



SMALL PLATES

EDAMAME 7
traditional, truffle, or chili

MISO SOUP 5
traditional preperation

HOUSE SALAD 10
avocado, radish, cherry tomato,
carrot ginger dressing

TEMPURA VEGETABLES 10
squash, zucchini, bell peppers,
broccolini, asparagus, shiso,
tempura sauce

HOT PLATES

CHICKEN TERIYAKI 24
seared chicken, vegetables, teriyaki

LOBSTER FRIED RICE 39
cold water lobster, sesame, carrots,
onions, crispy nori

MARKET CATCH MP
daily preparation

SIDES

STEAMED RICE 4
SAUTEED VEGETABLES 7
FRESH WASABI 10

CHEF SPECIALTIES

CRUDO* 18
fuji apple, apple cider gastrique, fall
spice blend, ponzu

YELLOWTAIL CARPACCIO* 18
ponzu, herb oil, yuzu oil, cherry radish,
serrano, cilantro

SALMON USUZUKURI* 18
black salt, truffle ponzu, chive

OTORO TARTARE* 28
truffle ponzu, caviar, chive, nori chips

O-KU CRISPY RICE* 21
diced sashimi, yuzu kosho aioli, salt,
citrus zest

A5 WAGYU SPOON* MP
sichuan pepper aioli, candied garlic,
shallots, caviar
add quail egg +2

LOBSTER TEMAKI 26
butter-poached lobster, asparagus,
beet, chive, black salt

CAULIFLOWER 10
flash fried, yuzu miso glaze, raisins

SHISHITO PEPPERS 11
togarashi, bonito flake

ROCK SHRIMP 16
spicy aioli, micro cilantro

CHARRED OCTOPUS 28
red miso, bok choy, mukamame,
butter-dill sauce

O-KU NIGIRI*

TUNA* 12
togarashi spice, lemon zest, salt

SALMON* 12
truffle chive aioli, ikura, lemon zest

YELLOWTAIL* 9
serrano, yuzu kosho

MADAI* 13
yuzu marmalade, micro cilantro

BLUEFIN OTORO* 20
caviar

A5 WAGYU* 17
truffle seared, fried onion, chive

FOIE GRAS* 16
confit rhubarb, lava salt, torched

SALMON BELLY* 13
truffle, lava salt, chives, torched

SCALLOP* 12
miso, caviar, chives, torched

HAKOZUSHI

GREEN EGGS + HAMACHI* 18
spicy tuna, asparagus, wasabi
tobiko

BLACK MAGIC* 24
lobster, shrimp, squid ink rice,
masago aioli, scallion, fried onion

TEPPANYAKI

LOBSTER + WILD MUSHROOM 39
truffle butter, asparagus, scallion,
citrus

A5 WAGYU* 35/oz
highest quality japanese black cattle
2oz min

MAKIMONO

TUNA MAKI* 9

CUCUMBER MAKI 5

SALMON AVOCADO MAKI* 10

NEGIHAMA MAKI* 9
yellowtail, scallion

NEGITORO MAKI* 19
tuna belly, scallion

SALMON + LEMON* 19
salmon, lemon, rock crab,
avocado, cucumber

TOFU ROLL 13
serrano, carrot, kaiware, avocado,
sriracha

TEMPURA VEGETABLE 10
assorted tempura vegetables

CALIFORNIA ROLL* 16
rock crab, avocado, cucumber, masago

AVOCADO WRAPPED 13
vegetables, pickled ginger,
tropical fruit salsa

SHRIMP AVOCADO ROLL 13
tempura shrimp, avocado

SPICY TUNA MAKI* 14
spicy tuna, cucumber, crunch

MERMAID ROLL* 15
scallop, salmon, avocado,
tempura fried, scallions

POTATO ROLL 14
tempura shrimp, avocado, fried shoe-
string potato wrapped, sweet chili

RAINBOW ROLL* 19
seafood wrapped, rock crab, cucumber,
avocado, masago, shiso dust

GET IN MY BELLY ROLL* 18
torched yellowtail belly, asparagus,
avocado, carrot, wasabi tobiko,
crispy shallot

VOLCANO ROLL* 21
spicy tuna, scallop, avocado, cucumber,
habanero tobiko, sriracha, spicy aioli

TRUFFLE TORO* 24
toro, black truffle, avocado, cucumber,
kaiware, sesame chili oil

TOP SHELF ROLL* 26
snow crab, ora king salmon, bluefin
tuna, avocado, cucumber

HOT AND HEAVY * 39
tempura lobster tail, avocado,
cucumber, tuna wrapped, chives,
masago, spicy mayo, sriracha [10PC]

GLUTEN FREE TEMPURA BATTER IS USED FOR ANY ROLLS THAT ARE FRIED, HOWEVER OTHER ITEMS THAT DO
CONTAIN GLUTEN ARE PREPARED IN THE SAME FRYER.

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NIGIRI + SASHIMI*			
	[1PC]		[2PC]
MAGURO	tuna	SNOW CRAB	12
BIGEYE	10	EBI	5
AKAMI	12	AMAEBI [1PC]	10
CHUTORO [1PC]	16	TOBIKO	4
OTORO [1PC]	18	ASSORTED VARIETIES	
KAMATORO [1PC]	20	IKURA	6
SAKE	salmon	QUAIL EGG (2)	4
SCOTTISH	9	HOTATEGAI	8
SCOTTISH BELLY	10	HOKKIGAI	6
ORA KING	11	UNI	MP
HAMACHI	yellowtail	IKA	5
HAMACHI BELLY	9	TAKO	5
KAMPACHI	amberjack		
SHIMA AJI	white trevally		
MADAI	red snapper		
KINMADAI	goldeneye snapper		

NIGIRI + SASHIMI PLATTERS*		
8 NIGIRI	60	
12 SASHIMI	70	
6 NIGIRI + 8 SASHIMI	80	