



CHEF'S SELECTIONS

Choices may vary. Add UNI for \$8

SASHIMI THREE \$15
2pcs each of bluefin tuna, salmon, yellowtail

SASHIMI FIVE \$23
2pcs each of bluefin tuna, salmon, yellowtail, amberjack, scallop

SASHIMI PLATTER \$32
15pieces

SASHIMI DELUXE \$42
20 pieces

CHIRASHI DON \$26
10pcs of sashimi, rice with toppings

NIGIRI FIVE \$18
tuna, salmon, yellowtail, amberjack, scallop

NIGIRI PLATTER \$28
7 pieces, california roll

NIGIRI DELUXE \$40
premium 10 pieces, toro takuwan roll

ULTIMATE NIGIRI THREE \$27
bluefin toro, A5 wagyu, sweet shrimp

Stay connected
INSTAGRAM



SIGNATURE ROLL

DEVIL'S BREATH "AKUMA NO TOIKI" \$14
spicy tuna, garlic chili oil, serrano, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

FOUR SEASONS "SHIKI" \$14
tuna, salmon, yellowtail, unagi inside and outside, topped with fried gobo

KISS OF JUJU "JUJU NO KISU" \$14
crunchy scallop tempura, avocado, mayo, topped with fresh scallop, salmon, strawberry

GREEN TYPHOON "MIDORI NO TAIFU" \$14
soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion

TREASURE BOX "TAMATE BAKO" \$17
hickory smoked boxed sushi, topped with unagi, salmon, avocado, tempura cracker, masago

MIND OF ZEN "ZEN NO KOKORO" \$14
white fish tempura, cucumber, mayo, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

TROPICAL DELIGHT \$13
salmon, mango, crab salad, goat cheese, panko fried, mango

CRUNCHY 14TH \$13
tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu

BAGEL TEMPURA \$14
smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried

SALMON TRINITY \$14
spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, sesame dressing

FIRE CRACKER \$12
spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

DOUBLE SHRIMP ROLL \$13
shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze

ENDLESS LAVA \$13
california roll baked with scallop, lobster, chili string, masago, mayo, white onion, eel sauce

YELLOW JACKET \$16
yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko

SWIRLING EEL \$14
eel tempura, mayo, cucumber topped with eel, avocado, arare

MIDTOWN BLAZE \$14
spicy tuna, crab salad, topped with seared salmon, tuna, yellowtail, spicy mayo, ponzu, serrano, black tobiko, crispy onion

SUPREME ROLL

SEXY LANGOSTA \$35
lobster tempura, cucumber, lobster & crab salad, topped with shrimp, avocado

THE A5 WAGYU \$42
soft shell crab tempura, cucumber, avocado lobster & crab salad topped with yakiniku glaze, green onion, garlic chips

TRUFFLE ON TORO \$32
crunchy tempura mix, topped with spicy toro, black truffle slices, truffle salt

CLASSIC ROLL

TUNA ROLL \$6.50

SPICY TUNA ROLL \$7

CALIFORNIA ROLL \$6.5

YELLOWTAIL ROLL \$6.50

CRUNCHY SALMON ROLL \$7

CRUNCHY YELLOWTAIL ROLL \$7

EEL CUCUMBER ROLL \$7.50

LOBSTER ROLL \$8
avocado, mayo, shichimi

PHILLY ROLL \$7
smoked salmon, avocado, cream cheese

SPICY CRUNCHY SHRIMP \$7
cucumber, spicy aioli, tempura crunch

SHRIMP TEMPURA ROLL \$9
cucumber, mayo

RAINBOW ROLL \$13
california roll, tuna, salmon, yellowtail

SPIDER ROLL \$11
soft shell crab, cucumber, avocado, mayo

VEGGIE ROLL

AVOCADO \$4.50

AVOCADO CUCUMBER \$5.50

VEGETABLE TEMPURA \$7.50
sweet potato, japanese pumpkin

VEGGIE DRAGON \$9
pickles, carrot, cucumber topped with inari fried tofu, avocado

EXTRA

PICKLED WASABI \$4

Wasabi / Ginger / Sauces \$1

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% GRATUITY ON A PARTY OF 5 OR MORE. PLEASE INFORM YOUR SERVER OF ALL ALLERGIES. DUE TO CROSS CONTACT, WE MAY NOT BE ABLE TO ACCOMMODATE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION.

IZAKAYA BITES

RAW

OTORO SPOON smoked uni, truffle vinaigrette, scallion, ikura	\$15
CRISPY RICE spicy tuna, garlic chili oil, serrano, cilantro	\$12
HAMACHI SERRANO yellowtail, yuzu tobiko, yuzu soy vinaigrette	\$14

SEAFOOD

ODEN classic winter stew with various fish cakes, egg, daikon, konnyaku in soy sauce based dashi	\$10
CHAWANMUSHI steamed dashi egg, shrimp, mushroom, bok choy, edamame	\$7
TAKOYAKI octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori seaweed	\$7
MENTAI CHEESE WRAP spicy cod egg, cream cheese, wrapped with wonton and fried, sweet chili dip	\$7
ASSORTED TEMPURA deep fried shrimp & vegetables, dipping sauce	\$10
GARLIC FRIED CALAMARI squid legs, garlic chili sauce	\$10
GRILLED CALAMARI whole, homemade teriyaki glaze, mayo, shichimi pepper	\$19
HAMACHI KAMA grilled yellowtail collar, ponzu, grated daikon	\$17
MISO GINDARA grilled cod, marinated in miso for 3 days	\$17

MEAT

WAGYU GYOZA wagyu beef, cabbage, garlic, ginger, green onions, truffle soy sauce, 5pcs	\$13
A5 WAGYU STEAK cooked medium, yellow onion, mustard soy sauce	\$19
KARAAGE FRIED CHICKEN soy sauce & garlic marinated, spicy garlic dip	\$7
SPICY CHEESE KARAAGE soy garlic fried chicken, mozzarella, scallion, garlic chili	\$8
GYU TATAKI seared medium-rare beef slices, garlic onion ponzu, served chilled	\$15
OKONOMI YAKI pancake, pork belly, cabbage, egg, scallion, aonori, bonito flake	\$12

VEGETABLE

SEAWEED SALAD seaweed, sesame oil & seeds	\$ 5.5
EDAMAME green soy bean with sea salt	\$ 5.5
GARLIC EDAMAME garlic chili sesame oil	\$6
CHILLED SPICY CUCUMBER garlic chili miso, hot sesame oil	\$5
SAUTÉED SHISHITO PEPPER Japanese pepper, sukiyaki sauce, bonito flake	\$7

SOUP

MISO SOUP scallion, seaweed, tofu	\$ 4
MUSHROOM MISO shiitake, shimeji, enoki, seaweed	\$ 7

RAMEN

soft boiled egg, bok choy, kikurage mushroom, scallion

KOTTERI TONKOTSU (spicy available) thick pork broth, braised pork chashu	\$16
YUZU SHOYU soy sauce base broth, slow cooked chicken chashu	\$16
RAMEN & KATSU Tonkotsu or Yuzu Shoyu Chicken or Organic pork cutlet+\$1.50	\$22
RAMEN + TWO Kotteri Tonkotsu or Yuzu Shoyu Select two sushi rolls (6 pcs each) Crunchy salmon, Crunchy yellowtail, California, Spicy tuna	\$23

MINI RICE BOWL

JAPANESE KATSU CURRY chicken or organic pork loin fried cutlet +\$1.5	\$15
GYU DON sliced beef, pickles, sukiyaki broth	\$15
KUROBUTA KATSUDON berkshire black pork cutlet simmered with egg, yellow onion, dashi broth	\$17

NOODLE

KINOKO UDON shiitake, shimeji, enoki, ankake thickened broth, soy broth, tempura	\$16
NABEYAKI UDON chicken, napa, scallion, seaweed, egg, tempura	\$16
BEEF CURRY UDON sliced beef, napa, scallion, seaweed, egg, tempura	\$17
SIZZLING SUKIYAKI UDON sliced beef, yellow onion, napa, raw egg, pickles, tempura on side.	\$17
TENZARU SOBA chilled buckwheat noodle with a dipping sauce, scallion, wasabi, tempura	\$16

SEASONAL SPECIAL

tempura, 6pcs chirashi over rice served with chawanmushi (shrimp, mushroom, bok choy, edamame)

TENZARU SOBA + MINI CHIRASHI chilled buckwheat noodle, dipping broth, wasabi, scallion, seaweed	\$28
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SUKIYAKI + MINI CHIRASHI sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg	\$35
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COTTON CANDY SUKIYAKI sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg	\$25
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DINNER SET

TEPPAN TERIYAKI slow cooked chicken breast or salmon fillet +\$2 buttered corn, satsuma potato tempura, shishito pepper	\$23
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SASHIMI & UDON Sashimi 6pcs California roll or Nigiri 5pcs +\$6 Udon noodle soup Tempura	\$24
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TRADITIONAL Sashimi 6pcs Chicken or Salmon +\$2 California roll or Nigiri 5pcs +\$6 Tempura Rice & Miso soup	\$26
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HITSUMABUSHI broiled eel over rice in stone bowl with dashi broth along with wasabi, scallion, seaweed Miso soup	\$24
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