

## COOL TASTINGS

**hirame usuzukuri** 16.5  
thinly-sliced flounder,  
candied quinoa, olive oil ‡

**sake kosho** 16  
salmon, clementine, kiwi,  
puffed rice ‡

**shima aji crudo** 22  
striped jack, seasonal  
mushroom, brown butter ‡

**machi cure** 18  
smoked yellowtail, yuca crisp,  
marcona almond, asian pear ‡

**hama chili** 18.5  
yellowtail, ponzu, thai chili,  
orange supreme ‡

**kinoko usuzukuri** 12  
trumpet mushroom,  
shallot, white ponzu

**maguro & goat cheese** 18.5  
bigeye tuna, goat cheese  
mousse, pumpkin seed ‡

## HOT TASTINGS

**walu walu** 16.5  
oak-grilled escolar, yuzupon,  
candied citrus, myoga

**hot rock** 17.5  
wagyu beef, ponzu ‡

**hamachi nabe** 17.5  
yellowtail, koshihikari rice,  
soy broth, egg yolk ‡

**kinoko nabe** 18.5  
seasonal mushroom,  
koshihikari rice, egg yolk ‡  
with gyutoro 3

**pork rib** 16  
house fish sauce, thai chili,  
green papaya

**sasami yaki** 14  
chicken breast, coconut,  
cilantro

**ocha zuke** 13.5  
ora king salmon, dashi rice  
porridge

## YASAIMONO

**edamame** 5  
grilled soybeans

**shishito** 6.5  
grilled shishito peppers

**uchi salad** 8.5  
farmed greens,  
edamame-jalapeno puree

**tofu zuke** 8.5  
sunomono, mushroom soy,  
sunflower seed

## AGEMONO

**ebi** 6  
shrimp tempura

**kabocha** 2.5  
japanese pumpkin tempura

**onion** 5  
onion ring tempura

**hana** 5  
cauliflower tempura

**broccoli katsu** 7.5  
chili aioli, sesame

**karaage** 10.5  
chicken thigh, sweet chili,  
seasonal pickle

**brussels sprouts** 7.5  
lemon, chili



**Executive Chef Owner**  
Tyson Cole

**Chef de Cuisine**  
Joseph Zoccoli

## SUSHI & SASHIMI

<b>akami</b> tuna loin ‡	5 / 26
<b>sake</b> atlantic salmon ‡	3.5 / 14
<b>sake toro</b> salmon belly ‡	4.5 / 18
<b>hamachi</b> yellowtail ‡	5 / 18
<b>hirame</b> flounder ‡	4 / 16
<b>madai</b> japanese sea bream ‡	4.5 / 18
<b>boquerones</b> cured spanish anchovy	4 / 18
<b>shime saba</b> norwegian mackerel ‡	5 / 20
<b>namahotate</b> dayboat scallop ‡	5.5
<b>ikura</b> salmon roe ‡	3.5
<b>avocado</b>	2.5
<b>unagi</b> freshwater eel	3.5
<b>nasu</b> japanese eggplant	3
<b>kinoko</b> mushroom	7
<b>gyutoro</b> 72-hour short rib	10
<b>foie gras</b>	9.5
<b>five nigiri</b> chef's selection ‡	mkt
<b>three sashimi</b> chef's selection ‡	mkt

## MAKIMONO

<b>spicy crunchy tuna</b> 12	cucumber, avocado, chili ‡
<b>zero sen</b> 12.5	yellowtail, avocado, shallot, cilantro, tobiko, yuzu ‡
<b>sake karei</b> 10.5	salmon, shishito, thai chili ‡
<b>biendo</b> 13	tempura shrimp spring roll, nuoc mam, red grape
<b>avokatsu</b> 9.5	avocado, tomato, cured spanish anchovy
<b>gyumaki</b> 12.5	grilled wagyu, kimchi, thai basil ‡
<b>shag</b> 12.5	tempura roll, avocado, salmon, sun-dried tomato ‡

## OMAKASE

<b>chef's tasting</b> mkt	ten course ‡
<b>signature tasting</b> mkt	six course ‡
<b>vegetarian tasting</b> mkt	six course ‡

## DESSERT

<b>peanut butter semifreddo</b> 9	apple-miso sorbet, golden raisin
<b>calamansi tart</b> 9	citrus, tarragon, elderflower ice cream
<b>japanese cheesecake</b> 9	seasonal fruit, almond, earl grey
<b>chocolate candy bar</b> 9	salted caramel, peanut, cookies 'n' cream

‡ items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **Please inform us of any allergies or dietary restrictions.**