

GREATEST HITS

BAKED CRAB HAND ROLL	
» snow crab, crispy potato bits, sesame, spicy aioli, rolled w/ soybean paper	10
WAGYU HOT STONE	
» snake river wagyu beef served with sake soy dipping sauce and a sizzling hot lava stone	33
MISO BLACK COD	
» w/crispy quinoa, pickled red onions	21

CRISPY RICE CAKE

SPICY TUNA	
» spicy tuna, tobiko, avocado, shiso, soy glaze, and ponzu sauce	3 pcs 13 / 5 pcs 21
WAGYU	
» snake river wagyu, pickled wasabi, truffle oil, black tobiko, shiso	3 pcs 15 / 5 pcs 25
YUZU SCALLOP	
» hokkaido scallop, pickled cucumber, pineapple, black tobiko, garlic yuzu sauce	3 pcs 13 / 5 pcs 21

STARTERS

MISO SOUP	
» silky tofu, scallion, seaweed	5 (or) DRUNKEN MISO +5 add a shot of Japanese shochu(alcohol) to your miso soup
FURIKAKE TRUFFLE FRIES	
» home-cut fries tossed in a blend of nori, sesame, black truffle salt served with tomato tonkatsu sauce	10
ALBACORE TATAKI	
» lightly seared albacore, daikon sprouts, shaved sweet onion, scallion, tobiko, garlic ponzu	19
POPCORN SHRIMP TEMPURA	
» w/ house made spicy creamy aioli, pickled shallots, shichimi	14
GRILLED JAPANESE STYLE PORK RIBS	
» served with a sweet miso dipping sauce	15
FRIED CHICKEN KARAAGE	
» crispy fried all-natural marinated chicken breast w/ spicy garlic aioli	11
HAMACHI KAMA	
» grilled yellowtail collar w/ ponzu *limited availability	18
SALMON KAMA	
» grilled salmon collar w/ ponzu *limited availability	14

VEGETABLES

WAKAME SALAD	» seaweed salad	10
EDAMAME	» boiled soybeans with sea salt	6
CHILI & GARLIC EDAMAME	» sautéed soybeans with chili and garlic	7
BLACK TRUFFLE EDAMAME	» sautéed soybeans with black truffle salt	8
CRISPY BRUSSEL SPROUTS	» crispy fried brussel sprouts, shichimi pepper, lemon, spicy aioli	12
GRILLED CORN ON THE COB	» w/ miso butter, shichimi, scallion	7
BLISTERED SHISHITO PEPPERS	» charred shishito, bonito flakes, ponzu	11
GRILLED ASPARAGUS	» w/ furikake, sesame dressing	11
CHARRED BROCCOLINI	» w/ crispy onion, garlic ponzu	12

WAGYŪ

NIGIRI	
» seared snake river wagyu beef (2pcs.)	12
GYOZAS	
» snake river wagyu beef w/ black vinegar sauce, sesame seed (5pcs.)	15
TATAKI	
» lightly seared snake river wagyu beef, shaved sweet onion, scallion, crispy fried onion, spicy garlic umami sauce	19
KUSHIYAKI SKEWER	
» snake river wagyu beef skewer, soy glazed, crispy onion, scallion	11
TARTARE ROLL	
» asparagus, gobo root, kaiware, topped w/ fresh snake river wagyu beef tartare, garlic ponzu, pickled wasabi	22

SIGNATURE SASHIMI

MADAI	» snapper sashimi w/ pineapple, microgreens, fried garlic, honey miso (5 slices)	19
HAMACHI	» yellowtail sashimi w/ thinly sliced serrano peppers & yuzu ponzu (5 slices)	19
MAGURO	» tuna sashimi w/ truffle wasabi (5 slices)	19
WALU	» escolar sashimi w/ miso (5 slices)	19

ACE’S NIGIRI SETLIST

MORIAWASE	» 5 pieces of special fish from Japan	28
TORO 4 WAYS	» 1 piece each of seared: bluefin belly, yellowtail belly, albacore belly, salmon belly	25
CLASSIC	» 4 pieces each of salmon, tuna, yellowtail nigiri (12 pieces)	54

MIXED SASHIMI

8 SLICES	» assortment of today’s fresh fish selected by the chef *No Substitution	28
20 SLICES	» assortment of today’s fresh fish selected by the chef *No Substitution	59
8 SLICES OF TORO	» 2 pieces of each: bluefin belly, yellowtail belly, albacore belly, salmon belly	38

ABURI STYLE NIGIRI — Our Chefs lightly flame sear each piece to bring out the natural oil flavor

SAKE TORO		HAMACHI TORO		BLUEFIN TORO	
» w/ black truffle salt	12	» pickled wasabi	12	» chili garlic oil, scallion	17
SAKE		ALBACORE TORO		SCALLOP	
» w/ sliced serrano, miso sauce	11	» scallion, ponzu, fried onion	12	» w/ spicy aioli, pickled wasabi	12

NIGIRI & SASHIMI — Ask about our special fish imported from Japan, these items might contain our house blended aged soy sauce

	nigiri	sashimi	sashimi		nigiri	sashimi	sashimi
	(2)	(3)	(5)		(2)	(3)	(5)
MAGURO				WALU			
» bluefin tuna	9	12	16	» escolar	8	11	15
O-TORO				HOTATE			
» topped w/ chili garlic oil	16	22	35	» hokkaido scallop	10	13	18
HAMACHI				UNAGI			
» yellowtail	9	12	16	» eel	9	12	16
HAMACHI TORO				AMAEBI			
» yellowtail belly	11	14	19	» sweet shrimp	15		
SAKE				IKURA			
» atlantic salmon	9	12	16	» salmon roe	10		
SAKE TORO				UNI			
» atlantic salmon belly	11	14	19	» hokkaido sea urchin	19		
SHIRO MAGURO				SPICY SCALLOP			
» albacore tuna	9	12	16	» chopped scallop,tobiko, scallion, spicy aioli	11		
SHIRO TORO							
» albacore tuna belly	11	14	19				

CLASSIC ROLLS

TEMPURA SHRIMP	» avocado, cucumber, tobiko, kaiware, spicy aioli	11
SAKE AVOCADO	» salmon, avocado, sesame seed	12
HAMACHI LIME	» yellowtail, jalapeno, lime zest, cilantro, wasabi tobiko	11
CRUNCHY ACE WASABI	» snow crab, eel, macadamia nuts, soy glazed, sesame seed, wasabi tobiko	11
SPICY TUNA	» spicy tuna, cucumber, kaiware (add potato bits +\$1)	13
49ER	» yellowtail, scallion, tobiko	10
CALIFORNIA	» snow crab, avocado, tobiko	11
NEGI TORO	» chopped bluefin toro, scallion	11

SIGNATURE ROLLS

BRING IT ON “SAMPLER”	» FOUR of our favorite ROLLS: Rocket Man / 2 Pac / Shinjuku / Three Amigos (no substitution)	69
TORO-TORO	» tuna, scallion, topped w/ toro tartare, scallion, house blended aged soy sauce	21
ROCKET MAN	» snow crab, tempura shrimp, topped w/ seared hamachi, jalapeno, spicy aioli, garlic ponzu	21
SPICE GIRLS	» shrimp tempura, avocado, cilantro, topped w/ tuna, lime, scallion, chili threads, sweet habanero sauce, soy glazed	20
STAIRWAY TO HAMACHI	» gobo root, asparagus, shiso, topped with hamachi, crispy quinoa, micro greens, soy ginger sauce	18
FREE BIRD	» salmon, cucumber, kizami wasabi topped w/ soy marinated onions, micro greens	18
SHAKE IT OFF	» shrimp tempura, kizami wasabi, garlic cream sauce, topped with tuna, micro greens, crispy quinoa	18
2PAC	» spicy tuna, shrimp tempura, topped w/ layers of salmon, shaved sweet onion, scallion, yuzu ponzu	21
MAUI WOWIE	» pineapple, cucumber, topped with Ocean trout, miso sauce, fried garlic	18
SHINJUKU	» eel, avocado, topped w/ spicy crab, salmon, tuna, avocado, bonito flakes, tobiko, scallion, soy glazed	19
VICTORIA’S SECRET	» albacore tempura, cilantro, jalapeno, lime zest, topped w/ snow crab, tuna, spicy aioli, tobiko	17
FLYING KAMIKAZE	» spicy tuna, asparagus, topped w/ albacore, scallion, garlic ponzu	18
THREE AMIGOS	» tuna, yellowtail, eel, cucumber, avocado, wasabi tobiko, soy glazed	15
POST MALONE	» tuna, yellowtail, asparagus, topped w/ avocado, crispy onion	17

VEGGIE ROLLS

VEGGIE ROLL	» tempura asparagus, wakame, topped w/ avocado, sesame seed	15
SMASHING PUMPKINS	» tempura pumpkin, avocado, topped w/ wakame	15
GARDEN	» tempura asparagus, topped w/ avocado, garlic marinated eggplant, sesame, scallion, soy glazed	15

HAND ROLLS

TORO UNI	» chopped bluefin belly, uni, scallion	16
SPICY SCALLOP	» chopped Hokkaido scallop, tobiko, spicy aioli, scallion	10
NEGI TORO	» chopped bluefin belly, scallion	11
TEMPURA SHRIMP	» shrimp tempura, cucumber, avocado, tobiko, kaiware, w/ spicy aioli	9
SPICY TUNA	» spicy tuna, cucumber, kaiware	12
SPICY SALMON	» spicy salmon, cucumber, kaiware	12
ROCK N ROLL	» eel, avocado, cucumber, sesame seed	10

DESSERT

MOCHI ICE CREAM	» Salted caramel, w/ caramel sauce (3 pcs)	8
MATCHA TRES LECHES	» Sponge cakesoaked in three milks topped with whipped cream	9