

## SUSHI & SASHIMI

### SPECIALTY NIGIRI SUSHI

TUNA*	4.50	NEGI TORO*	8.00
CHU TORO TUNA*	7.00	UNI*	M/P
OH TORO TUNA*	9.00	KINMEDAI*	4.00
YELLOWTAIL*	4.00	SAWARA*	4.50
EXOTIC YELLOWTAIL*	4.00	HOTATE*	5.00
RED SNAPPER*	4.00	IKURA*	3.50
SALMON*	3.50	UNAGI*	5.00
SHRIMP	3.00	TAKO*	2.50

### SUSHI PLATTERS

SASHIMI*	24.00/40.00/60.00
MAKI & NIGIRI COMBO*	24.00/46.00/60.00
SUSHI & SASHIMI COMBO*	48.00
CHEF'S PREMIUM NIGIRI SELECTION*	36.00

## SPECIALTY ROLLS

YASAI ROLL	13.00	HAMACHI SALSA ROLL*	14.00
<i>Bibb lettuce, bell pepper, avocado, shiitake</i>		<i>Yellowtail, spicy mayo, jalapeño, onion salsa</i>	
WHITE TIGER ROLL*	18.00	CHIRASHI ROLL*	16.00
<i>Shrimp &amp; shishito tempura, hamachi tartare, jalapeño, garlic-chili oil, masago, chive</i>		<i>Toro tartare, octopus, salmon, shiitake, Gochujang sauce</i>	
JUMBO LUMP CRAB CALIFORNIA	12.00	POD LOBSTER	18.00
<i>Avocado, cucumber, masago mayo</i>		<i>Tempura lobster, masago, eel, shiso, scallion, uni-truffle teriyaki sauce</i>	
RAINBOW*	16.00	SALMON HABANERO ROLL*	13.00
<i>Crab, tuna, salmon, yellowtail, shrimp, fluke, cucumber, avocado</i>		<i>Cucumber, mango, ponzu-marinated onions</i>	
ROCKIN SPICY TUNA*	14.00	SHRIMP TEMPURA ROLL	10.00
<i>Spicy tuna roll topped with tempura rock shrimp</i>		<i>Curry aioli, carrot, scallion</i>	
CATERPILLAR	14.00	VEGAN STEPHEN	10.00
<i>Fresh water eel, mango, cucumber, avocado, eel sauce</i>		<i>Tempura zucchini, avocado, kanpyo squash, eggplant, roasted pepper</i>	
PENN ROLL*	8.50	SPIDER ROLL	13.00
<i>Tuna, tempura flakes, fried shallot, spicy aioli</i>		<i>Chili soy paper, soft shell crab, bibb lettuce, avocado, masago, tartar sauce</i>	

\*Our lawyer says that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 110317

## SOUP & SALAD

MISO SOUP	7.00
<i>Tofu, scallions, wakame</i>	
VIETNAMESE PAPAYA SALAD	13.00
<i>Poached shrimp, crispy shallot, nuoc cham</i>	
CALAMARI SALAD	12.00
<i>Kale, avocado, miso sambal dressing</i>	

## RICE & NOODLES

LOBSTER & PEKIN DUCK FRIED RICE	21.00
<i>Wild mushrooms, xo sauce, essence of truffle</i>	
CHICKEN DUMPLING RAMEN	15.00
<i>Abalone mushrooms, black kale, nori</i>	
CHAR SIU & CHINESE BACON RAMEN	16.00
<i>Curried acorn squash, sunny side egg</i>	
SHORT RIB LO MEIN	15.00
<i>Brown sugar teriyaki, baby carrots, matsutake</i>	
FROSTY WAGYU FRIED RICE*	18.00
<i>Foie gras, shichimi, egg, x.o.</i>	
CRAB FRIED RICE	20.00
<i>Jumbo lump crab, egg, ginger, Thai chili</i>	
WASABI VEGETABLE RICE	10.00
<i>Sweet corn, cauliflower, carrot, egg</i>	
SHRIMP PAD THAI	19.00
<i>Red chili, peanuts, mixed vegetables</i>	
SPICY BEEF RAMEN	13.00
<i>Garlic, nira chive</i>	
SEASONAL VEGETABLE UDON	15.00
<i>Mushroom lemongrass broth, black garlic, shiso, chili</i>	

## ROBATA GRILL

PRICED PER SKEWER

ASPARAGUS	8.00
<i>Sesame soy</i>	
JAPANESE EGGPLANT	4.00
<i>Red miso, crushed peanuts, bonito</i>	
SPANISH ROCK OCTOPUS	16.00
<i>Bacon, yukon gold potato, spicy aioli</i>	
SWORDFISH	8.00
<i>Chili-lime butter</i>	
CAULIFLOWER	5.00
<i>Balsamic teriyaki</i>	
LAMB CHOP	11.00
<i>Shiso butter, spring onion</i>	
1/2 LOBSTER TAIL	6.00
<i>Sake butter, togarashi</i>	
JUMBO SHRIMP	7.00
<i>Spiced yuzu butter</i>	
CHICKEN	5.00
<i>Tokyo scallion</i>	
PORK BELLY	9.00
<i>Chinese five spice cherry compote, Japanese mustard</i>	
SHORT RIB*	7.50
<i>Red chili sesame ponzu</i>	

## DIM SUM

STEAMED BUNS	<i>Hoisin &amp; pickled vegetables</i>		
PORK BELLY	10.00	SHIITAKE	8.00
GRILLED YELLOWTAIL	12.00	<i>Yuzu butter, red miso, togarashi</i>	
MUSHROOM & SWEET PEA DUMPLINGS	11.00	<i>Sesame soy</i>	
CHICKEN POTSTICKERS	10.00	<i>Mustard aioli</i>	
CHEESESTEAK BAO	10.00	<i>Sriracha ketchup, spicy mustard aioli</i>	
TEMPURA ROCK SHRIMP	16.00	<i>Grilled pineapple, candied walnuts</i>	
WAGYU BEEF*	18.00	<i>Cooked tableside on Japanese river rocks</i>	
LETTUCE WRAPS	<i>Thai peanut sauce</i>		
TOFU	13.00	CHICKEN	15.00
CRAB SPRING ROLLS	17.00	<i>Sweet chili dipping sauce</i>	
SHRIMP OKONOMIYAKI	12.00	<i>Savory pancake, kewpie mayo, katsu sauce, bonito</i>	
PORK DUMPLINGS	10.00	<i>Spicy ponzu</i>	
KOREAN SPARE RIBS	13.00	<i>Hoisin Gochujang glaze</i>	

OUR FAVORITE  
**SPICY TUNA CRISPY RICE\***  
*Crispy rice, Serrano chili (4 Pieces) 12.00*

## PLATES

SCALLOPS	25.00
<i>Miso creamed corn, grilled scallion, tobiko</i>	
#1 DUCK*	27.00
<i>Tea-smoked duck breast, duck-kabocha spring roll</i>	
ORA KING SALMON	26.00
<i>Chinese okra, maitake, mushroom dashi</i>	
TOFU BI BIM BAP	14.00
<i>Jasmine rice, egg, mushroom, buri bop sauce</i>	
NEW YORK STRIP*	34.00
<i>Pistachio-shiso pesto, tare sauce, wasabi potato croquettes</i>	
WHOLE ROASTED BRONZINO	29.00
<i>Wasabi chimichurri</i>	
MACADAMIA CHICKEN STIR-FRY	20.00
<i>Broccoli, carrots, macadamia nuts, garlic sauce</i>	
BERKSHIRE PORK BELLY	15.00
<i>Korean rice cakes, gochujang, white kimchi</i>	

## SIDES

BABY BOK CHOY	7.00
<i>Bonito, garlic, soy</i>	
EDAMAME	7.00
<i>Sea salt</i>	
SIZZLING GARLIC MUSHROOMS	12.00
<i>White soy, garlic</i>	