STARTERS

HOUSE MISO SOUP 6 GF
regular **or** spicy
lump crab meat **5**

EDAMAME 7 GF
spicy basil garlic sauce **1**
black pepper garlic **1**

SEAWEED SALAD 8
garlic ponzu, sesame oil, sesame seeds

HOUSE SALAD 8
mixed greens, seaweed, tomato, pink ginger dressing

WATERMELON DAIKON 8 GF
rice vinegar, garlic ponzu

AVOCADO SALAD 8 ** GF
creamy tataki dressing **or** pink ginger dressing
lump crab meat **5**
fresh fish of the day **4**

SUNOMONO SALAD 13 ** GF
choice of tiger shrimp or octopus
cucumber, tobiko, scallions, Japanese rice vinegar, sweet chili sauce

SPICY SASHIMI SALAD 13 **
cucumbers, tomato salsa, tobiko, chili yuzu

SPICY TAKO SALAD 13
cucumbers, tomato salsa, chili yuzu, garlic ponzu, ichimi

TEMPURA WITH RICE
chicken **12**
shrimp **15**

WAGYU BUN 15
A5 wagyu beef, buttered garlic bun, truffle carpaccio, jalapeño, black pepper sauce, balsamic reduction

TUNA TARTARE 16 **
seared tuna, avocado, tomato salsa, garlic ponzu, served with wasabi nori chips

CEVICHE 16 **
mixed seafood, tomato salsa, chili yuzu, served with wasabi nori chips

CRUNCHY TUNA CREAMY TATAKI 45 **
crunchy wasabi nori tempura outside, with tobiko, scallion, creamy tataki, sweet chili, black pepper sauce

CHEF'S PICKS

SURF AND TURF 75 **
lobster wrapped with A5 wagyu, scallions, caviar, black truffle with butter black pepper sauce, garlic ponzu, balsamic reduction

THE MONSTER TRIO 50 **
seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni
caviar, truffle wasabi, Japanese chili

THE MONSTER QUAD 65 **
seared A5 wagyu with Hokkaido uni, toro with uni, seared butter miso scallop with uni, seared salmon belly butter miso with lavender-smoked salmon roe
caviar, truffle wasabi, Japanese chili, shoyu

GARLIC BUTTER MISO SCALLOP 25 **
4 pieces of seared scallops, nigiri style, with garlic butter miso, balsamic pearls, truffle wasabi, scallion, Japanese chili, eel sauce, truffle oil

UNI PASTA 45 **
garlic butter miso, pasta, Hokkaido uni, ikura, balsamic pearls, caviar, carpaccio sauce, ichimi

TORO TARTARE 40 **
fatty bluefin tuna, caviar, 24K gold, chili yuzu, garlic ponzu, wasabi nori chips

TORO TOWER 35 **
monkfish liver, fatty bluefin tuna, Hokkaido uni, Hokkaido scallop, ikura, caviar, garlic ponzu, chili yuzu, yuzu ice

MONKFISH TOWER 25 **
monkfish liver, Hokkaido uni, ikura, caviar, garlic ponzu, chili yuzu, yuzu ice

MOULARD DUCK BREAST 30
moulard duck medium rare, garlic butter miso, tamarind, balsamic vinegar, balsamic pearls, pickled vegetables, black pepper sauce

LEMON SHOOTERS **
sake, garlic ponzu, chili yuzu, yuzu ice
quail egg **12**
Hokkaido uni **MP**
chef's signature
(scallop, toro, ikura, uni, quail egg) **25**

CUSTOM SIGNATURE DISHES

Your choice of
- ***salmon | lavender-smoked salmon | white fish | scallop (smoke box only) 25***
- ***bluefin tuna 30***
- ***seasonal fish (smoke box only) MP***
- ***toro 45***

TATAKI STYLE (6PC) **
caviar, truffle wasabi, white shoyu, garlic ponzu

FISH AND JALAPEÑO STYLE (6PC) **
fresh jalapeño, caviar, chili yuzu, yuzu oil, truffle wasabi

USUZUKURI STYLE (6PC) **
finger lime caviar, truffle wasabi, chili yuzu, white shoyu, garlic ponzu, yuzu oil

CARPACCIO STYLE (6PC) **
caviar, truffle wasabi, black truffle carpaccio, carpaccio sauce, garlic ponzu sauce

SMOKE BOX (5PC) **
sashimi-style protein of choice, yuzu ice, carpaccio sauce, chili yuzu, garlic ponzu, cold-smoked with lavender

Your choice of
- ***salmon | lavender-smoked salmon | white fish | scallop* 35**
- ***bluefin tuna* 50**
- ***toro* 55**

TOPPED WITH HOKKAIDO UNI (4PC) **
sashimi-style protein of choice, caviar, chili yuzu, garlic ponzu, black bamboo salt, red lava salt

SCAN FOR SPECIALS

CHEF KANNASUTE'S SIGNATURE NIGIRI

CHEF'S CREATIONS USE THE HIGHEST-QUALITY SEASONAL INGREDIENTS FROM AROUND THE WORLD TO CREATE ONE TRANSCENDENT BITE

OTORO OR CHUTORO FROM JAPAN 25 **
bluefin tuna belly, shoyu, truffle wasabi, caviar, black bamboo salt

OTORO OR CHUTORO WITH UNI 25 **
bluefin tuna belly, Hokkaido uni, shoyu, truffle wasabi, caviar, black bamboo salt, 24K gold

LAVENDER-SMOKED SALMON 12 ** GF
house cold-smoked lavender salmon, truffle wasabi, caviar, black bamboo salt

WHITE FISH FROM JAPAN 13 ** GF
seared hamachi or kanpachi, garlic butter miso, truffle oil, eel sauce, truffle wasabi, caviar, scallions, Japanese chili, black bamboo salt, red lava salt

SEARED A5 WAGYU FROM JAPAN 20 **
A5 wagyu, shoyu, truffle wasabi, caviar, black bamboo salt

SEARED A5 WAGYU WITH HOKKAIDO UNI 26 **
A5 wagyu, truffle wasabi, caviar, shoyu, black bamboo salt

SEARED A5 WAGYU WITH SMOKED IKURA 23 **
seared A5 wagyu, lavender-smoked ikura, balsamic pearl, wasabi truffle with shoyu, red sea salt, 24K gold

SALMON BELLY WITH SMOKED IKURA 15 **
seared salmon belly butter miso, lavender-smoked salmon roe, eel sauce, wasabi truffle, 24K gold

GF = GLUTEN FREE *** = RAW***

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies

SIGNATURE ROLLS

SUPREME LOBSTER ROLL 55 **
steamed lobster, watermelon daikon, eel sauce, creamy mustard, A5 seared garlic miso butter, black pepper sauce, truffle oil, balsamic reduction, caviar, truffle wasabi, black bamboo sea salt, pepper powder, pink sauce on the side

MIYABI ROLL 50 **
steamed lobster, pickled cucumber, eel sauce, creamy mustard, topped with BBQ eel, balsamic reduction, caviar, black pepper sauce, truffle oil, truffle wasabi

AREKUSA ROLL 45 ** GF
spicy toro & oba leaf inside, topped with salmon belly, pickled truffle, truffle wasabi, caviar, sesame oil

SPICY TORO WITH UNI 35 **
toro, oba leaf, scallion, Hokkaido uni, caviar, chili yuzu, garlic ponzu

A5 WAGYU ROLL 25 **
lump crab, avocado, cucumber, spicy mayo, A5 wagyu, truffle oil, black pepper sauce, truffle wasabi, caviar, balsamic reduction

LOBSTER ROLL 25 **
lobster meat, cucumber, finger lime caviar, avocado, lobster claw, rice crackers, caviar, carpaccio sauce, creamy mustard sauce

VOLCANO ROLL 16
lump crab, cucumber, avocado, spicy mayo, eel sauce, tempura bits

AFTER RAIN ROLL 15 ** GF
tuna, salmon, white fish, asparagus, avocado, soy paper, creamy jalapeño sauce

JAPANESE SANDWICH 15 ** GF
spicy tuna, avocado, cucumber, jalapeño, rice crackers, mango tobiko sauce

SASHIMI ROLL 14 ** GF
tuna, salmon, white fish, tobiko, asparagus, cucumber wrap, garlic ponzu (no rice)

NAKED ROLL 14 ** GF
lump crab, cream cheese, tobiko, avocado, cucumber wrap, garlic ponzu (no rice)

SCALLOP SUNLIGHT ROLL 14 **
spicy tuna, avocado, tempura bits, Hokkaido scallop, kiwi, mango tobiko sauce

SOFT SHELL CRAB ROLL 14
soft shell crab tempura, cucumber, avocado, asparagus, tempura bits, creamy tataki sauce, black pepper sauce

TIGER ROLL 14 ** GF
lump crab, avocado, cucumber, spicy mayo, steamed tiger shrimp, mango tobiko sauce

CRAZY MONKEY ROLL 14 **
lavender-smoked salmon, cream cheese, avocado, mango tobiko, eel sauce, tempura bits

CREAMY SCALLOP ROLL 14 **
spicy tuna, asparagus, tempura bits, creamy jalapeño sauce, Hokkaido scallop, chili yuzu sauce, black pepper sauce

KAMIKAZE ROLL 13
crab meat, cucumber, avocado, tempura bits, spicy mayo, sweet chili

SALMON LOVER ROLL 13 **
salmon, avocado, mango salsa, mango tobiko sauce, creamy jalapeño sauce, tempura bits

JEFF ROLL 13 **
avocado, tempura bits, seared salmon, spicy mayo, eel sauce

PETER ROLL 13 **
shrimp tempura, spicy tuna, cucumber, seared tuna, eel sauce, carpaccio sauce

MEXICAN ROLL 13
shrimp tempura, tomato salsa, cucumber, jalapeño, tempura bits, avocado, eel sauce, creamy jalapeño sauce, sweet chili sauce

DREAM ROLL 13 **
shrimp tempura, avocado, soy paper, spicy tuna, creamy jalapeño sauce, sweet chili, tempura bits

CRUNCHY SALSA ROLL 12 **
spicy tuna, avocado, tempura bits, mango salsa, mango tobiko sauce

YUME ROLL 12 **
spicy tuna, avocado, seared tuna, jalapeño, spicy mayo, eel sauce, tempura bits

VEGGIE J ROLL 11
avocado, asparagus, radish and seaweed salad, cucumber wrap, pink ginger sauce (no rice)

SUSHI A LA CARTE

CHOICE OF SASHIMI OR NIGIRI TOPPED WITH TRUFFLE WASABI AND BLACK BAMBOO SALT

CHUTORO 22 **
OTORO 23 **
TUNA 7 **
SALMON 6 **
SALMON BELLY 7 **
YELLOWTAIL 7 **

YELLOWTAIL BELLY 8 **
KANPACHI 8 **

LAVENDER-SMOKED SALMON 7 **
SCALLOP 7 **
CAVIAR 45 **
LAVENDER-SMOKED SALMON ROE 9 **
SALMON ROE 7 **
FLYING FISH ROE 5 **
ADD 1 QUAIL EGG 2 **

SEA URCHIN FROM JAPAN MP **
SEARED A5 WAGYU 15
FRESHWATER EEL 7

SHRIMP 5
OCTOPUS 7

EGG OMELET 4
FRESH WASABI 4

SUSHI AND SASHIMI ENTRÉE

SERVED WITH SHOYU, FRESH WASABI AND WHITE GINGER FROM JAPAN

SUSHI DINNER 50 ** GF
10 pcs of chef's choice nigiri, truffle wasabi, black bamboo salt

SASHIMI DINNER 60 ** GF
chef's selection of assorted sashimi, black bamboo salt

CHIRASHI BOWL 50 **
chef's selection of assorted sashimi over sushi rice, seaweed salad

POKE BOWL 40 **
assorted seasonal fish, ikura, scallop, seaweed salad, sushi rice, spicy poke sauce, truffle oil, balsamic pearls, sesame seeds

BBQ EEL BOWL 40
BBQ eel over rice with tamago, topped with eel sauce and sesame seeds

A5 WAGYU BOWL 60
A5 wagyu over rice with pickled cucumber, black pepper sauce

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