

SMALL PLATES

COLD

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

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

BROCCOLINI 'GOMA-AE' · 8
soy, toasted sesame

WAKAME SALAD · 8
cucumber, seaweeds, soy vinaigrette

* AHI TUNA POKE · 18
tobiko, negi, garlic, wonton chips

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



HOT

SPICY EDAMAME · 8
togarashi, caramelized soy, sesame

MAITAKE MUSHROOM TEMPURA · 13
dashi-soy dipping sauce, matcha salt

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

SAKE STEAMED CLAMS · 18
mussels, clam-dashi broth, citrus

* MISO-CURED SEA BASS · 25
kabocha, chanterelles, sweet & sour glaze

LOBSTER & SHRIMP SHUMAI · 21
ginger, chive, chili rayu

CHASHU SOBA · 18
braised pork belly, dashi, soy, nori

TOKYO FRIED CHICKEN 'KARAAGE' · 12
ginger-soy marinade, spicy mayo

HOUSE-MADE PORK GYOZA · 16
scallion, soy sauce, chili rayu

BLISTERED SHISHITO PEPPERS · 7
soy glaze, itogaki

FOR THE TABLE

* **CHAR-GRILLED**
served with kale, rainbow chard,
soy pickle, lotus chips

choice of ponzu daikon or sansho au poivre

8^{OZ} GRASS-FED FILET MIGNON · 48

8^{OZ} AMERICAN WAGYU FLANK · 42

30^{OZ} AUSTRALIAN WAGYU TOMAHAWK · 115

12^{OZ} DELMONICO-STYLE RIB EYE · 56

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

*SUSHI NIGIRI · 2 PIECE

SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18
hon maguro

BLUEFIN FATTY TUNA · MP
o toro

BF MEDIUM FATTY TUNA · MP
chu toro

BIGEYE TUNA · 10/15
mebachi maguro

SEA BREAM · 12/18
madai

STRIPED JACK · 12/18
shima aji

AMBERJACK · 11/16
kanpachi

YELLOWTAIL · 12/17
hon hamachi

GULF SHRIMP · 9
ebi

KING SALMON · 12/18
sake

KING SALMON BELLY · 17/25
sake toro

ARCTIC CHAR · 13/19
iwana

HORSE MACKEREL · 12/18
aji

JAPANESE MACKEREL · 12/18
masaba

SALTWATER EEL · 12
anago

FRESHWATER EEL · 10
unagi

SPOT PRAWN · 12/18
botan ebi

OCTOPUS · 10/15
tako

FRESH SCALLOP · 13/20
hotate

SEA URCHIN · 16/22
uni

SALMON ROE · 12
ikura

A5 BEEF · 21/29
japanese wagyu

EGG OMELETTE · 7/10
tamago

6 · 10 FISH NIGIRI 38 · 60

5 · 7 · 10 FISH SASHIMI 55 · 65 · 80



*OMAKASE

5-course omakase 55 per person
5pc. nigiri supplement 28 per person

*TOKUSHU {SPECIAL}

ken's roll & 10 piece nigiri · 69
(MUST ORDER TOGETHER)

*MAKIMONO ROLLS

KEN'S ROLL · 27
shrimp tempura, avocado,
spicy tuna, pine nut

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

NEGITORO · 18
bluefin fatty tuna, scallion

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

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

SALMON SKIN · 10
yamagobo, kaiware

CALIFORNIA · 14
crab, avocado, tobiko

EEL AVOCADO · 14
sesame, eel sauce

TUNA AVOCADO · 15
tobiko

SALMON AVOCADO · 15
sesame

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

YUZUHAMA · 10
yellowtail, chili pepper paste

OSHINKO · 7
pickled daikon radish, sesame

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

ZUKEWASA · 10
marinated tuna, pickled wasabi

TEKKA · 10
tuna, wasabi

NEGIHAMA · 12
yellowtail, scallion

TOROTAKU · 18
fatty tuna, takuan pickle

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

FUTOMAKI · 12
tamago, shiitake, kanpyo,
spinach, burdock

ANAKYU · 12
sea eel, cucumber, eel sauce

KAPPA · 7
japanese cucumber, sesame

KANPYO · 7
simmered kanpyo squash

UMESHISO · 7
pickled plum, shiso leaf