



SUSHI BAR

NIGIRI 1pc / SASHIMI 1pc

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

NIGIRI MIX 32

10 Pieces, Chef's Choice

SASHIMI MIX 40

15 Pieces, Chef's Choice

Served with Preserved Wasabi Root

LARGE SASHIMI MIX 55

25 Pieces, Chef's Choice

Served with Preserved Wasabi Root

CHIRASHI 42

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

Cucumbers, Avocado, Lolla Rossa 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, Jalapenos, 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, Cucumbers, Kaiware Topped with Hamachi, Tobiko, Sautéed Mushrooms, Chives

HAPA HAPA 16

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

RAINBOW 15

Crab, Avocado, Cucumbers, Topped with 6 Pieces 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

3 ALARM 21

Negitoro, Cucumbers, Topped with Akami, Jalapenos, Habanero Masago, Preserved Wasabi, Fried Leeks, Garlic Cream Sauce

SMALL PLATES

SEVEN-SPICE CRUSTED AHI 16

Shaved Onions, Ginger, Daikon, Ponzu

SPICY TUNA TARTARE 16

Quail Egg, Potato Chips

HAMACHI CARPACCIO 16

Jalapenos, Ponzu, Chili Oil

POKE TRIO 16

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

OYSTERS 18

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

SASHIMI TAPAS 24

Chef's Choice, 5 Different Fish, Each with Different Accompaniments



KITCHEN

YASAI

ORGANIC GREENS 11

Cabbage, Shaved Bonito, Creamy Miso

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa Lettuce, Soy Vinaigrette

YASAI YAKI 14

Assorted Vegetables & Dipping Sauce

WATERMELON SALAD 16

Soft Shell Shrimp, Ume Vinaigrette, Shiso, Kombu Creme Fraiche

AGE

AGEDASHI TOFU 10

Daikon, Negi, Shaved Bonito, Dashi

MIXED TEMPURA 12

Shrimp, Market Vegetables

LOBSTER TEMPURA 17

Green Onions, Lemon Aioli

RAMEN

COLD RAMEN 13

Tea Smoked Duck or Poached Shrimp, Chilled Dashi

MISO CORN 14

Jidori Egg, Tofu, Green Onion, Nori

YUZU SHIO-CHICKEN 15

Jidori Egg, Mary's Chicken, Green Onion, Nori

TONKOTSU 18

Pork Belly, Jidori Egg, Green Onion, Nori

SHARED PLATES

QUAIL FRIED RICE 19

Pork Belly, Quail Egg, Frisee

AUSTRALIAN WAGYU 26

Koji Cured Rib-Eye, Hollandaise

MARY'S HALF CHICKEN 23

Roasted Breast, Confit Thigh, Teriyaki Sauce

LAMB LOLLIPOPS 28

Pea Puree, Beet Chips, Pickles

SPANISH OCTOPUS 28

Fingerlings, Thai Chili Aioli, Fennel, Citrus

YAKI

GRILLED OYSTER 3 per piece

Royal Miyagi, Garlic-Ponzu Butter

SMOKED DUCK KUSHIYAKI 10

Plum Wine Katsu

TSUKUNE 13

Grass Fed Beef and A5 Wagyu Fat, Unagi Tare, Egg Yolk

GRILLED ALBACORE TUNA 16

Tsukemono, Lemon Aioli, Gochujang

HAMACHI KAMA AQ

Grilled Collar, Green Salad

SMALL PLATES

CHAWANMUSHI 10

Shitake, Prawn, English Pea

HOUSE MADE PORK GYOZA 12

Chili Ponzu

DUCK WINGS 12

Sweet & Spicy Miso Glaze

SAKE STEAMED MUSSELS 15

Creamy Tomato Dashi, Grilled Bread

PORK BELLY AND UNI 21

Sansho Gastrique, Sturgeon Chicharron, California Uni

SOUP & SIDES

STEAMED RICE 3

MISO SOUP 4

add Enoki +1, add Mussels +2

SUNOMONO 5

EDAMAME 4

SPICY EDAMAME 6

WAKAME SALAD 6

DUCK DUMPLING 8

Mushroom Dashi, Chive, Turnips

SEASONAL SOUP 9