



## DINE | DAY

### FROM THE KITCHEN

<b>MISO SOUP</b>	3.5
<b>EDAMAME</b> (vegan) gochujang sauce	5
<b>SOUP DU JOUR</b>	6
<b>BLISTERED SHISHITO PEPPERS</b> shiitake brown butter / tempura fried poached egg / crispy onion / parmigiano reggiano / togarashi	12
<b>SEAWEED SALAD</b> (vegan) seeweed / cucumber / sweet vinaigrette	6
<b>SCARLETT KALE SALAD</b> baby spinach / red chard / roasted red pepper / pumpkin seeds / pomegranate seeds / fried parsnip / moody blue cheese / warm apple cider vinaigrette	12
<b>PORK BUN</b> / pork belly / pork braise aioli / pickled cucumber / kimchi	4
<b>TUNA CRUDO</b> / wasabi pea crust / asian pear / pea shoots / fresno chili / pickled ginger / soy caramel	15
<b>BRUSSELS SPROUT PETALS</b> balsamic-soy reduction / almonds / puffed rice/ shisho / candied lemon peel	10
<b>BANH MI</b> / french bread / braised pork shoulder / pickled vegetables / avocado / cilantro / jalapeno / spicy aioli	9
<b>WAGYU BEEF SHUMAI</b> / shiitake / kimchi hollandaise / micro cilantro / chili thread	11
<b>WAGYU BEEF BURGER</b> / brioche / Hooks 4-year cheddar / roasted garlic sauce / tempura onion rings / togarashi fries	15
<b>RAMEN</b> / spicy miso broth / ground pork / soy cured organic egg / marinated bamboo / chili crisp (add pork belly for \$3)	13
<b>TOFU</b> (vegan and gluten free) rice noodles / sesame peanut sauce / rainbow chard / red pepper / carrots / bean sprouts / scallions / garlic puffs	14

### DESSERT

<b>PROFITEROLES</b> yuzu curd / blueberry compote / lavender-honey / Chantilly cream	10
<b>STRAWBERRY CHEESECAKE</b> pistachio graham crumble / matcha ice cream / kiwi / luxardo cherry reduction	10
<b>VEGAN CHOCOLATE POT DE CREME</b> orange almond biscotti	12
<b>LIMONCELLO SABAYON</b> brûléed grapefruit / raspberry / rosemary ice cream / brown butter cake	9

#### HAND ROLL AVAILABLE FOR CERTAIN ROLLS

cucumber wrap (no rice) available on select rolls	+3 per roll
substitute six grain rice or forbidden rice	+2.5 per roll
deep fried / soy or rice paper	+2 per roll
add or side of avocado	1.5 each
side of wasabi / ginger	0.5 each
side of eel sauce / sriracha / spicy, sweet, or wasabi aioli	1 each
add cream cheese / cucumber / jalapeño / vegetables	0.5 each

### LUNCH SPECIAL ROLLS

#### PICK ANY TWO ROLLS LISTED BELOW FOR \$15

add a cup of miso soup for \$2

#### RAW

- \* **TEKKA** / tuna
- \* **BOSTON** / tuna / avocado
- \* **SPICY TUNA** / avocado or asparagus
- \* **YELLOWTAIL**  
avocado / green onion
- \* **RED SNAPPER** / avocado
- \* **CRUNCHY TUNA OR SALMON**  
avocado / cucumber / jalapeño /  
tempura crunch / wasabi aioli
- \* **TROPICAL**  
spicy tuna or salmon / mango
- \* **DYNAMITE**  
spicy escolar / avocado
- \* **SAKE** / salmon
- \* **ALASKAN** / salmon / avocado
- \* **SPICY SALMON**  
avocado or asparagus
- \* **SPICY BINTORO**  
albacore / avocado
- \* **TROPIC BINTORO** / spicy albacore /  
tempura mango / avocado
- \* **EIGHTY-SIX**  
surf clam / sea snail / squid / octopus /  
sea scallop / cucumber / avocado

#### VEGETARIAN

- GREEN BEAN TEMPURA**  
topped with sweet soy
- SHIITAKE MUSHROOM TEMPURA**  
topped with sweet soy
- VEGETABLE TEMPURA** / sweet  
potato / carrot / avocado / sweet soy
- ASPARAGUS TEMPURA ROLL**  
topped with sweet soy

#### COOKED

- UNAGI** / eel / avocado / cucumber
- CALIFORNIA** / crab stick /  
cucumber / avocado
- NEW YORK** / tiger shrimp / avocado
- SALMON SKIN** / cucumber /  
wild carrot / masago / green onion
- SPICY GODZILLA** / shrimp tempura /  
avocado / cream cheese / masago /  
spicy aioli / tempura crunch (+2 per roll)
- PHILLY** / smoked salmon /  
avocado / cream cheese
- SHRIMP TEMPURA**  
avocado / sweet aioli
- DUCK TEMPURA** / avocado / sweet aioli
- GROUPEL TEMPURA**  
avocado / sweet aioli
- CHICKEN TEMPURA**  
avocado / sweet aioli
- CRAWFISH** / spicy crawfish salad /  
avocado / cucumber / sweet aioli
- CRUNCHY CRAWFISH**  
spicy crawfish salad / cucumber /  
avocado / jalapeño / tempura crunch

#### VEGAN

- AVOCADO ROLL**
- GRILLED VEGETABLE** (choose one)  
asparagus / zucchini / pepper /  
baby bok choy
- VEGAN RAINBOW** / grilled asparagus /  
avocado / grilled red, yellow and green  
peppers / sweet soy
- CUCUMBER ROLL**
- ASPARAGUS ROLL**
- VEGAN ROLL**  
mixed greens / avocado / cucumber /  
pickled radish / squash

add a cup of miso soup for \$2

\***SASHIMI LUNCH** / 8 pieces of chef's choice sashimi 18

\***SUSHI LUNCH** / 6 pieces of chef's choice sushi  
+1 roll of your choice from above 17

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.