

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	FRIED CALAMARI Sesame squid ink aioli, pickled sweet peppers, herb salad, lemon	16	STEAK FRITES Prime flat iron, Sichuan peppercorn au poivre, nori frites, sweet chili ketchup, shiso	34
CRISPY BRUSSELS SPROUTS SALAD ✓ Honeycrisp apple, radicchio, miso vinaigrette, walnut, golden raisin	18	MAPO TOFU ✓ Marinated fried tofu, shiitake, gai lan, scallion, sesame seeds, chili threads <i>add heritage pork +5</i>	15	TOGARASHI FRITES Black garlic aioli	8
BLISTERED GREEN BEANS Lime fish sauce vinaigrette, garlic, cashews, confit leeks	14	CHICKEN KARAAGE Chili masa-fried chicken, cotija, guajillo aioli, epazote, cilantro, lime	14	EDAMAME ✓ Sea Salt <i>add chili crisp upon request</i>	9
OKINAWA SWEET POTATO Pumpkin-coconut curry, pepita chili crisp, pickled cranberries, coconut Greek yogurt, chives	14	BEEF FRIED RICE Short rib, maitake, puffed wild rice, poached egg, pea shoots, sesame seeds, green onion	21	MISO Organic shiro-miso, wakame, tofu, scallion	6

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

PAELLA ROLL Tempura shrimp, chorizo sausage, roasted peppers, smoked mussels. Topped with spicy tuna, saffron aioli, micro cilantro, chili threads	25
RESTING WITCH FACE Spicy tuna, cucumber, avocado. Topped with Okinawa sweet potato, pumpkin tiger's milk, pomegranate whitefish ceviche	24
NIGHT OF THE LIVING VEG ✓ Asparagus, avocado, apple. Topped with katsu eggplant, red pepper hummus, fried leeks	18
PEARANORMAL ACTIVITY Spicy salmon, avocado, cucumber. Topped with seared salmon, Asian pear slaw, maple habanero glaze	23

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

SUNKISSED 	18
Fried tofu, pickled jicama, avocado. Topped with marinated watermelon, bok choy slaw, watermelon gochujang vinaigrette	
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

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