

STARTERS

HOUSE MISO SOUP 6

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, garlic ponzu

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, pickled
cucumber, truffle oil, 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

BE-LEAF TUNA SALAD 25 ******

bluefin tuna with micro salad, tobiko with
pink ginger, carpaccio sauce, 24K gold

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*
French 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*
French 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, French caviar, carpaccio
sauce, ichimi

TORO TARTARE 40 ******

fatty bluefin tuna, French caviar, 24K gold,
chili yuzu, garlic ponzu, wasabi nori chips

TORO TOWER 35 ******

monkfish liver, fatty bluefin tuna, Hokkaido
uni, Hokkaido scallop, ikura, French caviar,
garlic ponzu, chili yuzu, yuzu ice

MONKFISH TOWER 25 ******

monkfish liver, Hokkaido uni, ikura, French
caviar, garlic ponzu, chili yuzu, yuzu ice

MOULARD DUCK BREAST 30

moultard 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)* 35
- *toro* 45

TATAKI STYLE (6PC) ******

French caviar, truffle wasabi, white shoyu,
garlic ponzu

FISH AND JALAPEÑO STYLE (6PC) ******

fresh jalapeño, French caviar, chili yuzu, yuzu
oil, truffle wasabi

USUZUKURI STYLE (6PC) ******

finger lime caviar, truffle wasabi, chili yuzu,
garlic ponzu, yuzu oil

CARPACCIO STYLE (6PC) ******

French 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* 45
- *toro* 55

TOPPED WITH HOKKAIDO UNI (4PC) ******

sashimi-style protein of choice, French caviar,
chili yuzu, garlic ponzu, black bamboo salt,
red lava salt

SEASONAL COCKTAILS

CRISP HARVEST 16

vodka | apple cider | lime juice | ginger beer

FIRST LEAF (HOT DRINK) 15

Banzai Orange Citrus sake | apple cider

TOKYO BUZZ 16

matcha ice cream | vodka | Mr Black | espresso

KABOCHA NO YORU “NIGHT OF THE
PUMPKIN” 18

Casamigos | mezcal | espresso | pumpkin puree
| Mr Black

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 23 ******

bluefin tuna belly, shoyu, truffle wasabi, French caviar,
black bamboo salt

OTORO OR CHUTORO WITH UNI 25 ******

bluefin tuna belly, Hokkaido uni, shoyu, truffle
wasabi, French caviar, black bamboo salt, 24K gold

LAVENDER-SMOKED SALMON 12 **** GF**

house cold-smoked lavender salmon, truffle wasabi,
French caviar, black bamboo salt

WHITE FISH FROM JAPAN 13 **** GF**

seared hamachi or kanpachi, garlic butter miso,
truffle oil, eel sauce, truffle wasabi, French caviar,
scallions, Japanese chili, black bamboo salt, red lava
salt

SEARED A5 WAGYU FROM JAPAN 20 ******

A5 wagyu, shoyu, truffle wasabi, French caviar, black
bamboo salt

SEARED A5 WAGYU WITH HOKKAIDO UNI 26 ******

A5 wagyu, truffle wasabi, French 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 **

cooked 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, French caviar, sesame oil

SPICY TORO WITH UNI 35 **

toro, oba leaf, scallion, Hokkaido uni, French caviar, chili yuzu, garlic ponzu

A5 WAGYU ROLL 25 **

lump crab, avocado, cucumber, spicy mayo, A5 wagyu, truffle oil, black pepper sauce, truffle wasabi, French caviar, balsamic reduction

LOBSTER ROLL 25

lobster meat, cucumber, finger lime caviar, avocado, lobster claw, rice crackers, French 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

PETER ROLL 13 **

shrimp tempura, spicy tuna, cucumber, seared tuna, eel sauce, carpaccio 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

CREAMY SCALLOP ROLL 13 **

spicy tuna, asparagus, tempura bits, creamy jalapeño sauce, Hokkaido scallop, chili yuzu sauce, black pepper 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 25 **
- 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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