

TO START

EDAMAME Boiled Black Edamame	5
OSHINKO Assorted Japanese Pickles	9
MISO SOUP	5
SHISHITO PEPPERS Grilled, Ponzu and Bonito Flakes	9

COLD

KAISO SALAD Seaweed Salad with Ponzu	9
GARDEN SALAD Greens, Kombu Dressing, Vegetable Chips	13
DUCK TATAKI Soy-Marinated Duck, Japanese Scallion, Mustard	32
WAGYU TATAKI Seared Wagyu Beef, Ponzu	48
WHITEFISH CARPACCIO Soy Ginger Dressing	24

HOT

CHICKEN KARAAGE Japanese Style Fried Chicken, Soy Ginger Marinated, Spicy Mayo	15
YAMAIMO KARAAGE Fried Yam Potato, Bonito Flakes, Wasabi Mayo	15
FRIED EBI SHINJO Fried Shrimp Dumpling, Lemon	21
FRIED BRUSSELS SPROUTS Sweet Soy Sauce, Ito Togarashi	12

FROM THE KITCHEN

SALMON YUAN YAKI Grilled Salmon with Yuzu Marinade	35
GINDARA SAIKYO YAKI Grilled Miso Black Cod	38

NIGIRI/SASHIMI Per Piece

TAI Seasonal Snapper	11
KANPACHI Amberjack	11
AKAMI Lean Blue Fin Tuna	11
ZUKE Soy Marinated Tuna	12
CHU-TORO Medium Fatty Tuna	14
O-TORO Fatty Tuna	18
O-TORO ABURI Torched Fatty Tuna	18
SALMON	11
SALMON ABURI Torched Salmon	11
IKURA Salmon Roe	13
UNI Sea Urchin	MP
WAGYU ABURI Torched Wagyu Beef	17
ANAGO Conger Eel	12
TAMAGO Homemade Edomae Egg Custard	7
PLEASE ASK YOUR SERVER FOR TODAY'S FISH	

SUSHI SPECIALTIES

MAGURO TASTING 1pc each of Zuke, Chutoro, Otoro, Otoro Aburi, Akami	56
OMAKASE NIGIRI Chef's Selection of Nigiri, Tamago 5pc 52 7pc 74	
ASSORTED SASHIMI Chef's Selection of Sashimi 5pc 50 7pc 70	

MAKIMONO

NEGITOROTAKU MAKI	23
SPICY TUNA MAKI	15
SALMON AVOCADO MAKI	15
TEKKA MAKI	15
AVOCADO CUCUMBER MAKI	13
UNAGI CUCUMBER MAKI	14
OSHINKO MAKI	11

Consuming raw or undercooked meats, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness