

SALADS

HOUSE <i>spring mix, ginger dressing</i>	9
SUNOMONO <i>(add octopus or tiger shrimp +6)</i> <i>pickled cucumbers, mixed seaweed, rice vinegar dressing</i>	8
SALMON SKIN <i>spring mix, ora king salmon skin, masago, yamagobo, apple sesame dressing</i>	18
JAPANESE MUSHROOM <i>maitake, shimeji, spring mix, apple sesame dressing</i>	22
GRILLED BEEF <i>tenderloin, spring mix, soy mirin dressing</i>	26
OCEAN <i>assorted sashimi, spring mix, ginger dressing</i>	34

SIGNATURE SASHIMI

ALBACORE <i>crispy onions, ponzu</i>	27
ŌRA KING SALMON <i>jalapeño, pineapple, capers, yuzu mignonette</i>	29
YELLOWTAIL choice of <i>lemon, himalayan salt, yuzu kosho</i> <i>or</i> <i>(seared) jalapeño, garlic ponzu</i>	28
BLUEFIN TUNA choice of <i>bonito soy, pasolivo olive oil, chives</i> <i>or</i> <i>blue cheese, seaweed vinaigrette, micro greens</i>	32
JAPANESE RED SNAPPER <i>lemon, himalayan salt, yuzu kosho</i>	30
SEARED HOKKAIDO SCALLOP choice of <i>ginger sauce, micro greens</i> <i>or</i> <i>truffle infused miso, fresh truffle</i>	27 or 46
MAINE LOBSTER <i>ginger sauce, micro greens</i>	38



UNIQUE

HAMAMORI SHOOTER <i>ponzu, yamaimo, quail egg, masago, chives</i> choice of: <i>oysters</i> <i>uni</i> <i>honeymoon (oyster & uni)</i>	12.50 18.50 16
KUMAMOTO OYSTERS <i>(half dozen/dozen)</i>	MP
SALMON SKIN CHIPS <i>ora king salmon skin, ikura, ponzu, bonito flakes</i>	19
MONKFISH LIVER STEAK <i>grape must reduction, blue cheese, yuzu orange compote, fresh berries</i>	24
SPICY TUNA CRISPY PIZZA <i>fried sushi rice 'pizza crust', bluefin spicy tuna mix, parmesan cheese</i>	27
GRILLED SPANISH OCTOPUS <i>parmesan cheese, micro greens</i>	25
RICE BLINI WITH GOLDEN OSETRA CAVIAR	MP

WARM

OKAKI ASPARAGUS 14
okaki rice cracker crust

SHIITAKE MUSHROOM FRITES 14
whipped truffle cream cheese

CRISPY CALAMARI 12
yuzu miso mayo

ASSORTED VEGETABLE TEMPURA 11

ASSORTED TEMPURA WITH PRAWNS 22

SWEET SOY SPARE RIBS 21
sweet soy glaze

KUROBUTA PORK BELLY 'KAKUNI' 28
slow braised pork belly, daikon

CRISPY PORK BELLY 28
sweet miso glaze, yuzu kosho

CRISPY SOFT SHELL SHRIMP 27
crispy italian parsley, furikake

WAGYU BEEF RISOLET 21
panko fried A5 wagyu beef meatballs

LAVA STONE 'ISHIYAKI' WAGYU BEEF 60
tableside hot stone with choice of imperial american wagyu
japanese A5 105

NOODLES

EDO UDON 11
dashi broth, udon noodles, fish cake

INANIWA UDON (hot or cold) 14
dashi broth, thin udon noodles, fish cake

SOBA WITH TEMPURA (hot or cold) 17
buckwheat noodles

STONE POT 'NABEYAKI' UDON 22
chicken, egg, tofu, fish cake, tempura

MAIN

served with our house salad and miso soup

ASSORTED SUSHI 41
8 pieces sushi & choice of salmon eggs or sea urchin, tuna or spicy tuna roll

ASSORTED SASHIMI 43
variety of 7 fish, 2 slices each

CHIRASHI 36
scattered sashimi over sushi rice & choice of salmon eggs or sea urchin

VIP SUSHI 68
half ocean salad, 1 piece okaki asparagus, 8 pieces chef's choice traditional style, ice cream

JUMBO PRAWNS & VEGETABLE TEMPURA 28

FREE RANGE CHICKEN 27
choice of house teriyaki or yuzu pepper seasoning

NEW ZEALAND ŌRA KING SALMON 40
choice of house teriyaki or salt seasoning

ALASKAN BLACK COD 'YUAN-YAKI' 41
hijiki rice, sweet citrus soy

GRILLED MAINE LOBSTER TAIL 42
fried lobster rice, miso truffle butter

IMPERIAL AMERICAN WAGYU RIBEYE 65
soy mirin reduction (10 oz)

omakase is available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we make every effort to minimize cross-contamination, our kitchen & sushi bar handle various ingredients and we cannot guarantee an allergen-free environment. Please inform our staff of any allergies and we will take extra precautions.