

COLD APPETIZERS

GARDEN

- PREMIUM BLACK EDAMAME** okinawa sea salt 7
- KIMCHEE CUCUMBER SUNOMONO** rice vinegar 7.5
- ORGANIC GARDEN SALAD** yuzu ginger dressing 12
- SEAWEED SALAD** plum ginger dressing 12
- ORGANIC KALE SALAD** king oyster mushrooms, crispy shiitake, ginger plum vinaigrette 12.5

SEA

- FLUKE KUMQUAT** yuzu vinaigrette 21.5
- HOKKAIDO SCALLOP** kiwi, yuzu jelly, maldon sea salt 19
- YELLOWTAIL DICED CHILES** olive oil, ginger, ponzu 21
- SALMON CARPACCIO** soy, truffle oil 22.5
- HAMACHI SERRANO** garlic, yuzu ponzu 21.5
- SEARED SALMON** togarashi crust, avocado, cilantro jalapeno salad 19.5
- TUNA POKE** soy, chili oil, sushi rice 18.5
- OYSTERS** spicy ponzu, (6pc) 24
- TUNA TARTARE** yuzu guacamole, kizami wasabi, soy truffle 19.5
- SEARED ALBACORE** ponzu, crispy onions 19.5
- BLUE CRAB OSCIETRA CAVIAR** garlic aioli, truffle soy 29
- OCTOPUS CRUDO** yuzu kosho, olive oil, lemon 19
- TORO CARPACCIO** truffle soy, kizami wasabi, oscietra caviar 43

SOUPS, NOODLES & RICE

- MISO SOUP** tofu, green onion 6
- SPICY MISO SOUP** chili, tofu, green onion 6.5
- HAKATA RAMEN** spicy miso pork broth 16.5
- LOBSTER GARLIC NOODLES** udon, sesame, sake 39
- CHICKEN FRIED RICE** 14.5
- SPICY PORK BELLY "KAKUNI" FRIED RICE** 17.5
- STEAMED BROWN OR WHITE RICE** 4.5

HOT APPETIZERS

GARDEN

- BRUSSELS SPROUT CHIPS** truffle oil, salt 10
- SHISHITO JAPANESE PEPPERS** oyster sauce, garlic, sesame oil 11
- MISO EGGPLANT DENGAKU** sweet miso 11
- MIXED VEGETABLE TEMPURA** daikon, ginger 13
- ROASTED CAULIFLOWER** red dates, pine nuts 13
- AVOCADO "HANABI"** (4pc) avocado on crispy rice, kizami wasabi, soy truffle, parmesan reggiano 12.5

SEA

- SRIRACHA SHRIMP** champagne sauce, house made potato chips 21
- BAKED COD** sweet miso 26
- POPCORN SHRIMP TEMPURA** miso glazed 21.5
- "HANABI"** (4pc) spicy tuna on crispy rice 16.5
- CHILEAN SEABASS** truffle miso, spinach 38
- FRIED CALAMARI** charred jalapeno glaze 15.5
- SEABASS SLIDERS** panko crust, tonkatsu tartar 17.5
- BAMBOO RICE RISOTTO** shrimp, scallop, truffles 29
- WHITE FISH TEMPURA** skate wing, furikake, lemon zest 22

FARM

- SHORT RIB BAO** braised beef, pickled vegetables 19
- BEEF RIB EYE WRAPPED ASPARAGUS** soy mirin sauce 19
- JI-DORI CHICKEN SKEWERS ROBATA-YAKI** (2pc) teriyaki 10.5
- JAPANESE FRIED CHICKEN "TATSUTA-AGE"** cilantro aioli 13.5
- AMERICAN KOBE BEEF SKEWERS ROBATA-YAKI** (2pc) black pepper sauce 19.5
- AMERICAN WAGYU POTSTICKER "GYOZA"** spicy ponzu, kimchee 19.5
- FILET MIGNON "JAPONAIS"** japanese style potatoes 24
- A-5 JAPANESE WAGYU ISHI-YAKI** grilled over bincho charcoal 66
- GRILLED LAMB CHOPS** ginger, soy, garlic 15

SIGNATURE STYLE SUSHI COMBOS

our master sushi chef's custom creations

UME six piece selection 32

MATSU eight piece selection 46

SUSHI/SASHIMI

	sushi 2pc	sashimi 4pc
ALBACORE (SHIRO MAGURO)	7.5	15
CRAB (KANI)	8.5	17
EGG (TAMAGO)	5.5	11
FRESHWATER EEL (UNAGI)	9.5	19
FLUKE (HIRAME)	8	16
JAPANESE SCALLOP (HOTATE)	10.5	21
MONKFISH LIVER (ANKIMO)	7	14
OCTOPUS (TAKO)	8	16
SALMON EGG (IKURA)	8.5	17
SALMON (SAKE)	8	16
SEA EEL (ANAGO)	8.5	17
SEA URCHIN (UNI)	17.5	35
SHRIMP (EBI)	7	14
SMELT EGG (MASAGO)	6	12
SEA BREAM (TAI)	8	16
SWEET SHRIMP (AMAEBI)	mkt	mkt
TUNA BELLY (TORO)	20	40
TUNA (MAGURO)	9	18
TUNA TATAKI (MAGURO TATAKI)	8.5	17
YELLOWTAIL (HAMACHI)	8.5	17

(Most Sushi & Sashimi Available Gluten Free)

ENTREES

cooked over Japanese Bincho charcoal

PRIME RIBEYE STEAK "JAPONAI" (14oz) japanese style potatoes, garlic green beans 49

"JI-DORI" FREE RANGE CHICKEN teriyaki glaze, grilled asparagus, mashed potatoes 29

SIGNATURE ROLLS

BAKED CRAB HANDROLL soy paper 11.5

GENSAI (8pc) seared togarashi salmon, kizami wasabi, jalapeno, cucumber, avocado 19.5

CRUNCHY SPICY TUNA TEMPURA (8pc) avocado 16.5

BAKED LOBSTER (5pc) miso hollandaise sauce 22.5

KATANA (8pc) spicy tuna, shrimp tempura topped with tuna & yellowtail 19.5

TUNA JALAPENO (8pc) spicy tuna, avocado topped with tuna sashimi, yuzu olive oil, cilantro 20

SENSHI (8pc) yellowtail, cucumber topped with avocado, spicy aioli 19.5

WHITE LOTUS (8pc) popcorn shrimp tempura, avocado, topped with albacore, crispy onions, wasabi truffle soy 21.5

THE VEGAN (5pc) grilled eryngii and asparagus, jalapeno, butter lettuce, soy paper 16

ROLLS

cut

SPICY TUNA (6pc) 9.75

SPICY SCALLOP (6pc) 9.75

CALIFORNIA 9.75
w/ crab, avocado (6pc)

EEL AVOCADO (6pc) 12

POPCORN SHRIMP TEMPURA 12.5
w/ jalapeno or asparagus (6pc)

TORO & JALAPENO (6pc) 15

SOFTSHELL CRAB 16
w/ sprouts, avocado, cucumber (5pc)

FILET MIGNON (8oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 45

GRILLED SALMON wasabi yuzu creme fraiche, blood orange, fennel 29

Consuming raw or uncooked meats, fish, shellfish, and egg products may increase the risk of food borne illness.