

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, crisp wonton

BLOOMSDALE SPINACH · 10
'goma-ae' style, toasted sesame

PEAR-POMEGRANATE SALAD · 12
*fuji apple, togarashi walnuts, pickled pomegranate
pomegranate vinaigrette*

KAISO SEAWEEED SALAD · 9
san baizu, sesame dressing, lemon

KING CRAB SUNOMONO · 17
cucumber, wakame, sanbaizu

HAWAIIAN KAMPACHI · 18
*calamansi vinaigrette, pickled asian pear
fresno chili, preserved meyer lemon oil*



HOT

MISO-MARINATED BLACK COD · 29
porcini purée, squash, confit potatoes

MONTEREY SQUID OKONOMIYAKI · 15
pork belly, sunny-side egg, bonito

SPICY EDAMAME · 8
shichimi spice, caramelized soy, sesame

MISO TOFU SOUP · 10
silken tofu, hon shimeji, wakame

HOUSE-MADE PORK GYOZA · 14
scallion, soy, chili rayu

PORK BELLY KAKUNI · 14
tamago, karashi mustard

TOKYO FRIED CHICKEN 'KARAAGE' · 13
ginger-soy marinade, spicy mayo

MAITAKE MUSHROOM TEMPURA · 13
dashi-soy dipping sauce

CHAR SIU PORK FRIED RICE · 11
garlic, scallion, soy, maitake

SHISHITO PEPPERS · 11
umami soy, itogaki



ROBATAYAKI

CHICKEN MEATBALLS | TSUKUNE · 12
jidori egg yolk, togarashi

CHICKEN TAIL | BONJIRI · 8
tare

CHICKEN THIGH | NEGIMA · 8
tokyo negi

CHICKEN SKIN | KAWA · 8
spicy red miso

OCTOPUS | TAKO · 12
shoyu, lemon

A5 JAPANESE WAGYU · 28
ponzu, daikon · 1 skewer

SKIRT STEAK | HARAMI · 12
yuzukoshō

SQUID | IKAYAKI · 17
umami shoyu, kewpie, togarashi

TASTING OF ROBATA · 49
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

FRESHWATER EEL · 10
unagi

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
umimasu

HORSE MACKEREL · 12/18
aji

YELLOWTAIL · 12/17
hon hamachi

GIZZARD SHAD · 12/18
kobada

CUTTLEFISH · 10/15
auri ika

SPOT PRAWN · 12/18
botan ebi

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

EGG OMELETTE · 7/10
tamago

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

MAKIMONO ROLLS

WESTERN TEMPURA · 20
*yellowtail, amberjack,
spicy mayo, eel sauce*

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

CALIFORNIA · 15
crab, avocado, tobiko

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

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

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

TUNA AVOCADO · 14
tobiko

NEGIHAMA · 10
yellowtail, scallion

SALMON SKIN · 10
yamagobo, kaiware

EEL AVOCADO · 14
sesame, eel sauce

RAINBOW · 19
*california roll w/ three fish
tobiko, 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 sansho au poivre or ponzu

SCHMITZ RANCH DRY-AGED RIB EYE
16 OZ · 67

JAPANESE A5 WAGYU STRIP LOIN
28 PER OZ

IMPERIAL WAGYU NEW YORK STRIP
12 OZ · 57

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

TSAR NICOULAI CAVIAR SERVICE

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

ESTATE CAVIAR
1/2 OZ · 50 • 1 OZ · 100

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

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

