bok Choy 6**  
**Sautéed Seasonal Veggies 6**