

STARTERS

HOUSE MISO SOUP 6

regular **or** spicy
lump crab meat 5

HOUSE SALAD 8

mixed greens, seaweed, tomato, pink
ginger dressing

EDAMAME 7 GF

spicy basil garlic sauce 1
black pepper garlic 1

SEAWEED SALAD 8

garlic ponzu, sesame oil, sesame seeds

SUNOMONO SALAD 13 ** GF

choice of tiger shrimp or octopus
cucumber, tobiko, scallions, Japanese rice
vinegar, garlic ponzu

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

BABY OCTOPUS SALAD 12

baby octopus, pickled cucumber, chili yuzu,
garlic ponzu, sesame oil

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

CEVICHE 16 **

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

TUNA TARTARE 16 **

seared tuna, avocado, tomato salsa, garlic
ponzu, served with wasabi nori chips

WAGYU BUN 15

A5 wagyu beef, buttered garlic bun, pickled
cucumber, truffle oil, jalapeño, black pepper
sauce, balsamic reduction

CHEF’S PICKS

THE WINNER 30 **

(AWARDED THE MORIKAMI PRIZE)

sushi rice, bbq eel, seared foie gras, bluefin
tuna, French caviar, truffle oil, balsamic
reduction, eel sauce, pink ginger sauce, black
bamboo salt, red lava salt

THE MONSTER TRIO 45 **

*A5 wagyu with seared foie gras, toro with
Hokkaido uni, seared butter miso scallop
with uni*

French caviar, truffle wasabi, Japanese chili,
eel sauce, truffle oil

THE MONSTER QUAD 55 **

*A5 wagyu with seared foie gras, toro with
Hokkaido uni, seared butter miso scallop
with uni, salmon belly with seared foie gras*

French caviar, truffle wasabi, Japanese chili,
eel sauce, truffle oil

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 28 **

garlic butter miso, pasta, Hokkaido uni, ikura,
balsamic pearls, French caviar, carpaccio
sauce, ichimi

TORO TARTARE 38 **

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, foie gras, garlic
butter miso, tamarind, balsamic vinegar,
balsamic pearls, pickled vegetables

LEMON SHOOTERS **

sake, garlic ponzu, chili yuzu, yuzu ice

quail egg 12

Hokkaido uni 20

chef’s signature

(scallop, toro, ikura, uni, quail egg) 25

CHEF KANNASUTE’S SIGNATURE NIGIRI

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

SEARED A5 WAGYU WITH FOIE GRAS 25 **

A5 wagyu, black pepper sauce, truffle oil, balsamic
reduction, truffle wasabi, French caviar, red lava
salt, black bamboo salt, 24K gold

SEARED A5 WAGYU WITH HOKKAIDO UNI 26 **

A5 wagyu, truffle wasabi, French caviar, shoyu, 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

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

Topped with foie gras | Topped with uni

- *salmon | lavender-smoked salmon |
white fish | scallop* 25 | 35
- *bluefin tuna* 35 | 45
- *toro* 45 | 55

TOPPED WITH FOIE GRAS (4PC) **

sashimi-style protein of choice, French
caviar, truffle wasabi, eel sauce, truffle oil,
balsamic reduction, black bamboo salt, red
lava salt, 24K gold

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

Bonzai 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

Your choice of

- *white fish | lavender-smoked salmon |
scallop | fresh water eel* 13
- *salmon belly | seasonal fish* 15
- *bluefin tuna* 16
- *otoro | chutoro* 23

SEARED FOIE GRAS NIGIRI (1PC) **

eel sauce, truffle oil, balsamic reduction, truffle
wasabi, French caviar, red lava salt, black bamboo
salt, 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

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

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)

HEAD HUNTER ROLL 12
asparagus, cucumber, avocado, bbq eel, eel sauce

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

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

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 **
spicy tuna, asparagus, tempura bits, creamy jalapeño sauce, Hokkaido scallop, chili yuzu sauce, black pepper sauce
raw 13

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

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

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

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

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

SPICY TORO WITH UNI 25 **
toro, oba leaf, scallion, Hokkaido uni, French caviar, chili yuzu, garlic ponzu

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

AREKUSA ROLL 45 ** GF
spicy toro, oba leaf, salmon belly, truffle wasabi, foie gras, French caviar, sesame oil

SUSHI A LA CARTE

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

TUNA 7 **
SALMON 6 **
SALMON BELLY 7 **
YELLOWTAIL 7 **

YELLOWTAIL BELLY 8 **
KANPACHI 8 **

LAVENDER-SMOKED SALMON 7 **
SCALLOP 7 **

SALMON ROE 7 **
FLYING FISH ROE 5 **

SEA URCHIN FROM JAPAN 19 **
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 48 ** GF
10 pcs of chef’s choice nigiri, truffle wasabi,
black bamboo salt

SASHIMI DINNER 58 ** GF
chef’s selection of assorted sashimi, black
bamboo salt

CHIRASHI BOWL 48 **
chef’s selection of assorted sashimi over sushi
rice, seaweed salad

POKE BOWL 38 **
assorted seasonal fish, ikura, scallop, seaweed
salad, sushi rice, spicy poke sauce, truffle oil,
balsamic pearls, sesame seeds

BBQ EEL BOWL 38
BBQ eel over rice with tamago, topped with eel
sauce and sesame seeds

A5 WAGYU BOWL 58
A5 wagyu over rice with pickled cucumber,
sautéed foie gras, black pepper sauce

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