

appetizers

EDAMAME (GF) (V) sea salt	12
MISO SOUP tofu, kombu	12
AVOCADO SALAD (V) sudachi ponzu, fresh wasabi	24
SEAWEED SALAD (V) soy, sesame oil	12
CRISPY RICE WITH SPICY TUNA scallion, serrano chilli	18
CRISPY RICE WITH HAMACHI california sturgeon caviar	32

hand roll|cut roll

AVOCADO (GF) (V) toasted sesame	14
CALIFORNIA (GF) alaskan snow crab, avocado, caviar	25
SPICY TUNA (GF) hand cut tuna, fermented chili	17
TEMPURA SHRIMP avocado, BBQ eel	21
SALMON (GF) jalapeño, crispy potato	17
SPICY YELLOWTAIL tempura flake, shiso	19

(GF) Gluten-free | (V) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

Applicable taxes and an 18% service charge will be added to all checks.

sushi & sashimi two pieces per order

CHŪTORO MEDIUM FATTY BLUEFIN TUNA (GF)	22
MAGURO YELLOWFIN TUNA (GF)	15
HAMACHI YELLOWTAIL (GF)	15
SAKE SALMON (GF)	14
UNAGI FRESHWATER EEL (GF)	15
MADAI SEA BREAM (GF)	15
IKURA SALMON ROE (GF)	15
EBI SHRIMP (GF)	13
TAMAGO EGG (GF) (V)	12
CHIRASHI BOWL (GF) yellowfin tuna, hamachi, avocado, spicy aioli	36

nigiri & sashimi twelve pieces per order

NIGIRI PLATTER	62
SASHIMI PLATTER	62

dessert

YUZU LOTUS (V) yuzu curd, black sesame, match crumble	18
SELECTION OF GELATO & SORBERT (GF) (V)	14

