

STARTERS

miso soup tofu, green onion	3	fried ika fried calamari, japanese chili powder, chili aioli	10	cucumber salad pickled cucumber, seaweed, vinaigrette	6
edamame sea salt	4	brussels sprouts ginger soy reduction, furikake	8	pork gyoza (6pc) pork dumplings, gyoza sauce	8
spicy edamame garlic, japanese seasoning, lemon juice	6	seaweed salad seaweed, sesame seeds	6	diced shrimp tempura fried shrimp, japanese seasoning, chili aioli	12
hand wrapped shumai pork shumai, fried garlic, green onions, xo sauce	10				

HOT DISHES

chicken katsu panko breaded, katsu sauce, house salad	12	pan seared strip (10oz) new york strip, beech mushroom, grilled bok choy, mushroom cream sauce	24
chicken udon chicken thigh, udon noodles, mixed veggies	12	fish and chips pacific cod, yucca chips, japanese tartar sauce	13
gyu nabe crispy rice, sliced ribeye, maitake mushrooms	14	foie gras hudson valley foie gras, seasonal pairings	18
taraba king crab, celery root puree, cherry tomatoes	17	pan seared salmon smoked sunchoke puree, herb pecan pesto, seasonal grilled vegetable	19
wagyu hot stone american wagyu, roasted sesame salt, smoked ponzu	22	king crab mac and cheese king crab, miso mornay, ikura, toasted panko, japanese focaccia	22

COLD DISHES

oysters two ways east coast oysters, japanese tabasco, yuzu tomato granita	17
sake ginger salmon, tomato ginger water, compressed mango, pickled red onions	16
hirame crudo flounder, white chili ponzu, yuzu tobiko	14
smoked ceviche flounder, onions, serranos, smoked avocado puree, smoked maldon salt	13
wagyu tataki american wagyu, basil pesto, ponzu reduction, fried garlic	22
hamachi kosho yellowtail, tomato oil, ponzu, serrano salt, serrano puree, garlic chip	15
yuzu salmon salad chopped salmon, yuzu vinaigrette, strawberries, candied pecans	14

ROBATA

BINCHOTAN GRILLED OR PANKO FRIED SKEWERS

chicken thigh (2ea) negi whites, tare	6	heritage pork belly (2ea) sweet onions, tare	6	asparagus sesame seeds, tare	5
ribeye (2ea) tare	8	american wagyu (2ea) tare	14	baby tako (2ea) shishito pepper	8
gulf shrimp (2ea) togarashi butter	9				

DONBURI

chicken nanban chicken katsu, japanese tartar sauce, macaroni salad	12	katsudon chicken katsu, simmered egg, soy dashi	12	gyudon sliced ribeye, yellow onions, soy dashi	14
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NON-ALCOHOLIC BEVERAGES

strawberry basil strawberry, lemonade, basil	4	orange dreamsicle orange juice, pineapple, vanilla	4
lavender lychee lychee, pineapple, cherry juice	4	honey ginger honey, lemon juice, ginger	4

SUSHI/SASHIMI

bincho *albacore tuna* 4 / 8
 maguro *tuna* 5 / 11
 sake *salmon* 4 / 9
 ikura *salmon roe* 3
 hamachi *yellowtail* 4 / 9
 sake toro *salmon belly* 5 / 11
 unagi *freshwater eel* 5
 hotate *hokkaido scallop* 5
 kanpachi *amberjack* 7 / 14

foie gras *duck liver* 9
 tarabagani *king crab* 6
 wagyu tartare *a5 wagyu* 9
 bf akami *bluefin tuna* MKT
 bf chutoro *m bluefin belly* MKT
 bf o toro *bluefin belly* MKT
 uni *sea urchin* MKT
 a5 *miyazaki wagyu* MKT

*price reflects one nigiri piece / three sashimi slices

SETS

nigiri set *four or seven kind* 17 / 28
 sashimi set *three or five kind* 23 / 44
 bluefin tuna sashimi experience *akami, chu toro, o toro* MKT
 toyosu market sashimi *three kind* 29
 belly flight *hamachi belly, bf o toro, seasonal salmon belly* 42
 i want it all *ten kind sashimi* 85

SPECIALTY MAKI

flying tobiuo <i>snow crab mix, white fish, salmon, garlic chips, chili aioli, ponzu</i>	14	sumo sumo <i>shrimp tempura, seared salmon belly, spicy tuna, tempura crunch, spicy garlic soy</i>	16
electric eel <i>panko fried unagi, cream cheese, mangos, mango puree</i>	15	super shaggy <i>panko breaded shrimp, serrano, cucumber, chili aioli</i>	14
tokyo city lights <i>peppered tuna, serrano, asparagus, sunchoke chips, honey wasabi, ponzu</i>	15	elvis presley <i>soft shell crab, cucumber, salmon, crab mix, yucca chips, chili aioli</i>	16
fire mountain <i>tempura fried spicy tuna, seaweed salad, chili aioli, unagi sauce</i>	13	texas two step <i>72 hour sous vide short rib, grilled shishito, white truffle aioli, ponzu reduction</i>	16
steve-o <i>tempura fried snow crab mix, cream cheese, serrano, chili aioli, ponzu</i>	13	spring bonsai <i>pickled serrano, yellowtail, cucumber, plum salt, ponzu vinaigrette</i>	13
rising sun <i>negi toro, lemon slice, cucumber, salmon, soy dashi, aka kosho</i>	16	ceviche maki <i>hamachi, cucumber, kani, guac, pico, chili lime soy</i>	12
garden of eden <i>oshinko, guacamole, fried carrots, nori rice chips, serrano puree</i>	15	shiso crunchy <i>citrus seasoned salmon, avocado, tuna, shiso, spicy garlic soy, crispy shallots</i>	14

TRADITIONAL MAKI

spicy sake maki <i>salmon, shiso, aka kosho</i>	7	negihama <i>yellowtail, cucumber, negi dare</i>	7	tuna guac <i>bf akami, tempura crunch, serrano guac</i>	7
spicy tuna <i>cucumber, avocado, tempura crunch</i>	8	negi toro <i>toro, green onion, fresh wasabi</i>	9		

*more traditional maki available upon request; ask server for details

DESSERT

brownie mousse cake <i>cafe sua da mousse, candied pecan, caramel popcorn, miso caramel, vanilla ice cream</i>	12	banana meringue <i>banana cake, coffee banana meringue buttercream, coffee semifreddo, maple tuile</i>	11
pink matcha cake <i>strawberry cream cheese frosting, rice crunch, vanilla ice cream, matcha condensed milk</i>	11	macaron flight <i>in house made, seasonal flavors</i>	7

TASTING MENU

eight course 75 per person
 wine pairing 30 per person

A collection of our signature dishes composed to encompass and deliver our passion, love, and vision. Includes a variety of tastings from our kitchen and sushi bar. Dessert included.