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EVERY BITE A

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MASTERPIECE

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SIGNATURE DISHES

FRIED OYSTERS yuzu kosho, oyster béchamel, serrano pepper	8	CRISPY BRUSSELS SPROUTS SALAD ✓ Fuji apple, radicchio, miso vinaigrette, walnut, golden raisen	16	STICKY WAGYU BEEF RIBS Calabrian chili sweet & sour, sesame crunch	27
GRILLED BOK CHOY ✓ Cumin black vinegar gastrique, crispy shallots	15	HAMACHI JALAPEÑO Ponzu, wasabi aioli, sriracha, tobiko	16	SMOKED PORK BELLY Edamame purée, Chinese five spice jus, pork chicharrones	34
MUSHROOM OKONOMIYAKI Savory Japanese pancake, crème de champignons, smoked turnip purée	18	SPICY TUNA CRISPY RICE Spicy tuna, jalapeño, wasabi aioli	25	CHICKEN TSUKUNE Yuzu sabayon, charred scallion	22
PRIME BEEF TARTARE Seasonal accoutrements	21	DUCK CONFIT DUMPLINGS Duck consommé, braised leeks, cherry chili crisp oil	21	PRIME NEW YORK STRIP Celeriac aligot, kumquat marmalade, bordelaise	45
CHICKEN MOUSSE STUFFED JALAPEÑOS Frisée and herb salad, sesame vinaigrette	13	LOBSTER THERMIDOR Lobster fondue, tarragon, kumquat, lobster toast	38	MISO Organic shiro-miso, wakame, tofu, scallion	4.5
				EDAMAME ✓	9

SIGNATURE ROLLS

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

SEASONAL ROLLS

SMOKE SHOW

Tempura salmon, pickled peppers, avocado. Topped with escolar, paprika lime aioli, smoked salmon skin crisp, micro cilantro

25

WINTER ABROAD

Pressed roll with spicy tuna, jalapeño, avocado. Topped with salmon, smoked salmon mousse, ikura, dill

25

DUCK N' ROLL

Duck confit, arugula, pickled apple. Topped with avocado, kumquat relish, chili thread

24

BOK TO THE FUTURE

Spicy bok choy, charred shishito pepper. Topped with zucchini, white miso hummus, crispy shallots

17

CLASSIC ROLLS

RAW

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

VEGETARIAN ROLLS

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

VEGAN ROLLS

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

COOKED

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

SUBSTITUTES

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

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 **V**
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 **V**
8 pieces, avocado maki Chef's choice
24

CHIRASHI
Assorted sashimi served over sushi rice
34