
STARTERS

- *Usuzukuri** **mkt**
seasonal fish sliced paper thin, served with a rotating seasonal sauce and Yakumi.
- *Tuna Tataki** **15**
zuke marinated, seared tuna. Topped with scallion, togarashi pepper, marinated ikura and ponzu. **GF**
- *Tuna Tartare** **14**
Minced tuna mixed with scallions, black garlic soy vinaigrette and yuzu kosho. Topped with quail egg yolk and rice pearls. Served with Chicharrones.
- Sushi Rice Arancini** **14**
baked panko-cruste sushi rice “risotto” served over shiso aioli.
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SOUPS & SALADS

- Miso Soup** **6**
tofu, scallion, wakame. Poured tableside. **GF**
- Seasonal Sui Mono** **7**
a light broth based soup, used to cleanse palate.
- Seaweed Salad** **8**
mixed seaweed topped with oshinko, hajikami, edamame, kampyo, sesame seeds.
Served with Yuzu Vinaigrette. **GF**
- Garden Salad** **8**
shredded carrots, daikon, cucumber, romaine lettuce, pickled cabbage.
Served with sesame dressing. **GF**
- Sunomono Salad** **7**
cucumber, wakame, sesame seeds, rosebud onions, Ni Hai Zu. **GF**
add: shrimp, octopus or both **5 | 5 | 10**

Contains raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.

ENTRÉE

- Japanese Curry** **32**
seasonal vegetables, steamed white rice
choice of protein: salmon, *shrimp*, or *chicken*
- Gyudon** **29**
shaved ribeye, onions and broccolini. Seared over
steamed rice, topped with a fried egg, Dragon
Crunch crispy garlic oil and hajikami. **GF**
- Chicken Teriyaki** **30**
chicken teriyaki, broccolini, peppers, onions, house
teriyaki sauce, served with rice. **GF**
- Salmon Chazuke (*ochazuke*)** **32**
roasted salmon, braised daikon, bok choy, carrots,
served over rice in a savory green tea broth.
Poured tableside. **GF**
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SIGNATURE ROLLS

- The Baltimore** **26**
lettuce, cucumber, scallions, topped with crab salad,
drizzled with tare sauce.
- The Ryujin** **21**
Unagi, yamagobo, tamago, chives. Rolled in seasoned
panko, topped with bourbon tare sauce.
- *Geisha's Gaze** **20**
spicy tuna and chives inside, topped with Hamachi and
shiso leaf, drizzled with spicy yuzu honey. **GF**
- *The Shogun** **19**
spicy salmon and mirin glazed carrots inside, rolled in
chicharrone crumbs, topped with Dragon Crunch crispy
garlic oil.
- *Niji** **26**
crab salad and cucumber roll topped with assorted fish
and shiso aioli. **GF**

TRADITIONAL ROLLS

Cucumber roll GF	6
Salmon Skin GF cucumber, scallions, tare sauce.	8
*Spicy Tuna or Spicy Salmon GF	10
*Hamachi Scallion GF	11
*Tuna or Salmon roll GF	9
Umeboshi and Shiso roll GF shiso leaf, salted plum, cucumber	8
Futomaki yamagobo, kampyo, cucumber, tamago, crab.	14
Chef's choice Veggie roll GF	14

A LA CARTE NIGIRI & SASHIMI

2 pieces per order

*Shima Aji (Striped Jack)	16	*Hirame (Flounder)	mkt
*Akami (Blue Fin Tuna)	17	*Ikura (Salmon Roe)	13
*Chu Toro (Medium Fatty Tuna)	19	*Hotate (Scallop)	16
*Otoro (Blue fin Belly)	mkt	Ebi (Shrimp)	8
*Hamachi (Pacific Amberjack)	15	*Japanese Wagyu	mkt
*Kampachi (Greater Amberjack)	14	*Sake (Scottish Salmon)	12
*Madai (Sea Bream)	mkt	Tako (Octopus)	14
*Kinmedai (Golden Eye Snapper)	mkt	Unagi (Freshwater Eel)	13
*Botan Ebi (Sweet Shrimp)	14	Crab Salad	14
*Hokkaido Uni (Sea Urchin)	mkt	Tobiko	6

OMAKASE

Sushi Bar - By 24hr Reservation Only

125

piece by piece: 12 chef choice nigiri

PLATTERS

The Sublime

185

Chef's choice of 8 nigiri, 10 sashimi, 1 spicy tuna roll and your choice of 1 signature roll

Ecstasea

225

Chef's choice of 12 nigiri, 14 sashimi, 1 spicy tuna roll and your choice of 2 signature rolls