

TORO TARTAR BITE
 UNI SHOOTER
 SPICY TAKO SPRINGROLL
 TOGARASHI SEARED TUNA
 SUNOMONO SALAD
 MIZUNA SALAD
 WAKAME SALAD

MUSHROOM SALAD
 GRILLED BABY TAKO
 ROASTED SHISHITO PEPPERS
 EBI YAKI
 SEARED HOTATE
 SAKE MUSSELS
 MISO SOUP
 EDAMAME

ARAMI RAMEN
 KIMCHI RAMEN
 VEGGIE UDON
 SUKI YAKI
 MISO SOMEN

BRAISED DUCK
 TONKATSU DON
 BRAISED SHORT RIB

nigiri/sashimi

HAMACHI	Japanese yellow tail	3.5
SAKE	salmon	3
ZUKE SAKE	soy marinated salmon	3.5
MAGURO AKAMI	lean tuna	3
MAGURO CHUTORO	medium fatty tuna	6
MAGURO OTORO	fatty tuna	8
TAKO	octopus	2.5
BOTAN EBI	sweet shrimp	4
EBI	boiled shrimp	2.5
KANI	king crab	4
UNI	sea urchin	4
TOBIKO	flying fish roe	2.5
IKURA	salmon roe	3
SHIRO ANAGO	"white" sea eel	4
AKA ANAGO	"red" sea eel	4
UNAGI	fresh water eel	3.5
TAMAGO	egg omelet	2

maki mono

MAGURO	tuna	7
SPICY MAGURO	tuna, chili oil, scallion	7
SAKE	salmon	7
SPICY SAKE	salmon, chili oil, scallion	7
NEGI HAMACHI	yellowtail, scallion	7
SPICY EBI	shrimp, spicy mayo, scallion	8
EBI TEMPURA	fried shrimp, cucumber, spicy mayo	8
SOFTSHELL TEMPURA	fried soft shell crab, avocado, spicy mayo	10

cold

minced fatty tuna, asian pear, chive, caviar, house special soy sauce	4
sea urchin, tobiko, diced cucumber, shiso leaf, house special soy sauce	5
spicy octopus, cilantro, crisp mixed greens in rice paper	10
seaweed salad, kelp noodle, daikon, meyer lemon dressing	12
assorted sashimi, seaweed, toszazu	12
poached egg, candied tomato, fennel, crispy pork, tomato-yuzu dressing	9
goma, seaweed, toszazu	4

hot

enoki, shimeji, shiitake, eringi, meyer lemon, sesame	6
grilled octopus, napa, edamame, nira, radish, meyer lemon	10
katsuoboshi, sesame-ume vinaigrette	7
maya shrimp, saikyo miso butter, eringi, black garlic	14
scallops, unagi, shiitake, eringi, pea shoots, shiro miso	12
sake, ginger, garlic, scallion	12
tofu, scallion	3
soy beans	3

noodles

pork belly, braised beef, house tsukemono, kamaboko, enoki, egg	15
kimchi, tofu, pork belly, nira, egg	15
daikon, shiitake, eringi, eggplant, carrot, scallion, egg	12
sliced beef, tofu, napa, kelp noodle, carrot, bean sprout, egg	13
miso-mushroom broth, littleneck clams, shiitake, negi, mitsuba	8

donburi

pickled plum, pickled fresno, caramelized onion, orange ginger reduction	12
kurobuta pork cheek, miso-karashi, negi, braised cabbage, pickled shishito	12
short rib, pickled asian pear, pickled fresno	12

special sashimi

AKAMI ANKIMO	tuna, monkfish foie gras	8
SAKE GARLIC	salmon with garlic and vinegar	8
SECRET HAMACHI	yellow tail, mushroom, truffle oil	8
CHEF'S CHOICE	chef's combination	35

special gunkan nigiri

MAGURO KANI	king crab wrapped with marinated tuna	9
ZUKE SAKE HOTATE	spicy scallop wrapped with salmon	9

special maki mono

UNAGI MAGURO	eel, light cream cheese, spicy tuna, sweet soy	13
HAMACHI MAGURO EBI	yellow tail, tuna, scallion, jalapeno, shrimp, spicy mayo	13
DOUBLE SAKE	salmon, scallion, zuke salmon, lemon mayo	13
SOFT SHELL CRAB & SPICY EBI	soft shell crab, green pepper, spicy shrimp	13
SHRIMP TEMPURA ASPARAGUS	fried shrimp, asparagus, spicy salmon	13
HIRAME SPICY TAKO	spicy octopus, fluke, ginger fuji apple dressing	13
ALBACORE UNAGI	marinated albacore, chili paste, toasted almond, eel	13

OMAKASE chef's choice by reservation only