

SALADS

- MIXED GREENS** ORGANIC FIELD GREEN SALAD, CUCUMBER, AVOCADO AND HEIRLOOM TOMATO WITH HOUSE WHITE BALSAMIC VINAIGRETTE \$9
 ADD PROTEIN CHICKEN +\$10, SALMON +15
- SEAWEED SALAD** ASSORTED JAPANESE SEAWEED TOPPED WITH ASPARAGUS, AVOCADO & SOY CITRUS SESAME VINAIGRETTE \$16

*COLD DISHES

- SPICY TUNA CRISPY RICE** PAN FRIED CRISPY RICE TOPPED WITH SPICY TUNA & SERRANO PEPPER \$19
- CARPACCIO** THINLY SLICED HALIBUT WITH GINGER, GARLIC, CILANTRO, ARUGULA, CHERRY TOMATOES & TRUFFLE OIL \$24
- SHAVED ICE OYSTERS** ON A HALF SHELL WITH CILANTRO, CHAMPAGNE VINEGAR CHILI & ASIAN PEAR SHAVED ICE GRANITE \$22
- YELLOWTAIL JALAPEÑO** THINLY SLICED & TOPPED WITH JALAPEÑO, CILANTRO, GARLIC & YUZU CITRUS SOY \$24

*USUZUKURI (THIN SLICED SASHIMI CHILLED OVER ICE)

- SALMON** SERVED WITH CILANTRO, SERRANO PEPPER, MICRO CHIVES, RED AMARANTH & KIZAMI WASABI WITH HOUSE PONZU SAUCE \$22
- YELLOWTAIL** SERVED WITH CILANTRO, SERRANO PEPPER, MICRO CHIVES, RED AMARANTH & KIZAMI WASABI WITH HOUSE PONZU SAUCE \$26
- BLUEFIN TUNA** SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH, KIZAMI WASABI & HOUSE KOIKUCHI SOY SAUCE \$28

HOT DISHES

- MISO SOUP** TOFU, FRESH WAKAME SEAWEED, MUSHROOM & SCALLIONS WITH WHITE MISO BROTH \$6
- CLAM MISO SOUP** LIVE MANILA CLAM, MUSHROOM & SCALLIONS WITH WHITE MISO BROTH \$9
- EDAMAME** STEAMED JAPANESE SOY BEANS WITH SEA SALT \$7
- GARLIC EDAMAME** STEAMED JAPANESE SOY BEANS WITH FRESH CHOPPED GARLIC AND SESAME CHILI OIL (SPICY + \$1) \$9
- SHISHITO PEPPERS** SAUTÉED JAPANESE PEPPERS IN YUAN SAUCE TOPPED WITH DRIED BONITO FLAKES (SPICY + \$1) \$12
- PORK & SHRIMP DUMPLINGS** PAN FRIED DUMPLINGS WITH CABBAGE, ONION, & SCALLIONS, SERVED WITH HOUSE MADE SWEET SOY \$14
- MISO EGGPLANT** JAPANESE EGGPLANT SAUTÉED IN SAIKYO MISO WITH GREEN, RED & YELLOW BELL PEPPER \$16
- ASSORTED TEMPURA** DEEP FRIED SHRIMP AND ASSORTED SEASONAL VEGETABLES WITH RADISH-GINGER DIPPING SAUCE \$18
- CHILEAN SEA BASS** BROILED, MISO MARINATED, CHILEAN SEA BASS WITH A FRISEE SALAD \$45
- KATSU CHICKEN** MOZZARELLA & JALAPENO PICKLE, WRAPPED W/ THIN CUT, CHICKEN. FRIED & SERVED W/ HOUSE KATSU SAUCE & ARUGULA \$16

ROBATA (GRILLED SKEWER - 1 SKEWER PER ORDER)

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| MUSHROOM & ZUCCHINI \$6 | FILET MIGNON \$12 | CHICKEN \$10 | BACON ASPARAGUS \$10 |
| SALMON \$11 | LAMB RIB \$12 | YELLOWTAIL \$11 | |

PLATES

- GRILLED SALMON** SUSHI-GRADE SCOTTISH SALMON WITH SAUTÉED SEASONAL VEGETABLES IN GARLIC HERB SAUCE, & A SIDE OF BROWN RICE \$36
- KIDS GRILLED SALMON** SUSHI-GRADE SCOTTISH SALMON WITH BROWN RICE & SIDE OF HOUSE TERIYAKI SAUCE \$24
- UNAGI DON** BARBEQUE FRESH WATER EEL SERVED OVER SUSHI RICE \$34