



## CHEF'S SELECTIONS

Choices may vary. Add UNI for \$8

SASHIMI THREE \$20  
2pcs each of tuna, salmon, yellowtail

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

SASHIMI PLATTER \$32  
15 pieces

SASHIMI DELUXE \$42  
20 pieces

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

NIGIRI FIVE \$20  
tuna, salmon, yellowtail, amberjack, scallop

NIGIRI PLATTER \$28  
7 pieces, california roll

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

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

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INSTAGRAM



## SIGNATURE ROLL

DEVIL'S BREATH "AKUMA NO TOIKI" \$16 spicy tuna, serrano, cucumber topped with seared tuna, spicy aioli, garlic chips, spicy tobiko	FIRE CRACKER \$14 spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko
FOUR SEASONS "SHIKI" \$17 tuna, salmon, yellowtail, unagi inside and outside, topped with kabayaki glaze and fried gobo	DOUBLE SHRIMP ROLL \$15 shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze
KISS OF JUJU "JUJU NO KISU" \$16 crunchy scallop tempura, avocado, mayo, topped with fresh scallop, salmon, strawberry	ENDLESS LAVA \$15 california roll baked with scallop, lobster, chili string, masago, mayo, white onion, eel sauce
GREEN TYPHOON "MIDORI NO TAIFU" \$16 soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion, kabayaki glaze	SALMON TRINITY \$16 spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, masago, sesame dressing
TREASURE BOX "TAMATE BAKO" \$19 hickory smoked boxed sushi, topped with unagi, salmon, avocado, tempura cracker	SWIRLING EEL \$17 eel tempura, mayo, cucumber topped with eel, avocado, arare, kabayaki glaze
MIND OF ZEN "ZEN NO KOKORO" \$16 white fish tempura, cucumber, mayo, topped with yellowtail, shiso, wasabi tobiko, ponzu with grated ginger	MIDTOWN BLAZE \$17 spicy tuna, crab salad, topped with seared salmon, tuna, yellowtail, spicy mayo, ponzu, serrano, black tobiko, crispy onion
TROPICAL DELIGHT \$15 salmon, mango, crab salad, goat cheese, panko fried, mango sauce	
CRUNCHY 14TH \$15 tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu	
BAGEL TEMPURA \$16 smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried	
YELLOW JACKET \$18 yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko	

## 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 \$8
CALIFORNIA ROLL \$7
YELLOWTAIL ROLL \$7
CRUNCHY SALMON ROLL \$8
CRUNCHY YELLOWTAIL ROLL \$8
EEL CUCUMBER ROLL \$9
LOBSTER ROLL \$8 avocado, mayo, shichimi
PHILLY ROLL \$8 smoked salmon, avocado, cream cheese
SPICY CRUNCHY SHRIMP \$8 cucumber, spicy aioli, tempura crunch
SHRIMP TEMPURA ROLL \$10 cucumber, mayo
RAINBOW ROLL \$14 california roll, tuna, salmon, yellowtail
SPIDER ROLL \$12 soft shell crab, cucumber, avocado, mayo

## VEGGIE ROLL

AVOCADO \$5
AVOCADO CUCUMBER \$6
VEGETABLE TEMPURA \$9 sweet potato, japanese pumpkin
VEGGIE DRAGON \$10 pickles, carrot, cucumber topped with inari fried tofu, avocado

## EXTRA

PICKLED WASABI \$4 Wasabi / Ginger / Sauces \$1
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\*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 \$18  
smoked uni, truffle vinaigrette, scallion, ikura, 3spoons

CRISPY RICE \$15  
spicy tuna, garlic chili oil, serrano

HAMACHI SERRANO \$17  
yellowtail, yuzu tobiko, yuzu soy vinaigrette

### SEAFOOD

CHAWANMUSHI \$9  
steamed dashi egg, shrimp, mushroom, bok choy, edamame

TAKOYAKI \$8  
octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori seaweed

MENTAI CHEESE WRAP \$9  
spicy cod egg, cream cheese, wrapped with wonton skin and fried, sweet chili dip

ASSORTED TEMPURA \$12  
deep fried shrimp & vegetables, dipping sauce

GARLIC FRIED CALAMARI \$15  
squid legs, garlic chili sauce

GRILLED CALAMARI \$22  
whole, homemade teriyaki glaze, mayo, shichimi pepper

HAMACHI KAMA \$20  
grilled yellowtail collar, ponzu, grated daikon

MISO GINDARA \$23  
grilled cod, marinated in special yuzu miso paste for three days

ODEN \$12  
classic winter stew with various fish cakes, egg, daikon, konnyaku in soy sauce based dashi

### MEAT

WAGYU GYOZA \$15  
wagyu beef, cabbage, garlic, ginger, green onions, truffle soy sauce, 5pcs

A5 WAGYU \$22  
cooked medium, yellow onion, mustard soy sauce

KARAAGE FRIED CHICKEN \$9  
soy sauce & garlic marinated, spicy garlic dip

SPICY CHEESE KARAAGE \$9  
soy garlic fried chicken, mozzarella, scallion, garlic chili

GYU TATAKI \$19  
seared medium-rare beef slices, garlic onion ponzu, served chilled

OKONOMI YAKI \$15  
pancake, pork belly, cabbage, egg, scallion, aonori, bonito flake

### VEGETABLE

SEAWEED SALAD \$7  
seaweed, sesame oil & seeds

EDAMAME \$7  
green soy bean with sea salt

GARLIC EDAMAME \$8  
garlic chili flakes

CHILLED SPICY CUCUMBER \$6  
garlic chili miso, hot sesame oil

SAUTÉED SHISHITO PEPPER \$8  
Japanese pepper, sukiyaki sauce, bonito flake

### SOUP

MISO SOUP \$5  
scallion, seaweed, tofu

MUSHROOM MISO \$8  
shiitake, shimeji, enoki, seaweed

### RAMEN

soft boiled egg, bok choy, kikurage mushroom, scallion

KOTTERI TONKOTSU (spicy available) \$16  
thick pork broth, braised pork chashu

YUZU SHOUYU \$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

MUGIBUTA KATSUDON \$21  
Canadian grass-fed 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

MUGIBUTA TONKATSU \$25  
Canadian grass-fed pork cutlet, tartar sauce  
Worcestershire Tonkatsu sauce, rice, miso soup

### GOZEN COMBO

tempura, 6pcs chirashi over rice served with chawanmushi (shrimp, mushroom, bok choy, edamame)

TEMPURA UDON or SOBA  
+ MINI CHIRASHI \$30  
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