

COOL TASTINGS

hirame usuzukuri 16.5
thinly-sliced flounder, candied quinoa,
olive oil ‡

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

sakeviche 16
salmon, bell pepper, pea tendrils,
yuzu kosho ‡

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

maguro & goat cheese 18.5
bigeye tuna, goat cheese,
pumpkin seed ‡

shima aji crudo 22
striped jack, garlic, maitake ‡

kinoko usuzukuri 12
seasonal mushroom, shallot,
shiro zu

HOT TASTINGS

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

hot rock 17.5
wagyu beef, ponzu ‡

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

kinoko nabe 18.5
seasonal mushroom, koshihikari rice,
tentsuyu, egg yolk ‡
with foie 6 | with gyutoro 3

aka taraba 24
king crab, celery root, aka kosho

sasami yaki 14
chicken, coconut milk, cilantro

short rib 22.5
tamarind jus, green apple, celery

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

pork rib 19
house fish sauce, thai chili,
green papaya

YASAIMONO

edamame 5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 9
daikon, cashew pesto,
wild rice panko, baby greens

hana tataki 9
cauliflower, golden raisin,
pine nut

AGEMONO

ebi 6
shrimp tempura

kabocha 3
japanese pumpkin tempura

onion 5
onion ring tempura

hana 5
cauliflower tempura

broccoli katsu 7.5
broccoli, chili aioli, sesame

ushio 8.5
oxtail, sambal, mint

karaage 10.5
chicken thigh, sweet chili,
seasonal pickle

brussels sprouts 7.5
lemon, chili



Executive Chef Owner
Tyson Cole

Chef de Cuisine
Chris Davies

Pastry Chef
Meredith Larke

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
tarabagani king crab	8
gyutan beef tongue	6
wagyu tartare	8
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 ‡
sake namida 10.5	salmon, avocado, thai basil, nuoc mam ‡
ham and eggs 11.5	pork belly, egg yolk, spindletap beer mustard
gyumaki 12.5	grilled short rib, kimchi, thai basil
biendo 13	tempura shrimp spring roll, nuoc mam, grape
avokatsu 10.5	avocado, apple, inari, mushroom
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	seasonal fruit, wild rice, fennel seed
fried milk 9	vanilla cream, salted fudge, blondie
vietnamese coffee 9	mint, dark chocolate, condensed milk
sorbet trio 9	seasonal

‡ 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.