



SUSHI BAR

NIGIRI 1pc / SASHIMI 2pc

Fresh Hotate	7	Maguro	4
Ebi	3.5	Sake - Fresh or Smoked	4
Escolar	4	Shiro Maguro	4
Hamachi	4	Sturgeon Zuke	5
Ikura	4	Tako	4
Jidori Tamago	3.5	Unagi	4

NIGIRI MIX 28

10 Pieces, Chef's Choice

SASHIMI MIX 28

15 Pieces, Chef's Choice, Served with Preserved Wasabi Root

LARGE SASHIMI MIX 45

25 Pieces, Chef's Choice, Served with Preserved Wasabi Root

CHIRASHI 29

15 Piece Sashimi Over Sushi Rice

CUT/HAND ROLLS

	CR	HR
Spicy Tuna	8	6
Hamachi-Scallion	8	6
Soft Shell Crab	8	6
Vegetable	8	6
California w/ Masago	8	6
Shrimp Tempura	8	6
Eel-Avocado	8	6
Salmon Skin	8	6

SPECIAL ROLLS

MIDTOWN 9

Cucumber, Avocado, Lolla Rosso Lettuce, Seaweed, Soy Wrap, Sweet Chili Sauce

CATERPILLAR 13

Shrimp Tempura, Cucumbers Topped with Grilled Fresh Water Eel, Avocado

DRAKE 13

Avocado, Cucumber, Kaiware Topped with Hamachi, Sautéed Mushrooms, Tobiko, Chives

FIRECRACKER 13

Crab, Avocado, Topped with Salmon, Spicy Garlic Sauce, Tempura Crisps, Jalapeños, Tobiko, Kimchee Ponzu, Chives

PHILADELPHIA 8

Smoke Salmon, Avocado, Cream Cheese

GREAT WHITE 13

Calamari Tempura, Cucumbers Topped with Avocado, Hokkaido Scallops, Sweet Chili, Spicy Cream, Tobiko, Green Onions

GO GREEN 9

Tempura Veggies, Apple, Topped With Avocado, Micro Cilantro, Arare, Miso Mustard

HAPA HAPA 15

No Rice, Salmon, Crab, Albacore, Lightly Fried, Garlic Sauce, Sweet Chili

RAINBOW 13.5

Crab, Avocado, Cucumbers, Topped With 6 Pcs of Fish

TESLA 13

Soft Shell Crab, Topped With Avocado, Albacore, Salmon, Garlic Cream, Chives

SPICY B 13.5

Shrimp Tempura, Spicy Tuna, Cucumbers, Topped With Avocado, Seared Tuna, Tempura Crisps, Micro Greens, Spicy Garlic Sauce, Chili Sauce, Eel Sauce

SUNSHINE 14.5

Shrimp Tempura, Spicy Tuna, Green Apple, Lemon, Topped With Avocado, Escolar, Arare, Micro Cilantro, Fried Leeks, Spicy Garlic Sauce, Sweet Chili

KINGS 16

Lobster Tempura, Crab, Lemon, Topped With Avocado, Shrimp, Tobiko, Spicy Cream, Eel Sauce, Micro Cilantro

SPICY LIZ 13

Spicy Tuna, Cucumbers, Topped With Lomi Salmon, Onion, Chili Oil, Soy Sauce Chives

SMALL PLATES

SEVEN-SPICE CRUSTED AHI 15

Shaved Onions, Ginger, Daikon, Ponzu

SPICY TUNA TARTARE 15

Quail Egg, Potato Chips

HAMACHI CARPACCIO 15

Jalapeños, Ponzu, Chili Oil

POKE TRIO 15

Hawaiian Style Spicy Marinated Tuna, Tako, Hamachi, Green Tea Salt, Nori Salt, Shichimi Salt

PANKO CRUSTED SALMON 15

Spicy Crab Remoulade

OYSTERS 18

6 Pieces Of Fresh Kumamoto Oysters, Preserved Wasabi Root, Ponzu, Chili Paste, Pink Hawaiian Sea Salt

SASHIMI TAPAS 23

Chefs Choice, Five Different Fish, Each With Different Accompaniments



KITCHEN

SMALL PLATES

Appetizers

SEASONAL SOUP 9

Please Ask Your Server

HOUSE MADE PORK GYOZA 9

Chili Ponzu, Dressed Lettuce

SAKE STEAMED MUSSELS 10

Creamy Tomato Dashi, Grilled Bread

CHAWANMUSHI 10

Hotate, Pole Beans, Lemon

PORK BELLY AND UNI 19

Sansho Peppercorn Gastrique, Layu Powder, Sturgeon Chicharone

Noodles

COLD RAMEN 13

Tea Smoked Duck Or Poached Shrimp, Shaved Vegetables, Cold Shoyu-Dashi

HOT RAMEN 14

Jidori Egg, Menma, Green Onions, Nori

Choose A Broth:

Miso | Lamb And Mushroom | Pork

Choose A Protein:

Organic Tofu | Pork Belly | Lamb

SOUP & SIDES

Steamed Organic Rice 2.5

Miso Soup with Tofu 2.5

Miso Soup with Seaweed and Enoki 4

Miso Soup with Mussels 4

Sunomono 4

Garlic Sautéed Bok Choy 6

Sautéed Seasonal Veggies 6

Agemono/Fried

AGE DASHI TOFU 8

Lightly Fried Tofu, Mentsuyu, Shaved Bonito

IKA GESO 9

Seasoned and Fried Squid Legs, Ponzu

CALAMARI TEMPURA 9

Spicy Cream

SHRIMP & VEGETABLE TEMPURA 9

Mentsuyu

SEASONAL VEGETABLE TEMPURA 10

Mentaiko, Micros

DUCK CONFIT WINGS 12

Sweet and Spicy Miso Glaze

CRISPY SHRIMP 13

Yuzu Aioli

LOBSTER TEMPURA 13

Spicy-Lemon Aioli

GREENS

WAKAME SEAWEEED 9

Marinated Wakame, Sliced Cucumbers, Masago

ORGANIC GREENS 10

Cabbage, Shaved Bonito, Creamy Miso Dressing

WARM MUSHROOM SALAD 12

Japanese Mushrooms, Lolla Rosso

Yakimono/Grilled

YAKI GAKI 5

2 pc Royal Miyagi, Garlic Ponzu Butter

SMOKED DUCK KUSHIYAKI 8

Plum Wine Katsu

GRILLED ARTICHOKE 9

Lemongrass Aioli

YASAI YAKI 10

Grilled Seasonal Vegetable Plate

HAMACHI RIBS 10

Miso BBQ, Sunomono Cabbage

HAMACHI KAMA 16

Grilled Collar, Green Salad

BONE MARROW 15

Wasabi Mustard, Cabbage, Grilled Bread

GRILLED ALBACORE TUNA 15

Trio of Sauces

LARGE PLATES

Served with Miso Soup

TERIYAKI CHICKEN 21

Mary's Chicken Leg, Tempura Vegetables

SESAME CHICKEN 21

Mary's Chicken Breast, Sautéed Vegetables

BBQ TONTORO 18

Smoked Soubise. Grilled Vegetables
Black Vinegar

PORK BELLY 21

Jidori Egg, Braised Daikon, Bok Choy