



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
15pieces

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 takuwan roll

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

Stay connected
INSTAGRAM



SIGNATURE ROLL

DEVIL'S BREATH "AKUMA NO TOIKI" \$16
spicy tuna, serrano, cucumber topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

FOUR SEASONS "SHIKI" \$17
tuna, salmon, yellowtail, unagi inside and outside, topped with kabayaki glaze and fried gobo

KISS OF JUJU "JUJU NO KISU" \$16
crunchy scallop tempura, avocado, mayo, topped with fresh scallop, salmon, strawberry

GREEN TYPHOON "MIDORI NO TAIFU" \$16
soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion, kabayaki glaze

TREASURE BOX "TAMATE BAKO" \$19
hickory smoked boxed sushi, topped with unagi, salmon, avocado, tempura cracker

MIND OF ZEN "ZEN NO KOKORO" \$16
white fish tempura, cucumber, mayo, topped with yellowtail, shiso, wasabi tobiko, ponzu with grated ginger

HAMACHI FIESTA \$15
yellowtail, cucumber, topped with scallop, serano salsa

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

GOLD DIGGER \$18
avocado, mango, cream cheese, topped with salmon, yuzu tobiko, gold flake

FIRE CRACKER \$14
spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

DOUBLE SHRIMP ROLL \$15
shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze

ENDLESS LAVA \$15
california roll baked with scallop, lobster, chili string, masago, mayo, white onion, eel sauce

SALMON TRINITY \$16
spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, masago, sesame dressing

SWIRLING EEL \$17
eel tempura, mayo, cucumber topped with eel, avocado, arare, kabayaki glaze

MIDTOWN BLAZE \$17
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 \$18
bluefin tuna, seared A5 graded wagyu, ikura, shiso, green onion, 4pcs

TRUFFLE ON TORO \$32
bluefin toro, avocado, mango, topped with toro, pickled wasabi, truffle

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 \$15
california roll, tuna, salmon, yellowtail

SPIDER ROLL \$12
soft shell crab, cucumber, avocado, mayo

VEGGIE ROLL

AVOCADO CUCUMBER \$7

VEGETABLE TEMPURA \$9
sweet potato, japanese pumpkin

VEGGIE DRAGON \$12
pickles, carrot, cucumber topped with inari fried tofu, avocado

EMERALD DECADANT \$13
asparagus, cucumber, spicy avocado, sesame oil marinated seaweed salad

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 \$20
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 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 \$18
chicken or organic pork loin fried cutlet +\$1.5

GYU DON \$18
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 \$30
+ MINI CHIRASHI
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