

COOL TASTINGS

hirame usuzukuri 16.5
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 ‡

sake toro aburi 16
salmon belly, stonefruit,
horseradish ‡

maguro goat cheese 19
tuna, apple, goat cheese,
shiso ‡

sake crudo 16
salmon, pickled shallot petals,
dashi, chili oil ‡

kinoko usuzukuri 12
seasonal mushroom,
shallot, shiro zu

HOT TASTINGS

walu walu 16.5
oak-grilled escolar, ponzu,
yuzu marmalade, myoga

hot rock 17.5
wagyu beef, ponzu ‡

hamachi nabe 17.5
yellowtail, koshihikari rice,
soy broth, egg yolk ‡

kinoko nabe 18.5
mushroom, koshihikari rice,
mushroom tentsuyu, egg yolk ‡
with gyutoro 3
with foie gras 6

sasami yaki 14
chicken, coconut milk, cilantro

ocha zuke 13.5
salmon, dashi rice, chili oil

suzuki yaki 19.5
grilled mediterranean sea bass,
leek, coconut

lamb shoulder 22
buttered rice, black truffle,
smoked kombu

wagyu 24
rib eye, cilantro, turnip, applewood

YASAIMONO

edamame 5
grilled soybeans

shishito 6.5
grilled shishito peppers

uchi salad 9
daikon, cashew pesto,
wild rice panko, baby greens

beets 11
heirloom beets, black sesame,
grapefruit, malted barley

AGEMONO

ebi 6
shrimp tempura

kabocha 3
japanese pumpkin tempura

onion 5
onion ring tempura

hana 5
cauliflower tempura

shiki 8
seasonal vegetable tempura

mapo dofu 14
fried tofu, shitake, sichuan

karaage 10.5
chicken thigh, sweet chili,
seasonal pickle

brussels sprouts 7.5
lemon, chili



Executive Chef Owner

Tyson Cole

Chef de Cuisine

Brandon Brumback

Pastry Chef

Ariana Quant

SUSHI & SASHIMI

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
shime saba norwegian mackerel ‡	5 / 20
namahotate dayboat scallop ‡	5.5
ikura salmon roe ‡	3.5
avocado yuzu kosho ‡	2.5
unagi freshwater eel	3.5
nasu japanese eggplant	3
kinoko mushroom	7
gyutoro 72-hour shortrib	10
foie gras duck liver	9.5

MAKIMONO

spicy crunchy tuna 12	cucumber, avocado, chili ‡
zero sen 12.5	yellowtail, avocado, shallot, cilantro ‡
biendo 13	tempura shrimp spring roll, nuoc mam, grape
shag 12.5	tempura roll, salmon, avocado ‡
avokatsu 10.5	avocado, green apple, inari, mushroom
wagyu maki 12.5	wagyu tartare, fuji apple, fried onion ‡
ham & eggs 10	katsu pork belly, beer mustard, yolk custard

OMAKASE

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

DESSERT

fried milk 9	vanilla custard, salted fudge, toasted blondie
coconut tapioca 9	lychee sorbet, hazelnut, pickled blueberry
jasmine cream 8	cilantro granita, pineapple, honey crumble
pistachio choux 9	strawberry lemon jam, yuzu ice cream
sorbet trio 9	seasonal selection

‡ 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.**