

# GLUTEN FREE

all items below are gluten free or can be modified to be gluten free

## SMALL PLATES

### COLD

#### 'HAPPY SPOON' OYSTER · 9

uni, ikura, tobiko, ponzu crème fraîche

#### OYSTERS · 1/2 DOZEN · 18

grated daikon, guinea chili, ponzu

#### AHI TUNA POKE · 17

tobiko, negi, garlic, cucumber

#### BLOOMSDALE SPINACH · 10

'goma-ae' style, toasted sesame

#### KAISO SEAWEED SALAD · 9

san baizu, sesame dressing, lemon

#### PEAR POMEGRANATE SALAD · 12

fuji apple, togarashi walnuts, pickled pomegranate  
pomegranate vinaigrette

#### HAWAIIAN KAMPACHI · 18

calamansi vinaigrette, pickled asian pear &  
fresno preserved meyer lemon oil

#### KING CRAB SUNOMONO · 17

cucumber, wakame, sanbaizu



### HOT

#### MISO-MARINATED BLACK COD · 29

porcini purée, squash, confit potatoes

#### SPICY EDAMAME · 8

shichimi spice, caramelized soy, sesame

#### MISO TOFU SOUP · 10

silken tofu, hon shimeji, wakame

#### MAITAKE MUSHROOM TEMPURA · 13

dasbi-soy dipping sauce

#### VEGETABLE FRIED RICE · 9

garlic, scallion, soy, maitake



## ROBATAYAKI

CHICKEN MEATBALLS | TSUKUNE · 12  
jidori egg yolk, togarashi

CHICKEN TAIL | BONJIRI · 8  
tare

CHICKEN THIGH | NEGIMA · 8  
tokyo negi

A5 JAPANESE WAGYU · 28  
ponzu, daikon · 1 skewer

SKIRT STEAK | HARAMI · 12  
yuzukoshō

CHICKEN SKIN | KAWA · 8  
spicy red miso

TASTING OF ROBATA · 46  
chef's favorite cuts

## SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18  
hon maguro

BIGEYE TUNA · 10/15  
mebachi maguro

JAPANESE MACKEREL · 12/18  
masaba

AMBERJACK · 11/16  
kanpachi

FLUKE · 10/15  
hirame

OCTOPUS · 10/15  
tako

GIANT CLAM · 15/22  
mirugai

A5 BEEF · 17/26  
japanese wagyu

BLUEFIN MEDIUM FATTY TUNA · 22/32  
chu toro

OCEAN TROUT · 10/15  
umimasa

HORSE MACKEREL · 12/18  
aji

YELLOWTAIL · 12/17  
hon hamachi

GIZZARD SHAD · 12/18  
kobada

CUTTLEFISH · 10/15  
aori ika

SPOT PRAWN · 12/18  
botan ebi

EGG OMELETTE · 7/10  
tamago

PORK BELLY | BUTABARA · 8  
sansho salt

MUSHROOM | SHIITAKE · 7  
sake, spicy miso

BEEF TONGUE | GYUTAN · 12  
scallion, sesame oil

BLUEFIN FATTY TUNA · 26/38  
o toro

KING SALMON · 10/15  
sake

STRIPED JACK · 12/18  
shima aji

SEA BREAM · 12/18  
madai

SEA URCHIN · 16/22  
uni

SALMON ROE · 12  
ikura

FRESH SCALLOP · 13/20  
hotate

GULF SHRIMP · 9  
ebi

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

## MAKIMONO ROLLS

WESTERN TEMPURA · 20  
yellowtail, amberjack,  
spicy mayo

MICHAEL'S NEGITORO · 27  
bluefin fatty tuna, scallion,  
uni, ikura

NEGITORO · 17  
bluefin fatty tuna, scallion

SALMON AVOCADO · 14  
sesame

SPICY ROLL · 13  
choice of salmon, yellowtail,  
scallop or tuna

TEKKA · 10  
tuna, wasabi

KEN'S ROLL · 21  
shrimp tempura, avocado,  
spicy tuna, pine nut

SPIDER · 15  
soft shell crab, kaiware,  
tobiko, spicy mayo

CALIFORNIA · 15  
crab, avocado, tobiko

TUNA AVOCADO · 14  
tobiko

NEGIHAMA · 10  
yellowtail, scallion

SALMON SKIN · 10  
yamagobo, kaiware

RAINBOW · 19  
california roll w/ three fish,  
tobiko, sesame

TOKYO ROLL · 11  
mackerel, ginger,  
green onion, shiso, sesame

FUTOMAKI · 10  
tamago, shiitake, kanpyo,  
spinach, burdock

KAPPA · 7  
japanese cucumber, sesame

KANPYO · 7  
simmered kanpyo squash

UMESHISO · 7  
pickled plum, shiso leaf

OSHINKO · 7  
pickled daikon radish, sesame

## FOR THE TABLE

CHAR-GRILLED &  
BUTTER-BASTED STEAKS  
served with ponzu

SCHMITZ RANCH DRY-AGED RIB EYE  
16 OZ · 67

IMPERIAL WAGYU NEW YORK STEAK  
12 OZ · 57

JAPANESE A5 WAGYU STRIP LOIN  
28 PER OZ

SCHMITZ RANCH TOMAHAWK STEAK  
32 OZ · MP  
serves two, please allow hour cook  
time

## TSAR NICOULAI CAVIAR SERVICE

kennebec potato cakes, taro chips, yuzu crème fraîche, chives

GOLDEN OSETRA  
1/2 OZ · 90 • 1 OZ · 175

GOLDEN RESERVE  
1/2 OZ · 150 • 1 OZ · 275

