



SUSHI BAR

NIGIRI 1pc / SASHIMI 1pc

Hotate Scallop	5
Ebi Shrimp	3.5
Escolar Butter Fish	4
Hamachi Yellowtail	4
Ikura Salmon Roe	4
Jidori Tamago Egg Sushi	3.5

NIGIRI MIX 28
10 Pieces, Chef's Choice

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

Maguro Tuna	4
Sake Fresh or Smoked Salmon	4
Shiro Maguro Albacore	4
Sturgeon Zuke Seared Sturgeon	5
Tako Octopus	4
Unagi Eel	4

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

CHIRASHI 37
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
Philadelphia	8	6

SPECIAL ROLLS

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

MIDTOWN 11
Cucumber, Avocado, Lolla
Rosso Lettuce, Seaweed,
Soy Wrap, Sweet Chili Sauce

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

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

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

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

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

YASAIMONO

GARLIC SAUTÉED BOK CHOY 8
Buttered Dashi, Chive

SAUTÉED SEASONAL VEGGIES 8
Garlic, Shoyu Dashi

ORGANIC GREENS 11
Cabbage, Shaved Bonito, Creamy Miso

WARM MUSHROOM SALAD 12
Japanese Mushrooms, Lolla Rossa

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 29
Teriyaki Sauce, Shredded Root Vegetables

BRAISED PORK BELLY 31
Jidori Egg, Stewed Daikon, Sansho Gastrique

KUROBUTA "TONKATSU" 39
Berkshire Pork Chop, Plum Wine Katsu Sauce

GRILLED STORMHILL NEW YORK 48
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, Seasonal Dashi

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

Edamame 2

Miso Soup with Tofu 3

Miso Soup with Seaweed and Enoki 4

Miso Soup with Mussels 4

Sunomono 4

Wakame Seaweed Salad 5

Spicy Edamame 5