

**temaki kit\***

for 2-3 (10 hand rolls)

bluefin maguro, sake, hamachi, ebi, tobiko  
served with sushi rice, cucumber, avocado,  
scallion, spicy mayo, bubu arare, nori

**65**

**supplements available**

japanese uni\* 1oz **30**

extra 10 sheet of nori **3**

extra sushi rice **5**

**chirashi bowl\* 28**

diced bluefin tuna, uni, salmon, amberjack, shrimp,  
ikura and avocado over sushi rice  
*add japanese uni 16*

**chef's combination\***

(no modifications)

**45** 9 pc. sushi, 6 pc. maki

**65** 10 pc. sushi, 10 pc. sashimi, 6 pc. maki

**90** 12 pc. sushi, 14 pc. sashimi, 12 pc. maki

**d e s s e r t**

**cotton cheesecake** spiced soba **6**

**white chocolate sake mousse** roasted fig ginger  
sauce, ruby crunch, seasonal fruit **10**

**i c e c r e a m p i n t s 10**

**japanese s'mores ice cream**

**toasted black sesame ice cream**

**yuzu creamsicle**

**s u s h i r o l l s**

<b>tuna*</b>	<b>8</b>
<b>spicy tuna*</b>	<b>10</b>
<b>yellowtail - scallion*</b>	<b>9</b>
<b>spicy crunchy yellowtail*</b>	<b>9</b>
<b>salmon*</b>	<b>7</b>
<b>spicy salmon*</b>	<b>8</b>
<b>toro - scallion*</b>	<b>13</b>
<b>shrimp tempura</b>	<b>10</b>
<b>soft shell crab</b>	<b>14</b>
<b>california</b>	<b>9</b>
<b>eel - avocado</b>	<b>10</b>

**v e g e t a r i a n r o l l s**

<b>seasonal vegetable</b>	<b>6</b>
<b>ume - shiso - cucumber</b>	<b>5</b>
<b>asparagus - avocado - bell pepper</b>	<b>5</b>
<b>spicy vegetable tempura</b>	<b>6</b>
<b>shiitake mushroom</b>	<b>6</b>

**s u s h i a n d s a s h i m i**

(priced per piece)

<b>maguro*</b>	tuna	<b>6</b>
<b>chu-toro*</b>	medium fatty tuna	<b>13</b>
<b>oh-toro*</b>	fatty tuna	<b>15</b>
<b>anago</b>	sea eel	<b>7</b>
<b>unagi</b>	fresh water eel	<b>7</b>
<b>sake*</b>	salmon	<b>5</b>
<b>masunosuke*</b>	king salmon	<b>8</b>
<b>umi masu*</b>	tasmanian trout	<b>7</b>
<b>tamago</b>	egg omelet	<b>4</b>
<b>kasutera</b>	shrimp pound cake	<b>4</b>
<b>hirame*</b>	fluke	<b>6</b>
<b>hamachi*</b>	yellowtail	<b>5</b>
<b>kanpachi*</b>	amberjack	<b>6</b>
<b>sawara*</b>	spanish mackerel	<b>5</b>
<b>kohada*</b>	shad	<b>4</b>
<b>tai*</b>	japanese snapper	<b>5</b>
<b>ebi</b>	shrimp	<b>5</b>
<b>ikura*</b>	salmon roe	<b>5</b>
<b>tobiko*</b>	flying fish roe	<b>3</b>
<b>uni*</b>	sea urchin	<b>m.p.</b>

## c o l d a p p e t i z e r s

**kani salad** king crab, cucumber, avocado,  
yuzu kosho aioli 21

**leafy greens salad** blue moon acres lettuce, crispy  
soba mai, kabosu dressing 9

**tuna pizza\*** crisp tortilla, tuna sashimi, cilantro,  
serrano chili, olives, anchovy aioli 21

## h o t a p p e t i z e r s

**edamame** fresh soybeans with sea salt 7

**miso soup** tofu 7

**carpaccio\*** thinly sliced with yuzu soy, hot oil,  
and mitsuba leaf

**whitefish** 16 **salmon** 20 **wagyu beef** 28

**rock shrimp tempura** spicy kojuchan aioli 23

**fried chicken nanbanzuke**  
sweet and sour vegetables 16

**wagyu dumplings** kanzuri-miso broth 15

**spicy king crab** broiled on a half shell 32

## r i c e a n d n o o d l e s

**bbq unagi bowl** binchotan grilled, ginger,  
sansho peppers, omelet 24

**morimoto ramen soup** iron chef's chicken  
noodle soup 16

**sukiyaki udon** wagyu beef with futo udon, sweet onion  
and togarashi 24

## e n t r e e s

**kalbi lamb chops** grilled shishito, umami paste 42

**black cod miso** su miso mustard 31

**ishi yaki bop\*** rice dish prepared in hot  
river stone bowl

**tofu** 21 **buri** (king yellowtail) 29 **wagyu beef** 42

**koji salmon** marinated king salmon roasted on cedar with  
ikura and japanese mustard 35

**chicken katsu curry** panko fried chicken breast, simmering  
curry, seasonal pickles 26

## w a g y u s t e a k s

**8 oz. australian filet, rangers valley\*** 85

**12 oz. australian ny strip, rangers valley\*** 75

**5 oz. japanese snow beef\*** hokkaido prefecture 110

**c e r t i f i e d k o b e b e e f**

**hyogo prefecture**

**4 oz. ny strip\*** 160 | **6 oz. ny strip\*** 225

## s i d e s

**fried yukon gold potatoes** bonito emulsion 12

**roasted maitake mushroom** onion tsuyu 11

**grilled shishito** vegetable miso 10

**wasabi fried rice** 8

## s a u c e s

**konbu beef jus** 3

**horseradish cream** 3

**aged soy ponzu** 3

**yakiniku sesame sauce** 3

**fresh wasabi** 5

\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness. 03/05/21