

SIGNATURE DISHES

HAMACHI JALAPEÑO Ponzu, wasabi aioli, sriracha, tobiko	17	SHORT RIB DUMPLINGS Lemongrass garlic gastrique, grilled scallion, chili crisp oil	21	KOREAN SHORT RIB SKEWER Gochujang aioli, napa cabbage, purple radish, sesame crunch	22
SPICY TUNA CRISPY RICE Spicy tuna, jalapeño, wasabi aioli	27	MUSHROOM WONTONS Crispy wontons, mushroom velouté, cream cheese, chives, fried enoki mushrooms	14	STEAK FRITES American wagyu skirt steak, szechuan au poivre, sweet chili ketchup, wasabi & nori dusted frites	31
CRISPY BRUSSELS SPROUTS SALAD ✓ Honeycrisp apple, radicchio, miso vinaigrette, walnut, golden raisin	18	TOFU AGEDASHI ✓ Fried marinated tofu, bok choy, enoki mushrooms, dashi ponzu, pickled shallots, ginger chili oil, scallion	15	EDAMAME ✓ Sea Salt <i>add chili crisp upon request</i>	9
BARBECUED CARROTS Smoked carrots, carrot top gremolata, pickled gooseberries, almonds, radish	14	TOKYO HOT BAO BUNS Fried chicken, bread and butter pickles, sriracha mayo, cabbage slaw, tokyo hot sauce	19	MISO Organic shiro-miso, wakame, tofu, scallion	6
SMOKED WHITEFISH KALE CAESAR Purple kale, Parmigiano Stravecchio, black garlic Caesar, bonito breadcrumbs	16				

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

SUNFIRE
Albacore, avocado, cucumber. Topped with tuna, puffed rice, sweet potato crema, aji amarillo aioli
28

PURPLE REIGN
Albacore, avocado, jalapeño. Topped with yellowtail, walnut shrimp salad, purple potato, kalamata olive aioli
27

PINK FLAMINGO
Salmon, asparagus. Topped with escolar, smoked salmon mousse, chili threads
24

COLLARD ME GREEN ✓
Forbidden black rice, collard greens, marinated tofu, roasted red & poblano peppers, asparagus, avocado. Topped with poblano hummus, pickled red onion, radish, crispy wonton
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

BOK TO THE FUTURE V Spicy bok choy, charred shishito pepper. Topped with zucchini, white miso hummus, crispy shallots	18
NUTTY VEGAN V Grilled zucchini, avocado. Topped with fried tofu, sweet chili sauce, toasted peanuts, micro cilantro	18
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	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

ESCOLAR
Walu walu 10

HIRAME
Fluke 10

TOBIKO
Flying fish roe 11

MADAI
Japanese red snapper 12

SUZUKI
Striped bass 10

SAKE
Salmon 10

KAMPACHI
Hawaiian amberjack 12

BINTORO
Seared albacore 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

CHIRASHI
Assorted sashimi served over sushi rice
40

add freshly grated wasabi root +6