

# RED

EVERY BITE A

MASTERPIECE

## SIGNATURE DISHES

<b>FRIED OYSTERS</b> yuzu koshō, oyster béchamel, serrano pepper	8	<b>SMOKED PORK BELLY</b> Edamame purée, Chinese five spice jus, pork chicharrones	34	<b>CRISPY BRUSSELS SPROUTS SALAD</b> Fuji apple, radicchio, miso vinaigrette, walnut, golden raisen	16
<b>GRILLED BOK CHOY</b> Cumin black vinegar gastrique, crispy shallots	15	<b>OCTOPUS</b> Charcoal grilled, sake beurre blanc, carrot ginger purée, shiso	34	<b>SPICY TUNA CRISPY RICE</b> Spicy tuna, jalapeño, wasabi aioli	25
<b>CHICKEN MOUSSE STUFFED JALAPEÑOS</b> Frisée and herb salad, sesame vinaigrette	13	<b>MUSHROOM CHAWANMUSHI</b> Tempura maitake, brioche croutons, garlic chips	15	<b>HAMACHI JALAPEÑO</b> Ponzu, wasabi aioli, sriracha, tobiko	16
<b>CHARCOAL GRILLED CHICKEN</b> yuzu sabayon, charred scallion salad, charred broccoli	32	<b>PRIME NEW YORK STRIP</b> Celeriac aligot, hoshigaki marmalade, bordelaise	45	<b>MISO</b> Organic shiro-miso, wakame, tofu, scallion	4.5
<b>DUCK CONFIT DUMPLINGS</b> Duck consommé, braised leeks, cherry chili crisp oil	21	<b>PRIME BEEF TARTARE</b> Seasonal accoutrements	21	<b>EDAMAME</b> Salt, sweet chili sauce	9

## SIGNATURE ROLLS

<b>SALMON LOVER</b> Spicy salmon, avocado, cucumber. Topped with seared salmon, ikura, ponzu sauce, togarashi, microgreens	22	<b>BLISS</b> Yellowtail, scallion, cucumber, avocado. Topped with salmon, Fresno pepper, roasted peanut Swiss chard chutney, ikura, fried leeks	24
<b>FIRECRACKER</b> Deep fried roll with spicy salmon, avocado. Topped with spicy tuna, tempura crunch, scallion, tobiko	24	<b>TIGER</b> Spicy tuna, avocado, cucumber. Topped with yellowtail, jalapeño, wasabi aioli, ikura, micro cilantro	24
<b>MERMAID</b> Shrimp tempura, avocado, pickled jalapeño, mango. Topped with spicy tuna, strawberries, kiwi sauce	22	<b>TROPIC THUNDER</b> Spicy salmon, avocado, jalapeño, grilled pineapple. Topped with seared tuna, orange miso glaze, ikura, micro cilantro	24
<b>TSUNAMI</b> Shrimp tempura, avocado, jalapeño, cream cheese, spicy aioli. Topped with spicy tuna, king crab, coconut-garlic sauce, scallion, tobiko	25	<b>BLOWIN' SMOKE</b> Salmon skin, cucumber, pineapple, green onion. Topped with salmon, chipotle aioli, tobiko, micro cilantro	22
<b>MASKED HABANERO</b> Spicy salmon, avocado, pickled pear. Topped with yellowtail, mandarin-habanero purée, tobiko, microgreens	23	<b>RED TORO</b> Yellowtail, cucumber, scallion. Topped with negi-toro, tobiko, sweet soy, microgreens	24
<b>BUTTERFLY</b> Spicy salmon, avocado, jalapeño. Topped with escolar, mango & citrus salsa, ponzu sauce, tobiko, togarashi, micro cilantro	22	<b>SAIGON</b> Tuna, salmon, shrimp, lettuce, cilantro, cucumber, rolled in rice paper. Topped with wasabi dressing (riceless roll)	21

### SEASONAL ROLLS

#### DUE DILIGENCE

Hamachi, asparagus, jalapeno. Topped with smoked salmon, garlic-dill aioli, ikura  
25

#### RYUJIN

Hamachi, cucumber. Topped with binchotan-seared chu toro, butter shoyu, chives  
28

#### KOSHŌ

Tempura shrimp, avocado, cucumber, shiso, yuzu-kosho aioli. Topped with hamachi, ikura  
22

#### BEETLEJUICE, BEETLEJUICE

Roasted beets, apple slaw. Topped with grilled eggplant, pumpkin-coconut puree, pea shoots  
15

# CLASSIC ROLLS

## RAW

<b>NEGI-TORO</b> Fatty tuna, scallion <i>(Ask for availability)</i>	14
<b>CRUNCHY SALMON</b> Spicy salmon, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko	15
<b>CRUNCHY TUNA</b> Spicy tuna, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko	16
<b>AMIGO</b> Yellowtail, scallion, jalapeño, avocado. Topped with cilantro	14
<b>SPICY SCALLOP</b> Scallop, cucumber, masago, tempura crunch, spicy aioli. Topped with unagi sauce	17
<b>RAINBOW</b> Crab stick, avocado, cucumber. Topped with tuna, salmon, yellowtail, albacore, tobiko, seasonal microgreens	22
<b>SPICY TUNA</b> Avocado	13
<b>SPICY SALMON</b> Avocado	12
<b>ALASKAN</b> Salmon, avocado	12
<b>YELLOWTAIL</b> Avocado, scallion	12

## VEGETARIAN ROLLS

<b>SHIITAKE MUSHROOM TEMPURA</b> Organic shiitake, sweet aioli, unagi sauce	11
<b>VEGETABLE TEMPURA</b> Sweet potato, carrot, avocado, sweet aioli, unagi sauce	11

## VEGAN ROLLS

<b>PETAL TO THE METAL</b> Broccolini, avocado, apple, almonds. Topped with miso-eggplant, balsamic glaze, brussels sprout petals, alfalfa sprouts	17
<b>NUTTY VEGAN</b> Grilled zucchini, avocado. Topped with fried tofu, sweet chili sauce, toasted peanuts, micro cilantro	17
<b>AVOCADO ROLL</b>	8
<b>ASPARAGUS ROLL</b>	7
<b>CUCUMBER ROLL</b>	6
<b>SPICY BOK CHOY ROLL</b> Unagi sauce	9

## COOKED

<b>BAGEL</b> Deep fried Philly roll with unagi sauce, spicy aioli, wasabi aioli	15
<b>SPICY GODZILLA</b> Shrimp tempura, avocado, cream cheese, spicy aioli. Topped with tempura crunch, masago, unagi sauce	16
<b>VOLCANO</b> California roll, cream cheese. Topped with crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, scallion, masago	22
<b>SUPER VOLCANO</b> Grouper tempura, cream cheese, avocado. Topped with shrimp, scallop, crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, scallion, masago	25
<b>SPIDER</b> Tempura jumbo soft shell crab, mixed greens, avocado, cucumber, spicy aioli, unagi sauce, masago*	20
<b>CALIFORNIA</b> Crab stick, cucumber, avocado With king crab +6	11
<b>CHICKEN TEMPURA</b> Avocado, sweet aioli, unagi sauce	10
<b>SHRIMP TEMPURA</b> Avocado, sweet aioli, unagi sauce	12
<b>PHILLY</b> Cold smoked salmon, avocado, cream cheese	12.5
<b>DRAGON</b> Shrimp tempura, cucumber, spicy aioli. Topped with eel, avocado, unagi sauce	21

## SUBSTITUTES

<b>FORBIDDEN RICE+3</b> Full of antioxidants + vitamins
<b>HAND ROLL</b> Available for certain rolls at no charge
<b>RICE PAPER +2</b>

## ADD-ONS

Avocado +1.5
Cream cheese +0.5
Cucumber +0.5
Jalapeño +0.5

## SIDES

Avocado 3	Wasabi 0.5	Unagi sauce 1
Aioli 1 <i>(spicy, sweet or wasabi)</i>	Ginger 0.5	Sriracha 0.5

# NIGIRI & SASHIMI

## RAW

**MAGURO**  
Bluefin tuna 14 | Bigeye tuna 12

**CHU-TORO**  
Tuna belly *(ask for availability)* 16

**HAMACHI**  
Yellowtail 10

**SAKE**  
Salmon 10

**KAMPACHI**  
Hawaiian amberjack 12

**BINTORO**  
Seared albacore 11

**MADAI**  
Japanese red snapper 12

**LOUP DE MER**  
Mediterranean sea bass 11

**SUZUKI**  
Striped bass 10

**KATSUO**  
Skipjack tuna 11

**ESCOLAR**  
Walu walu 10

**HIRAME**  
Fluke 10

**HOTATE HOKKAIDO**  
Hokkaido jumbo sweet scallop.  
One scallop (sliced) 14

**AMAEBI**  
Jumbo sweet shrimp with fried  
heads 13

**TOBIKO**  
Flying fish roe 10

**IKURA**  
Salmon roe 12

**UNI**  
Sea Urchin *(ask for availability)* MP

## COOKED

**INARI**  
Fried bean curd 7

**UNAGI**  
Fresh water eel 12

**TAKO**  
Octopus 10

**KANI**  
King crab 12

**TAMAGO**  
Japanese Omelette *(ask for  
availability)* 8

## NIGIRI & SASHIMI DINNERS

**SASHIMI DINNER**  
18 pieces Chef's choice served with sushi rice  
42

**SUSHI DINNER**  
9 pieces of nigiri Chef's choice  
34

**SUSHI & SASHIMI DINNER**  
8 nigiri, 8 sashimi Chef's choice  
42

**VEGAN SUSHI DINNER**  
8 pieces, avocado maki Chef's choice  
24

**CHIRASHI**  
Assorted sashimi served over sushi rice  
34