

COOL TASTINGS

hirame usuzukuri 18
thinly-sliced flounder,
candied quinoa, olive oil ‡

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

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

akami te 18.5
bigeye tuna, nam pla,
watermelon ‡

natsu sake 13
salmon, cucumber, tomato ‡

kinoko usuzukuri 10.5
seasonal mushroom,
shallot, shiro zu

HOT TASTINGS

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

hot rock 17
wagyu beef, ponzu,
trumpet mushroom,
sunomono ‡

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

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

butaniku midori 16
pork rib, thai chili,
green papaya

jidori natto 15.5
chicken, tomato,
black lime peanut

koka kanpachi 19
amberjack, tomato,
seasonal mushroom

ocha zuke 13.5
ocean trout, green tea,
koshihikari rice

YASAIMONO

edamame 5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 8.5
farmed greens,
edamame-jalapeño puree

tofu zuke 8.5
sunomono, mushroom soy,
sunflower seed

AGEMONO

ebi 5.5
shrimp tempura

kabocha 2.5
japanese pumpkin tempura

onion 5
onion ring tempura

hana 5
cauliflower tempura

kisetsu katsu 7.5
broccoli, 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
Michael Castillo

Pastry Chef
Emily Davis

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 namida 10.5 salmon, avocado, tiger cry ‡
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 peach, 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
oishi foie 6 foie gras ice cream, sourdough, blackberry

‡ 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.**