

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

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

MAKIMONO

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

OMAKASE

chef's tasting mkt	ten course ‡
signature tasting mkt	six course ‡
vegetarian tasting mkt	six course ‡

DESSERT

japanese cheesecake 9	seasonal fruit, almond, black tea
chocolate ganache 9	espresso, whey caramel, hazelnut, blueberry
peanut butter semifreddo 9	apple-miso sorbet, golden raisin
ginger cremeux 9	shiso, apple, pecan granola

‡ 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.**