

SIGNATURE DISHES

FRIED OYSTERS yuzu kosho, oyster béchamel, serrano pepper <i>add caviar +10</i>	10	CRISPY BRUSSELS SPROUTS SALAD ✓ Fuji apple, radicchio, miso vinaigrette, walnut, golden raisen	18	STICKY WAGYU BEEF RIBS Calabrian chili sweet & sour, sesame crunch	30
GRILLED BOK CHOY ✓ Cumin black vinegar gastrique, crispy shallots	15	HAMACHI JALAPEÑO Ponzu, wasabi aioli, sriracha, tobiko	17	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	27	CHICKEN TSUKUNE Yuzu sabayon, charred scallion	22
PRIME BEEF TARTARE Seasonal accoutrements	23	DUCK CONFIT DUMPLINGS Duck consommé, braised leeks, cherry chili crisp oil	21	PRIME NEW YORK STRIP Celery stalk, kumquat marmalade, bordelaise	46
CRAB CAKE CROQUETTES Hook's 5-year Cheddar, dill tartare sauce, caviar, celery-daikon salad	30	LOBSTER THERMIDOR Lobster fondue, tarragon, kumquat, lobster toast	38	MISO Organic shiro-miso, wakame, tofu, scallion	6
				EDAMAME ✓	9

SIGNATURE ROLLS

SALMON LOVER Spicy salmon, avocado, cucumber. Topped with seared salmon, ikura, ponzu sauce, togarashi, microgreens	23	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	28	TIGER Spicy tuna, avocado, cucumber. Topped with yellowtail, jalapeño, wasabi aioli, ikura, micro cilantro	26
MERMAID Shrimp tempura, avocado, pickled jalapeño, mango. Topped with spicy tuna, strawberries, kiwi sauce	23	TROPIC THUNDER Spicy salmon, avocado, jalapeño, grilled pineapple. Topped with seared tuna, orange miso glaze, ikura, micro cilantro	26
TSUNAMI Shrimp tempura, avocado, jalapeño, cream cheese, spicy aioli. Topped with spicy tuna, king crab, coconut-garlic sauce, scallion, tobiko	27	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	24	RED TORO Yellowtail, cucumber, scallion. Topped with negi-toro, tobiko, sweet soy, microgreens	26
BUTTERFLY Spicy salmon, avocado, jalapeño. Topped with escolar, mango & citrus salsa, ponzu sauce, tobiko, togarashi, micro cilantro	23	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
27

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
18

CLASSIC ROLLS

RAW

NEGI-TORO Fatty tuna, scallion <i>(Ask for availability)</i>	16
CRUNCHY SALMON Spicy salmon, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko	16
CRUNCHY TUNA Spicy tuna, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko	18
AMIGO Yellowtail, scallion, jalapeño, avocado. Topped with cilantro	15
SPICY SCALLOP Scallop, cucumber, masago, tempura crunch, spicy aioli. Topped with unagi sauce	19
RAINBOW Crab stick, avocado, cucumber. Topped with tuna, salmon, yellowtail, albacore, tobiko, seasonal microgreens	24
SPICY TUNA Avocado	15
SPICY SALMON Avocado	13
ALASKAN Salmon, avocado	13
YELLOWTAIL Avocado, scallion	13

VEGETARIAN ROLLS

SHIITAKE MUSHROOM TEMPURA Organic shiitake, sweet aioli, unagi sauce	12
VEGETABLE TEMPURA Sweet potato, carrot, avocado, sweet aioli, unagi sauce	12

VEGAN ROLLS

PETAL TO THE METAL ✓ Broccolini, avocado, apple, almonds. Topped with miso-eggplant, balsamic glaze, brussels sprout petals, alfalfa sprouts	18
NUTTY VEGAN ✓ Grilled zucchini, avocado. Topped with fried tofu, sweet chili sauce, toasted peanuts, micro cilantro	18
AVOCADO ROLL ✓	8
ASPARAGUS ROLL ✓	7
CUCUMBER ROLL ✓	6
SPICY BOK CHOY ROLL ✓ Unagi sauce	9

COOKED

BAGEL Deep fried Philly roll with unagi sauce, spicy aioli, wasabi aioli	16
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	23
SUPER VOLCANO Grouper tempura, cream cheese, avocado. Topped with shrimp, scallop, crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, scallion, masago	26
SPIDER Tempura jumbo soft shell crab, mixed greens, avocado, cucumber, spicy aioli, unagi sauce, masago*	21
CALIFORNIA Crab stick, cucumber, avocado With king crab +6	12
CHICKEN TEMPURA Avocado, sweet aioli, unagi sauce	11
SHRIMP TEMPURA Avocado, sweet aioli, unagi sauce	13
PHILLY Cold smoked salmon, avocado, cream cheese	13
DRAGON Shrimp tempura, cucumber, spicy aioli. Topped with eel, avocado, unagi sauce	23

SUBSTITUTES

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

ADD-ONS

Avocado +2.5
Cream cheese +1
Cucumber +1
Jalapeño +1

SIDES

Avocado 4	Fresh Wasabi 6	Unagi sauce 1
Aioli 1 <i>(spicy, sweet or wasabi)</i>	Ginger or Wasabi 0.5	Sriracha 0.5

NIGIRI & SASHIMI

RAW

MAGURO

Bluefin tuna 15 | Bigeye tuna 13

CHU-TORO

Tuna belly *(ask for availability)* 17

HAMACHI

Yellowtail 12

SAKE

Salmon 10

KAMPACHI

Hawaiian amberjack 12

BINTORO

Seared albacore 11

MADAI

Japanese red snapper 12

SUZUKI

Striped bass 10

KATSUO

Skipjack tuna 11

ESCOLAR

Walu walu 10

HIRAME

Fluke 10

TOBIKO

Flying fish roe 11

HOTATE HOKKAIDO

Hokkaido jumbo sweet scallop.
One scallop (sliced) 15

AMAEBI

Jumbo sweet shrimp with fried heads 15

IKURA

Salmon roe 13

UNI

Sea Urchin *(ask for availability)* MP

COOKED

INARI **V**

Fried bean curd 7

UNAGI

Fresh water eel 12

TAKO

Octopus 12

KANI

King crab 13

TAMAGO

Japanese Omelette *(ask for availability)* 8

NIGIRI & SASHIMI DINNERS

SASHIMI DINNER

18 pieces Chef's choice served with sushi rice
55

SUSHI DINNER

9 pieces of nigiri Chef's choice
40

SUSHI & SASHIMI DINNER

8 nigiri, 8 sashimi Chef's choice
55

VEGAN SUSHI DINNER **V**

8 pieces, avocado maki Chef's choice
25

CHIRASHI

Assorted sashimi served over sushi rice
40

add freshly grated wasabi root +6