



CHEF’S SELECTIONS

Choices may vary. Add UNI for \$8

SASHIMI THREE \$18
2pcs each of bluefin tuna, salmon, yellowtail

SASHIMI FIVE \$25
2pcs each of bluefin tuna, salmon, yellowtail,
amberjack, scallop

SASHIMI PLATTER \$32
15pieces

SASHIMI DELUXE \$42
20 pieces

CHIRASHI DON \$26
10pcs of sashimi, rice with toppings

NIGIRI FIVE \$18
tuna, salmon, yellowtail, amberjack, scallop

NIGIRI PLATTER \$28
7 pieces, california roll

NIGIRI DELUXE \$40
premium 10 pieces, toro takuwan roll

ULTIMATE NIGIRI THREE \$27
bluefin toro, A5 wagyu, sweet shrimp

Stay connected
INSTAGRAM



SIGNATURE ROLL

DEVIL’S BREATH “AKUMA NO TOIKI” \$15
spicy tuna, serrano, cucumber topped with
seared tuna, spicy aioli, garlic chips, spicy tobiko

FOUR SEASONS “SHIKI” \$15
tuna, salmon, yellowtail, unagi inside and out-
side, topped with fried gobo

KISS OF JUJU “JUJU NO KISU” \$15
crunchy scallop tempura, avocado, mayo, topped
with fresh scallop, salmon, strawberry

GREEN TYPHOON “MIDORI NO TAIFU” \$15
soft shell crab, cream cheese, topped with
shrimp, eel, spicy aioli, aonori, crispy onion

TREASURE BOX “TAMATE BAKO” \$18
hickory smoked boxed sushi, topped with unagi,
salmon, avocado, tempura cracker, masago

MIND OF ZEN “ZEN NO KOKORO” \$15
white fish tempura, cucumber, mayo, topped
with yellowtail, shiso, wasabi tobiko, ponzu with
grated ginger

TROPICAL DELIGHT \$14
salmon, mango, crab salad, goat cheese, panko
fried, mango

CRUNCHY 14TH \$14
tuna, salmon, yellowtail, cream cheese, flash
fried, yuzu ponzu

BAGEL TEMPURA \$15
smoked salmon, avocado, cream cheese, spicy
aioli, kabayaki glaze, flash fried

SALMON TRINITY \$15
spicy salmon, cucumber, topped with seared
smoked salmon, salmon skin salad, sesame
dressing

FIRE CRACKER \$13
spicy aioli, tempura flake topped with spicy tuna,
wasabi tobiko

DOUBLE SHRIMP ROLL \$14
shrimp tempura, crab flake, cream cheese,
boiled shrimp, kabayaki glaze

ENDLESS LAVA \$14
california roll baked with scallop, lobster, chili
string, masago, mayo, white onion, eel sauce

YELLOW JACKET \$17
yellow soy paper, soft shell crab, crawfish and
crab salad, avocado, cucumber, black tobiko

SWIRLING EEL \$15
eel tempura, mayo, cucumber topped with eel,
avocado, arare

MIDTOWN BLAZE \$15
spicy tuna, crab salad, topped with seared
salmon, tuna, yellowtail, spicy mayo, ponzu,
serrano, black tobiko, crispy onion

SUPREME ROLL

SEXY LANGOSTA \$35
lobster tempura, cucumber, lobster & crab
salad, topped with shrimp, avocado

THE A5 WAGYU \$42
soft shell crab tempura, cucumber, avocado
lobster & crab salad topped with yakiniku glaze,
green onion, garlic chips

TRUFFLE ON TORO \$32
crunchy tempura mix, topped with spicy toro,
black truffle slices, truffle salt

CLASSIC ROLL

TUNA ROLL \$7

SPICY TUNA ROLL \$7.50

CALIFORNIA ROLL \$7

YELLOWTAIL ROLL \$7

CRUNCHY SALMON ROLL \$7.50

CRUNCHY YELLOWTAIL ROLL \$7.50

EEL CUCUMBER ROLL \$8

LOBSTER ROLL \$8.50
avocado, mayo, shichimi

PHILLY ROLL \$8
smoked salmon, avocado, cream cheese

SPICY CRUNCHY SHRIMP \$7.50
cucumber, spicy aioli, tempura crunch

SHRIMP TEMPURA ROLL \$9.50
cucumber, mayo

RAINBOW ROLL \$13.50
california roll, tuna, salmon, yellowtail

SPIDER ROLL \$11.50
soft shell crab, cucumber, avocado, mayo

VEGGIE ROLL

AVOCADO \$4.50

AVOCADO CUCUMBER \$5.50

VEGETABLE TEMPURA \$8
sweet potato, japanese pumpkin

VEGGIE DRAGON \$10
pickles, carrot, cucumber topped with inari
fried tofu, avocado

EXTRA
PICKLED WASABI \$4
Wasabi / Ginger / Sauces \$1

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% GRATUITY ON A PARTY OF 5 OR MORE. PLEASE INFORM YOUR SERVER OF ALL ALLERGIES. DUE TO CROSS CONTACT, WE MAY NOT BE ABLE TO
ACCOMMODATE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION.

IZAKAYA BITES

RAW

OTORO SPOONS

smoked uni, truffle vinaigrette, scallion, ikura, 3spoons

\$17

CRISPY RICE

spicy tuna, garlic chili oil, serrano, cilantro

\$14

HAMACHI SERRANO

yellowtail, yuzu tobiko, yuzu soy vinaigrette

\$15

SEAFOOD

CHAWANMUSHI

steamed dashi egg, shrimp, mushroom, bok choy, edamame

\$9

TAKOYAKI

octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori seaweed

\$8

MENTAI CHEESE WRAP

spicy cod egg, cream cheese, wrapped with wonton skin and fried, sweet chili dip

\$8

ASSORTED TEMPURA

deep fried shrimp & vegetables, dipping sauce

\$10

GARLIC FRIED CALAMARI

squid legs, garlic chili sauce

\$14

GRILLED CALAMARI

whole, homemade teriyaki glaze, mayo, shichimi pepper

\$20

HAMACHI KAMA

grilled yellowtail collar, ponzu, grated daikon

\$19

MISO GINDARA

grilled cod, marinated in special miso paste for 3 days

\$22

MEAT

WAGYU GYOZA

wagyu beef, cabbage, garlic, ginger, green onions, truffle soy sauce, 5pcs

\$15

A5 WAGYU

cooked medium, yellow onion, mustard soy sauce

\$20

KARAAGE FRIED CHICKEN

soy sauce & garlic marinated, spicy garlic dip

\$8

SPICY CHEESE KARAAGE

soy garlic fried chicken, mozzarella, scallion, garlic chili

\$9

GYU TATAKI

seared medium-rare beef slices, garlic onion ponzu, served chilled

\$17

OKONOMI YAKI

pancake, pork belly, cabbage, egg, scallion, aonori, bonito flake

\$13

VEGETABLE

SEAWEED SALAD

seaweed, sesame oil & seeds

\$ 6

EDAMAME

green soy bean with sea salt

\$ 6

GARLIC EDAMAME

garlic chili flakes

\$7

CHILLED SPICY CUCUMBER

garlic chili miso, hot sesame oil

\$6

SAUTÉED SHISHITO PEPPER

Japanese pepper, sukiyaki sauce, bonito flake

\$8

SOUP

MISO SOUP

scallion, seaweed, tofu

\$ 4

MUSHROOM MISO

shiitake, shimeji, enoki, seaweed

\$ 8

RAMEN	
soft boiled egg, bok choy, kikurage mushroom, scallion	
KOTTERI TONKOTSU (spicy available)	\$16
thick pork broth, braised pork chashu	
YUZU SHOYU	\$16
soy sauce base broth, slow cooked chicken chashu	
RAMEN & KATSU	\$24
Tonkotsu or Yuzu Shoyu	
Chicken or Organic pork cutlet+\$1.50	
RAMEN + TWO	\$25
Kotteri Tonkotsu or Yuzu Shoyu	
Select two sushi rolls (6 pcs each)	
Crunchy salmon, Crunchy yellowtail, California, Spicy tuna	
MINI RICE BOWL	
JAPANESE KATSU CURRY	\$16
chicken or organic pork loin fried cutlet +\$1.5	
GYU DON	\$16
sliced beef, pickles, sukiyaki broth	
KUROBUTA KATSUDON	\$19
berkshire black pork cutlet simmered with egg, yellow onion, dashi broth	
NOODLE	
KINOKO UDON	\$16
shiitake, shimeji, enoki, ankake thickened broth, soy sauce broth, tempura	
NABEYAKI UDON	\$18
chicken, napa, scallion, seaweed, egg, tempura	
BEEF CURRY UDON	\$18
sliced beef, napa, scallion, seaweed, egg, tempura	
SIZZLING SUKIYAKI UDON	\$18
sliced beef, yellow onion, napa, raw egg, pickles, tempura on side.	
TENZARU SOBA	\$16
chilled buckwheat noodle with a dipping sauce, scallion, wasabi, tempura	

SEASONAL SPECIAL	
tempura, 6pcs chirashi over rice served with chawanmushi (shrimp, mushroom, bok choy, edamame)	
TENZARU UDON or SOBA	
+ MINI CHIRASHI	\$28
chilled noodle, dipping broth, wasabi, scallion, seaweed	
SUKIYAKI + MINI CHIRASHI	\$35
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg	
DINNER SET	
TEPPAN TERIYAKI	\$23
slow cooked chicken breast or salmon fillet +\$2	
buttered corn, satsuma potato tempura, shishito pepper	
SASHIMI & UDON	\$24
Sashimi 6pcs	
California roll or Nigiri 5pcs +\$6	
Udon noodle soup	
Tempura	
TRADITIONAL	\$26
Sashimi 6pcs	
Chicken or Salmon +\$2	
California roll or Nigiri 5pcs +\$6	
Tempura	
Rice & Miso soup	
HITSUMABUSHI	\$26
broiled eel over rice in stone bowl with dashi broth along with wasabi, scallion, seaweed	
Miso soup	
COTTON CANDY SUKIYAKI	\$25
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg	