

## COOL TASTINGS

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

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

**sake kosho** 16  
salmon, kiwi, asian pear,  
puffed rice ‡

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

**maguro and goat cheese** 18.5  
bigeye tuna, goat cheese, apple ‡

**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 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  
berkshire pork rib, peanut,  
black vinegar

## YASAIMONO

**edamame** 5  
grilled soybeans

**shishito** 6.5  
grilled shishito peppers

**uchi salad** 8.5  
daikon, cashew pesto,  
wild rice panko, baby greens

**hana tataki** 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

**broccoli 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  
**Chris Davies**

Pastry Chef  
**Meredith Larke**

## SUSHI & SASHIMI

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

## MAKIMONO

<b>spicy crunchy tuna</b> 12	cucumber, avocado, chili ‡
<b>zero sen</b> 12.5	yellowtail, avocado, shallot, cilantro ‡
<b>sake namida</b> 10.5	salmon, avocado, thai basil, nuoc mam ‡
<b>ham and eggs</b> 10	pork belly, egg yolk, dome faux'm mustard
<b>gyumaki</b> 12.5	grilled short rib, kimchi, thai basil
<b>biendo</b> 13	tempura shrimp spring roll, nuoc mam, grape
<b>avokatsu</b> 9.5	avocado, tomato, cured spanish anchovy
<b>shag</b> 12.5	tempura roll, salmon, avocado ‡

## OMAKASE

<b>chef's tasting</b> mkt	ten course ‡
<b>signature tasting</b> mkt	six course ‡
<b>vegetarian tasting</b> mkt	six course

## DESSERT

<b>lime cream</b> 9	papaya, wild rice, fennel seed
<b>fried milk</b> 9	toasted meringue, chocolate
<b>toasted miso panna cotta</b> 9	coconut, apple, barley

‡ 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.**