

GLUTEN-FREE MENU

SMALL PLATES

COLD

'HAPPY SPOON' OYSTER · 9
uni, tobiko, ponzu crème fraîche

HOUSE-MADE TOFU · 11
matcha salt, wasabi, lemon soy

STEAMED BROCCOLINI · 8
'goma-ae' style

AHI TUNA POKE · 16
tobiko, negi, garlic, cucumber

LOCAL OYSTERS · 1/2 DOZEN · 18
'maple leaf' chili daikon, ponzu



HOT

SPICY EDAMAME · 7
togarashi, sesame

MAITAKE MUSHROOM TEMPURA · 13
matcha salt

IKAYAKI GRILLED SQUID · 17
surume ika, mentaiko mayo

AKADASHI MISO SOUP · 8
trio of miso, manila clams, mushroom

BINCHOTAN-GRILLED KAMA · 18
yuzu-pickled daikon, ponzu relish

MISO-CURED SEA BASS · 25
clam dashi, summer squash, pea leaves

SIDES

PABU POTATO PURÉE · 8
sesame gravy, bonito, brown butter

HITOMEBORE RICE SERVICE · 6
premium rice, traditional seasonings

BLISTERED SHISHITO PEPPERS · 7
tamari glaze, itogaki

WILD MUSHROOMS & LOTUS ROOT · 10
togarashi threads

ROBATAYAKI 2 SKEWERS PER ORDER

CHICKEN THIGH · NEGIMA · 8
tokyo negi

CORN · TOMOROKOSHI · 7
chili, chive

CHICKEN LIVER · REBA · 8
sake, tare, togarashi

KING CRAB LEG · TARABAGANI · 23
niboshi brown butter, chive

JAPANESE WAGYU A5 · 28
(single skewer) kizami wasabi

CHICKEN MEATBALLS · TSUKUNE · 8
egg yolk, togarashi

SKIRT STEAK · HARAMI · 12
yuzukosho, sea salt

LOBSTER CLAW · ROBUSUTA · 12
(single claw) ume butter

MUSHROOM · ERINGI · 7
spicy miso

KING SALMON · SAKE · 10
chive

CHICKEN WING · TEBASAKI · 8
sake, yuzukosho

CHICKEN SKIN · KAWA · 6
togarashi, spicy miso

PORK BELLY · BUTABARA · 8
sansho salt

TASTING OF ROBATA 7pc, chef's favorite cuts · 24

SUSHI NIGIRI · 2 PIECE SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18
hon maguro

YELLOWTAIL · 12/17
hon hamachi

SPOT PRAWN · 12/18
botan ebi

BLUEFIN FATTY TUNA · MP
o toro

GULF SHRIMP · 9
ebi

CUTTLEFISH · 10/15
aori ika

BF MEDIUM FATTY TUNA · MP
chu toro

KING SALMON · 12/18
sake

OCTOPUS · 10/15
tako

BIGEYE TUNA · 10/15
mebachi maguro

KING SALMON BELLY · 17/25
sake toro

FRESH SCALLOP · 13/20
hotate

SEA BREAM · 12/18
madai

ARCTIC CHAR · 13/19
iwana

SEA URCHIN · 16/22
uni

STRIPED JACK · 12/18
shima aji

HORSE MACKEREL · 12/18
aji

A5 BEEF · 21/29
japanese wagyu

AMBERJACK · 11/16
kanpachi

JAPANESE MACKEREL · 12/18
masaba

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

MAKIMONO ROLLS

KEN'S ROLL · 25
shrimp "tempura", avocado, spicy tuna, pine nut

CALIFORNIA · 14
crab, avocado, tobiko

TOKYO ROLL · 10
mackerel, ginger, green onion, shiso, sesame

UNI NEGITORO · 27
bluefin fatty tuna, uni, scallion

TUNA AVOCADO · 15
tobiko

TEKKA · 10
tuna, wasabi

NEGITORO · 18
bluefin fatty tuna, scallion

SALMON AVOCADO · 15
sesame

NEGIHAMA · 12
yellowtail, scallion

'LOBSTER ROLL' · 32
lobster tail, shrimp "tempura", crab, avocado, yuzu

SPIDER · 16
soft shell crab, kaiware, tobiko, spicy mayo

KAPPA · 7
japanese cucumber, sesame

RAINBOW · 21
california roll w/ three fish, tobiko, sesame

SPICY ROLL · 12
choice of salmon, yellowtail, scallop or tuna

UMESHISO · 7
pickled plum, shiso leaf

SALMON SKIN · 10
kaiware

YUZUHAMA · 10
yellowtail, chili pepper paste

OSHINKO · 7
pickled daikon radish, sesame

TOROTAKU · 18
fatty tuna, takuan pickle

FOR THE TABLE

CHAR-GRILLED

Served with Mustard Greens, Soy Pickle, Lotus Chips

8^{0Z} GRASS-FED FILET MIGNON · 48

8^{0Z} AMERICAN WAGYU FLANK · 37

30^{0Z} AUSTRALIAN WAGYU TOMAHAWK · 115

120Z DELMONICO-STYLE RIB EYE · 56
cherry wood-smoked

2^{0Z} MIYAZAKI A5 WAGYU STRIP LOIN · 56
cherry wood-smoked



7.13.19