

**STARTER****EDAMAME**

chamame soybeans boiled and salted

**SHISHITOU**

grilled shishitou pepper with salt or tare

**AGEDASHI TOFU**

Lightly fried Crispy Tofu, Tokyo style  
Dashi-Broth, Grated Daikon, Ginger, Scallion

**SHRIMP TEMPURA APPETIZER**

4pc. shrimp tempura with tempura sauce

**SALMON YUZUVICHE**

cured salmon with seasonal fruit, yuzu,  
and onion

**TUNA CARPACCIO**

thinly sliced tuna with paper thin onion  
and avocado soy vinaigrette

**YELLOWTAIL JALAPENO**

thinly sliced yellowtail, jalapeño pepper,  
cilantro, and ponzu sauce

**SPICY TUNA CRISPY RICE**

spicy tuna tartare on lightly fried crispy  
sushi rice with jalapeño slices

**SPICY TUNA TARTARE**

tuna, lychee, pine nuts, asian pear,  
masago, sriracha hot sauce, sesame oil,  
and avocado

**HIRAME USUZUKURI**

thinly sliced flounder sashimi, ponzu,  
scallion, grated daikon

**MADAI CARPACCIO**

japanese red snapper carpaccio, sea salt,  
lemon, olive oil, and yuzukosho

**MONK FISH LIVER PÂTÉ**

daikon sprouts, ponzu sauce

**UNI TEMPURA**

shiso leaf wrapped sea urchin tempura.  
house tempura sauce, grated daikon,  
and ginger

**OTORO TARTARE**

wasabi, caviar, tamari, and scallion

**S O U P**

**MISO SOUP**

seaweed, tofu, and green onion

**OSUIMONO**

japanese clear broth and whitefish slice

**S A L A D**

**HOUSE SALAD**

spring mix salad with your choice  
of dressing

**SEAWEED SALAD**

**AVOCADO SALAD**

half avocado and wasabi vinaigrette

**SEAWEED AND CUCUMBER  
SALAD WITH AMAZU**

japanese traditional sweet and sour salad

**TOFU SALAD**

nutty sweet sesame dressing

**SEARED TUNA SASHIMI SALAD**

plated with spring mix and ginger  
soy dressing

*choice of ginger dressing, ponzu, soy vinaigrette, wasabi vinaigrette, eel sauce or spicy creamy sauce*

**HOT DISHES****ROCK SHRIMP TEMPURA**

ponzu sauce or spicy creamy sauce

**BAKED LOBSTER TEMPURA**

with creamy sauce

**FOIE GRAS**

sauté foie gras with today's sauce

**BLACK COD MISOYAKI**

grilled black cod marinated in miso

**CHILEAN SEA BASS YU-AN YAKI**

grilled chilean sea bass marinated in  
yu-an sauce

**LOBSTER TOBAN-YAKI**

soy butter sauce

**SEARED DIVER SCALLOPS**

soy ginger sauce with toban grill

**WAGYU TOBAN YAKI**

5A imported wagyu, dashi sake broth  
\$28.00/ounce, minimum 2 ounces

**CHICKEN TERIYAKI**

served with Vegetables and Rice

**TUNA FOIE GRAS**

topped with sauté foie gras on a bed  
of wilted kale and a ponzu sauce

**SIDE ITEMS  
AND VEGETABLES****ASSORTED VEGETABLES****SHISHITOU**

grilled shishitou pepper with salt or tare

**GRILLED TOMATO****ASPARAGUS**

**HOUSE SPECIALTY ROLLS****CALIFORNIA ROLL**

crab meat, avocado, and cucumber

**CRUNCHY ROLL**

mayonnaise, masago, surimi, and eel sauce

**VEGETARIAN ROLL**

cucumber, shitake mushrooms, asparagus,  
and thin sliced avocado

**SHRIMP TEMPURA ROLL**

tempura shrimp, mayonnaise, and cucumber

**SPICY TUNA ROLL**

spicy tuna, green onion, and cucumber

**WHITEFISH TEMPURA ROLL**

tempura whitefish, avocado, green onion,  
and eel sauce

**SPIDER ROLL**

lightly fried soft shell crab, mayonnaise,  
green leaf lettuce, and avocado

**RAINBOW ROLL**

california roll topped with tuna, shrimp,  
salmon, whitefish, and avocado

**AMERICAN TUNA ROLL**

spicy tuna and cucumber topped with tuna,  
avocado, spicy mayonnaise, and eel sauce

**KAMIKAZE ROLL**

spicy tuna roll topped with yellowtail,  
masago, green onion, and hot sauce

**HURRICANE ROLL**

spicy salmon and cucumber topped with  
salmon, yellowtail, and avocado

**NEW PAGE**

shrimp tempura roll topped with paper thin  
sliced lemon and fresh salmon eel sauce

**EEL AVOCADO AND  
SHRIMP TEMPURA ROLL**

topped with eel sauce

**LOBSTER TEMPURA ROLL**

tempura lobster roll with mayonnaise  
topped with shrimp, avocado and eel sauce

**KOBE BEEF ROLL**

2 oz. sliced, lightly cooked kobe beef  
with daikon sprouts, green onion, and  
garlic ponzu sauce

**TYPHOON ROLL**

spicy yellowtail roll topped with yellowtail,  
salmon, avocado, and jalapeño

**BOX SUSHI**

8pc.

*Sushi Rice and ingredients are pressed in a square mold and contains no seaweed.*

**EEL BOX**

eel and avocado with eel sauce

**SPICY TUNA BOX**

spicy tuna roll topped with salmon, tuna, masago, and hot sauce

**OTORO BOX**

otoro and green onion

**CRUNCH LOBSTER BOX**

lobster salad with tempura crunch, rice crisp, onion and mayonnaise topped with tobiko, scallion, and eel sauce

**TRADITIONAL ROLLS****UME-SHISO MAKI**

shiso leaf and plum

**KAPPA-MAKI**

cucumber and sesame seeds

**UME-KYU MAKI**

cucumber, sesame seeds, shiso leaf, and plum

**YAMAGOBO-MAKI**

pickled burdock root

**KANPYO-MAKI**

boiled and pickled gourd

**SAKE-MAKI**

cured salmon

**TEKKA-MAKI**

tuna roll

**UNA-KYU MAKI**

barbeque eel and cucumber

**NEGI-HAMA MAKI**

yellowtail with scallion

**FUTOMAKI**

shrimp, cucumber, spinach, shitake mushrooms, masago, and tamago

**NIGIRI**

*Nigiri Sushi 2pc.*

**EBI**  
boiled shrimp

**TAKO**  
octopus

**IKA**  
squid

**BINCHO-MAGURO**  
seared albacore tuna,  
scallion, and ponzu sauce

**AMA-EBI**  
sweet raw shrimp

**SHIROMI**  
today's whitefish

**MAGURO-AKAMI**  
tuna maguro

**SAKE**  
cured salmon

**HAMACHI**  
yellowtail

**KANPACHI**  
almaco jack

**CHUTORO**  
medium fatty tuna

**OTORO**  
fattiest tuna

**IWASHI**  
sardine

**SHIMA-AJI**  
yellow jack

**AJI**  
horse mackerel

**KINMEDAI**  
golden-eye red snapper

**SHIME-SABA**  
marinated mackerel

**UNAGI**  
barbeque fresh water eel

**ANAGO**  
sea eel

**MIRUGAI**  
giant clam

**HOKKIGAI**  
surf clam

**HOTATE**  
live scallop

**TAMAGO**  
omelet

**IKURA**  
salmon roe

**MASAGO**  
smelt roe

**TOBIKO**  
flying fish roe

**UNI**  
sea urchin

**SHIGI**  
cobia

**ABURI**

*Chef's personal style  
of slightly cooked sushi  
grade fish*

**ABURI HAMACHI**  
yellowtail

**ABURI HIRAME**  
flounder

**ABURI HOTATE**  
live scallop, soy sauce flavor

**ABURI OTORO**  
fattiest tuna, salted and  
perfume with soy sauce

**ABURI SHIMAAJI**  
salted yellow fish served  
with yuzu juice

**ABURI UNI**  
sea urchin, soy sauce.

**ASSORTED  
NIGIRI**

**8 PC. NIGIRI**  
chef's choice - 8 pc

**12 PC. NIGIRI**  
chef's choice - 12 pc

**SASHIMI**

*3 Pieces per order*

**LIVE SCALLOP**

thin sliced live scallop,  
ponzu sauce and wasabi

**BINCHO - MAGURO**

seared albacore tuna,  
scallion and ponzu sauce

**MAGURO**

today's tuna

**SAKE**

cured salmon

**SHIROMI**

today's whitefish

**MADAI**

japanese red snapper  
served with yuzukosho

**UNAGI**

barbeque eel with avocado

**ANAGO**

sea eel

**HAMACHI**

yellowtail

**AMAEBI**

sweet shrimp. served  
with fried head 3pc

**SHIME-SABA**

marinated mackerel

**AJI**

horse mackerel

**KINMEDAI**

golden-eye red snapper

**SHIMA-AJI**

yellow jack

**HOKKIGAI**

surf clam

**MIRUGAI**

giant clam

**CHUTORO**

medium fatty tuna

**UNI**

sea urchin

**OTORO**

fattiest tuna

**SHIGI**

cobia

**ASSORTED  
SASHIMI**

**SANMORI**

3 varieties of assorted  
sashimi. tuna, yellowtail  
and salmon.

*3 pc. each*

**GOSHINAMORI**

5 varieties of assorted  
sashimi. tuna, salmon,  
yellowtail, albacore tuna,  
today's whitefish.

*3 pc. each*

**FRESH  
WASABI**

**FRESH WASABI**

priced per ounce

**SOUSAKU NIGIRI**

*2pc.  
another chef's creation*

**HINOMARU**

madai nigiri is made with shiso leaf,  
sea salt, kanzuri, and yuzu juice.

**SAKE AIOLI**

cured scottish salmon with garlic aioli,  
lime, and caviar

**OTORO CAVIAR**

otora nigiri with truffle soy, serrano slice,  
cilantro, and caviar

**KOBE-BEEF NIGIRI**

seared kobe-beef nigiri with ponzu,  
green onion, garlic chips, and yuzu kosho

**OMAKASE**

**UMI**

chef selection soup, starter, sashimi plate,  
hot dish, assorted nigiri, dessert

**MIYABI**

chef selection. premium. soup, starter,  
sashimi plate, hot dish, assorted nigiri, dessert

**ITO-KASE** *(sushi bar only)*

hand selected and coursed chef selections of the day

*sake and wine pairing options available.*