

COOL TASTINGS

hirame usuzukuri 18
thinly-sliced flounder, candied quinoa,
olive oil ‡

machi cure 18
smoked yellowtail, yucca crisp,
marcona almond ‡

hama chili 18.5
yellowtail, ponzu, thai chili, orange
supreme ‡

akami te 18.5
bigeye tuna, nam pla, strawberry ‡

shiro tora 12.5
salmon, coconut, tomato ‡

HOT TASTINGS

walu walu 16.5
oak-grilled escolar, candied citrus,
yuzupon, myoga

hot rock 17
wagyu beef, ponzu ‡

hamachi nabe 17.5
yellowtail, koshihikari rice, soy broth,
egg yolk ‡

kinoko nabe 18.5
mushroom, koshihikari rice, korean
chili, egg yolk ‡
with gyutoro 3

buta rakkasei 19
berkshire pork rib, peanut, black
vinegar

sasami yaki 15.5
half chicken, sushi rice, tiger cry

gyuharu 20
72-hour short rib, english pea,
mushroom

taraba imo 24
alaskan king crab, sweet potato,
ikura ‡

sakana mushi 19
seasonal white fish, mushroom,
broccolini, tom kha

YASAIMONO

edamame 4.5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 8.5
farmed greens, edamame-jalapeño

haru tatak 9
cauliflower, golden raisin, pine nut

AGEMONO

ebi 6
shrimp tempura

kabocha 2.5
japanese pumpkin tempura

onion 5
onion ring tempura

hana 5
cauliflower tempura

kisetsu katsu 7.5
broccoli, chili aioli, sesame

karaage 10.5
chicken thigh, sweet chili, seasonal
pickle

brussels sprouts 7.5
lemon, chili



Executive Chef Owner
Tyson Cole

Chef de Cuisine
Lance Gillum

SUSHI & SASHIMI

akami tuna loin ‡	5/26
sake atlantic salmon ‡	3.5/14
sake toro salmon belly ‡	4.5/18
hamachi yellowtail ‡	5 /18
hirame flounder ‡	4 /16
madai japanese sea bream ‡	4.5/18
boquerones cured spanish anchovy	4 /18
shime saba norwegian mackerel ‡	5/20
namahotate dayboat scallop ‡	5.5
ikura salmon roe ‡	3.5
avocado yuzu kosho	2.5
unagi freshwater eel	3.5
nasu japanese eggplant	3
kinoko mushroom	7
gyutoro 72-hour short rib	10
foie gras duck liver	9.5
five nigiri chef's selection ‡	mkt
three sashimi chef's selection ‡	mkt

MAKIMONO

spicy crunchy tuna 12	cucumber, avocado, chili ‡
zero sen 12.5	yellowtail, avocado, shallot, cilantro ‡
biendo 13	tempura shrimp spring roll, nuoc mam, grape
avokatsu 9.5	avocado, tomato, cured spanish anchovy
gyumaki 12.5	grilled short rib, kimchi, thai basil ‡
shag 12.5	tempura roll, salmon, avocado ‡

OMAKASE

chef's tasting mkt	ten course ‡
signature tasting mkt	six course ‡
vegetarian tasting mkt	six course

DESSERT

lime cream 9	wild rice, fennel seed
fried milk 9	toasted meringue, chocolate
peanut butter semifreddo 9	apple-miso, golden raisin

‡ Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **Please inform us of any allergies or dietary restrictions.**