

SIGNATURE DISHES

GRILLED OYSTERS Ramp & chive mignonette, brioche bread crumbs	10	CRISPY BRUSSELS SPROUTS SALAD ✓ Fuji apple, radicchio, miso vinaigrette, walnut, golden raisin	18	SMOKED PORK BELLY Edamame purée, Chinese five spice jus, orange supremes	34
GRILLED BOK CHOY ✓ Cumin black vinegar gastrique, crispy shallots	15	FRIED CHICKEN WINGS Kimchi béarnaise, brûléed lemon <i>add caviar +10</i>	16	LARDO BRUSHED SCALLOPS White asparagus, lardon, wild garlic, garlic chips	39
SHORT RIB DUMPLINGS Lemongrass garlic gastrique, grilled scallion, chili crisp oil	21	CHARCOAL GRILLED SALMON COLLAR & SWEET PEAS Pea shoots, salmon roe, smoked fumet	26	CHARCOAL GRILLED STEAK Sichuan peppercorn au poivre, charred gai lan, broccoli purée	46
PRIME BEEF TARTARE Seasonal accoutrements	23	STICKY WAGYU BEEF RIBS Calabrian chili sweet & sour, sesame crunch	30	EDAMAME ✓ Togarashi salt, sesame <i>add chili crisp upon request</i>	9
HAMACHI JALAPEÑO Ponzu, wasabi aioli, sriracha, tobiko	17	CRAB CAKE CROQUETTES Hook's 5-year Cheddar, dill tartare sauce, caviar, celery daikon salad	30	MISO Organic shiro-miso, wakame, tofu, scallion	6
SPICY TUNA CRISPY RICE Spicy tuna, jalapeño, wasabi aioli	27				

SIGNATURE ROLLS

SALMON LOVER Spicy salmon, avocado, cucumber. Topped with seared salmon, ikura, ponzu sauce, togarashi, microgreens	23	TIGER Spicy tuna, avocado, cucumber. Topped with yellowtail, jalapeño, wasabi aioli, ikura, micro cilantro	26
FIRECRACKER Deep fried roll with spicy salmon, avocado. Topped with spicy tuna, tempura crunch, scallion, tobiko	28	TROPIC THUNDER Spicy salmon, avocado, jalapeño, grilled pineapple. Topped with seared tuna, orange miso glaze, ikura, micro cilantro	26
MERMAID Shrimp tempura, avocado, pickled jalapeño, mango. Topped with spicy tuna, strawberries, kiwi sauce	23	SMOKE SHOW Tempura salmon, pickled peppers, avocado. Topped with escolar, paprika lime aioli, smoked salmon skin crisp, micro cilantro	25
TSUNAMI Shrimp tempura, avocado, jalapeño, cream cheese, spicy aioli. Topped with spicy tuna, king crab, coconut-garlic sauce, scallion, tobiko	27	BLISS Yellowtail, scallion, cucumber, avocado. Topped with salmon, Fresno pepper, roasted peanut Swiss chard chutney, ikura, fried leeks	24
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
RED TORO Yellowtail, cucumber, scallion. Topped with negi-toro, tobiko, sweet soy, microgreens	26		

SEASONAL ROLLS

JADED QUEEN

Shrimp tempura, avocado, mango, pickled jalapeño. Topped with smoked salmon, spiced green goddess dressing, tobiko
24

SPRING FLING

Pressed roll with spicy salmon, avocado, jalapeño. Topped with tuna, pineapple habanero mousse, cilantro microgreens
25

PERUVIAN COAST

Tiger shrimp, avocado, cucumber. Topped with hamachi, aji amarillo aioli, scallop ceviche, pickled red onion
28

COLLARED MY WORLD

Collard green wrap, black rice, crispy katsu tofu, red pepper, avocado, asparagus, mango. Topped with tamarind-peach chutney, alfalfa sprouts, radicchio
18

CLASSIC ROLLS

RAW

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

VEGETARIAN ROLLS

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

VEGAN ROLLS

BOK TO THE FUTURE 	18
Spicy bok choy, charred shishito pepper. Topped with zucchini, white miso hummus, crispy shallots	
NUTTY VEGAN 	18
Grilled zucchini, avocado. Topped with fried tofu, sweet chili sauce, toasted peanuts, micro cilantro	
AVOCADO ROLL 	8
ASPARAGUS ROLL 	7
CUCUMBER ROLL 	6
SPICY BOK CHOY ROLL 	9
Unagi sauce	

COOKED

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

SUBSTITUTES

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

SOY PAPER +2

SIDES

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

ADD-ONS

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

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

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

8 pieces, avocado maki Chef's choice
25

add freshly grated wasabi root +6

CHIRASHI

Assorted sashimi served over sushi rice
40