

COOL TASTINGS

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

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

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

akami te 18.5
bigeye tuna, nam pla, watermelon ‡

kinoko usuzukuri 10.5
trumpet mushroom, yuzu sanbai,
smoked olive oil

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
seasonal mushroom, koshihikari rice,
tentsuyu, egg yolk ‡
with gyutoro 3

YASAIMONO

edamame 5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 8.5
farmed greens, edamame-jalapeño

hana tataki 9
cauliflower, golden raisin, pine nut

AGEMONO

ebi 5.5
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

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|---|----------|
| 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 |
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| unagi freshwater eel | 3.5 |
| nasu japanese eggplant | 3 |
| kinoko mushroom | 7 |
| gyutoro 72-hour short rib | 10 |
| foie gras duck liver | 9.5 |
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| five nigiri chef's selection ‡ | mkt |
| three sashimi chef's selection ‡ | mkt |

MAKIMONO

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|------------------------------|---|
| 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 10 | pork belly, dome faux'm mustard, egg yolk |
| gyumaki 12.5 | grilled short rib, kimchi, thai basil |
| biendo 13 | tempura shrimp spring roll, nuoc mam, grape |
| avokatsu 9.5 | avocado, tomato, cured spanish anchovy |
| shag 12.5 | tempura roll, salmon, avocado ‡ |

OMAKASE

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

DESSERT

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|-----------------------------------|-----------------------------|
| lime cream 9 | wild rice, fennel seed |
| fried milk 9 | toasted meringue, chocolate |
| brown butter financier 9 | peach, almond, black tea |
| toasted miso panna cotta 9 | coconut, blackberry, 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.**