

COOL TASTINGS

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

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

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

maguro and goat cheese 18.5
bigeye tuna, pumpkin seed,
fuji apple ‡

masu viche 16.5
ocean trout, coconut milk, grape,
fennel ‡

kinoko usuzukuri 12
seasonal mushroom, shallot,
shiro zu

shima aji crudo 22
striped jack, garlic, mushroom,
lemon, soy ‡

HOT TASTINGS

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

hot rock 17.5
wagyu beef, ponzu ‡

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

yuzu masu 19
ocean trout, cucumber,
yuzu kosho ‡

sasami yaki 14
chicken, coconut milk, cilantro

pork rib 19
apple butter, kabocha, thai chili

sakana mushi 19
white fish, mushroom, broccolini,
tom kha

suzuki yaki 19.5
grilled seabass, leek, coconut

YASAIMONO

edamame 5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 9
daikon, cashew pesto,
wild rice panko, baby greens

beet tofu 9.5
marinated and roasted beet,
furikake, yuzu tofu purée

AGEMONO

ebi 6
shrimp tempura

kabocha 3
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

Pastry Chef
Meredith Larke

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
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 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
gyumaki 12	gyutoro, yuca furikake, roasted tomato tahini
shag 12.5	tempura roll, salmon, avocado ‡
avokatsu 10.5	avocado, apple, inari, mushroom
ham and eggs 11.5	pork belly katsu, pickled cucumber, fried egg mustard

OMAKASE

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

DESSERT

mango 9	coco-lime, macadamia crunch
vietnamese coffee 9	mint ice cream, dark chocolate, condensed milk
fried milk 9	vanilla cream, salted fudge, blonde
peanut butter semifreddo 9	apple-miso sorbet, golden raisin
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.**