

COOL TASTINGS

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

machi cure 18
smoked yellowtail, marcona almond,
yucca crisp ‡

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

akami te 18.5
bigeye tuna, nam pla, strawberry ‡

yokai 17
salmon, yuzu, seasonal greens ‡

HOT TASTINGS

walu walu 16.5
oak-grilled escolar, citrus marmalade,
myoga, ponzu

hot rock 17
wagyu beef, ponzu ‡

kinoko nabe 18.5
mushroom, koshihkari rice,
korean chili, egg yolk ‡
with gyutoro 3

buta kunsei 19
smoked pork rib, sour apricot, turnip

sasami yaki 15.5
chicken, black lime peanut, tiger cry

suzuki yaki 19.5
grilled seabass, leek, coconut

gyuken 21
72-hour short rib, fresno chili,
beef chicharron

sakana mushi 19
snapper, mushroom, broccolini,
tom kha

YASAIMONO

edamame 4.5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 8.5
farm greens, edamame-jalapeño

haru bito 9.5
roasted beet, strawberry, avocado,
kombu

AGEMONO

ebi 6
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
Alex Astranti

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	5
gyutoro 72-hour shortrib	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, ‡
biendo 13	tempura shrimp spring roll, nuoc mam, grape
avokatsu 9.5	avocado, tomato, cured spanish anchovy
gyumaki 12.5	grilled wagyu, kimchi, thai basil ‡
shag 12.5	tempura roll, salmon, avocado ‡

OMAKASE

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

DESSERT

lime cream 9	rhubarb, berries, puffed grain
fried milk 9	toasted meringue, chocolate
japanese cheesecake 9	strawberry, mango, shortbread crumble
sorbet trio 9	seasonal selection

‡ 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.**