

COLD

AHI TUNA POKE

tobiko, negi, crisp wonton

KAISO SEAWEED SALAD

sanbaizu, sesame dressing, lemon

SUGAR SNAP PEAS

‘goma-ae’ style, toasted sesame

HEIRLOOM TOMATO SALAD

nori green goddess, whipped tofu crème
fraîche

HOT

SPICY EDAMAME

umami soy, togarashi, sesame

TOKYO FRIED CHICKEN ‘KARAAGE’

ginger-soy marinade, spicy mayo

MISO TOFU SOUP

silken tofu, hon shimeji, wakame

MISO-MARINATED BLACK COD

heirloom cherry tomato, local squash

PORK FRIED RICE

char sui pork , garlic, scallion, soy, maitake



KIDS

EDAMAME

AVOCADO ROLL

CUCUMBER ROLL

TOKYO FRIED CHICKEN ‘KARAAGE’

MISO BBQ CHICKEN DON BURI



PABU FEAST

GOMA-AE

PORK FRIED RICE

AHI TUNA POKE

MISO BLACK COD

TOKYO FRIED CHICKEN
‘KARAAGE’

MILK CHOCOLATE-SESAME
CUSTARD



SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA

hon maguro

BLUEFIN MEDIUM FATTY TUNA

chu toro

BLUEFIN FATTY TUNA

o toro

BIGEYE TUNA

mebachi maguro

YELLOWTAIL

hon hamachi

KING SALMON

sake

FLUKE

hirame

SEA BREAM

madai

FRESHWATER EEL

unagi

JAPANESE MACKEREL

masaba

6/10 FISH NIGIRI

5/10 FISH SASHIMI

MAKIMONO ROLLS

SPICY ROLL

choice of salmon, tuna
or yellowtail

KEN’S ROLL

shrimp tempura, avocado
spicy tuna, pine nut

VEGETABLE FUTOMAKI

shiitake, kanpyo
spinach, burdock

SALMON AVOCADO

sesame

NEGITORO

bluefin fatty tuna, scallion

KAPPA

japanese cucumber, sesame

TUNA AVOCADO

tobiko

CALIFORNIA

crab, avocado, tobiko

UMESHISO

pickled plum, shiso leaf

EEL AVOCADO

sesame, eel sauce

NEGIHAMA

yellowtail, scallion

OSHINKO

pickled daikon radish, sesame

TEKKA

tuna, wasabi

CHAR-GRILLED &
BUTTER-BASTED STEAKS

served with sansho au poivre or ponzu

IMPERIAL WAGYU NEW YORK STRIP
12 OZ

SCHMITZ RANCH DRY-AGED RIB EYE
16 OZ

JAPANESE A5 WAGYU STRIP LOIN
4 OZ

DESSERT

MILK CHOCOLATE-SESAME CUSTARD

black sesame sponge, red bean mousse

SAKE LEES PANNA COTTA | 12

sesame oat crumble, stone fruit, yuzu curd