

APPETIZER

SAWA GANI crispy river crabs, shichimi togarashi, japanese curry **10**

BISON pan-seared new zealand bison tenderloin, frisée, yamamomo berry, cranberry cabernet reduction **9**

MAGURO seared tuna steak, onion tempura, japanese mountain vegetables, cherry tomatoes, radish sprouts, sake soy reduction **9**

SPIDER cucumber-wrapped soft-shell crab tempura, avocado, radish sprouts, tamago, cucumber, cherry tomatoes, unagi sauce **9**

TEMPURA basil-wrapped whitefish and black tiger shrimp, japanese mountain vegetables, parsley beurre blanc, chili oil **8**

GOMAE blanched baby spinach, fried bananas, crispy sweet potato, white sesame purée **5**

EDAMAME warm soy beans, sea salt **5**

SOUP

YOSE NABE whitefish, cabbage, tofu, mushrooms, green onions, spinach, fishcake, quail egg, shichimi togarashi **18**

SWEET POTATO lobster broth, puréed sweet potato, black tiger shrimp, chives **8**

CARROT puréed carrot, alaskan king crab, white miso, cream, chives, rice cracker **6**

UDON bonito broth, rice noodles, japanese mountain vegetables, fishcake, green onions, shichimi togarashi **6**

MISO wakame, tofu, mushrooms, green onions **4**

SALAD

ARUGULA seared bonito, baby arugula, asian pear, crushed almonds, fried garlic, lime-infused olive oil, red wine ginger reduction **15**

BISON pan-seared bison, diced mangos, scallions, jalapeños, red onions, red wine soy reduction **12**

HOTATE seared scallops, cucumber wrapped mixed greens, tomato salsa, kiwi dressing **8**

WAKAME marinated seaweed, cherry tomatoes, crispy shrimp **8**

MIXED GREEN spring mix, cherry tomatoes, miso dressing **6**

TOFU fried or fresh tofu, mixed greens, tomato salsa, wafu dressing **6**

SIGNATURE SASHIMI

HAMACHI yellowtail, red & golden beets, frisée, toasted pine nuts, sweet arugula purée, parsley oil **15**

KANPACHI seared amberjack, sliced jalapeños, spicy soy sauce **15**

MADAI sea bream, toasted pine nuts, fried shallots, balsamic reduction **15**

MEBACHI big eye tuna, pickled onions, burdock root, chives, truffle oil, soy **15**

SABA mackerel, fresh basil, crushed sesame seeds, spicy ginger sauce **10**

SIGNATURE NIGIRI (by the piece)

KANI crab, fried avocado, sea urchin **7**

UNAGI freshwater eel, fried basil, chives, laughing cow cheese **5**

MEBACHI/ HON MAGURO big eye or blue fin tuna, shiitake mushrooms, black pepper sauce **4/5**

HAMACHI yellowtail, sautéed banana peppers, japanese black pepper **4**

HIRAME flounder, foie gras, ohba, spicy ponzu **4**

KATSUO bonito, fried garlic, tomato mushroom purée **4**

MADAI sea bream, ohba, spicy ground daikon **4**

SHIRO MAGURO white tuna, banana wasabi purée **4**

IKA baby squid, spicy tobiko purée, basil **3.5**

NAMA SAKE salmon, enoki mushrooms, truffle oil, chives **3**

NIGIRI/SASHIMI (by the piece)

HON MAGURO blue fin tuna akami **4.5** chutoro **6** otoro **8** **EBI** black tiger shrimp **2.5**
MEBACHI big eye tuna akami **3.5** **BOTAN EBI** raw shrimp **4.25**
SHIRO MAGURO white tuna **3.5** **KANI** crab **5**
HAMACHI yellowtail **3.5** **HOTATEGAI** scallop **4**
KANPACHI amberjack **3.5** **UNI** sea urchin **4.5**
MADAI sea bream **3.5** **UNAGI** freshwater eel **4**
SAKE salmon **2.5** **MASAGO** smelt roe **2.25**
SUMO KU SAKE smoked salmon **3.25** **TOBIKO** flying fish roe **3.25**
TAKO octopus **2.25** **IKURA** salmon roe **3.25**
IKA squid **2.25** **TAMAGO** egg omelet **2**

ENTRÉE

UNAGI DON crispy freshwater eel, avocado, cherry tomatoes, cilantro, balsamic reduction **16**
CHICKEN BREAST/SALMON FILET/BEEF TENDERLOIN mashed potatoes, rice, frisée, blanched asparagus, crispy sweet potato, balsamic reduction **15**
COD panko black cod, shrimp, slivered almonds, baby bok choy, seasonal berries, chocolate miso **15**
DUCK pan-seared duck breast, blanched spinach, raisins, chives, apple white wine reduction **15**
TEMPURA striped bass, watercress, fried shallots, cherry tomatoes, scallions, pineapple reduction **15**
VENISON mashed potatoes, spinach, frisée, olives, cherry tomatoes, japanese curry **15**

TEKMAKI

SPICY SCALLOP seared scallops, scallions, spicy mayonnaise, avocado, roe **6**
SPIDER crispy soft-shell crab, mayonnaise, avocado, roe **6**
UNAGI freshwater eel, scallions, avocado, roe **6**
SHRIMP TEMPURA crispy shrimp, mayonnaise, avocado, roe **5**
SPICY SHRIMP boiled shrimp, scallions, spicy mayonnaise, avocado, roe **5**
SPICY TUNA tuna, chili oil, scallions, avocado, roe **5**

MAKIMONO

PINK crispy shrimp, freshwater eel, roe, assortment of vegetables, mame nori **14**
CATERPILLAR freshwater eel, crispy shrimp, roe, topped with avocado, sesame seeds, unagi sauce **13**
DRAGON kanpyo, avocado, cucumber, roe, topped with freshwater eel, sesame seeds **12**
RAINBOW kanikama, avocado, cucumber, roe, topped with a variety of fish **12**
HAMACHI EBI TEMPURA yellowtail, crispy shrimp, cilantro, jalapeños, scallions, avocado, cucumber, roe **8**
SALMON SPIDER soft-shell crab, salmon, scallions, avocado, cucumber, roe **8**
SHRIMP TEMPURA crispy shrimp, vegetables, mayonnaise, avocado, cucumber, roe **8**
SPICY SPIDER chili oil, soft-shell crab, kanikama, scallions, avocado, cucumber, roe **8**
SPIDER soft-shell crab, vegetables, mayonnaise, avocado, cucumber, roe **8**
UNAGI CHEESE freshwater eel, cheese, crispy shrimp, avocado, cucumber, roe **8**
SPICY TUNA EEL spicy tuna, eel, avocado, cucumber, roe **7**
SHRIMP CHEESE shrimp, freshwater eel, cheese, avocado, cucumber, roe **6**
SPICY SALMON salmon, chili oil, scallions, avocado, cucumber, roe **6**
CALIFORNIA kanikama, avocado, cucumber, roe **5**
SPICY SHRIMP boiled shrimp, spicy mayonnaise, avocado, cucumber, roe **5**
SPICY TUNA tuna, chili oil, scallions, roe **5**
UNAGI barbequed eel **5**
NEGI HAMACHI yellowtail, chopped scallions **4**
SAKE fresh salmon **4**
SMOKED SALMON atlantic smoked salmon **4**
SMOKED SALMON CHEESE atlantic smoked salmon, cheese, avocado, cucumber **4**
UME SHISO plum, ohba, cucumber **4**
VEGETABLE TEMPURA choice of sweet potato, asparagus or shiitake mushrooms **4**
VEGETABLE choice of kanpyo, oshinko, cucumber or avocado **3**

** Inform server of any dietary restrictions*

*** 18% gratuity applied to parties of 6 or more*