



SMALL PLATES
COLD

- 'HAPPY SPOON' OYSTER · 9
uni, ikura, tobiko, ponzu crème fraîche
+ ADD CAVIAR · 12

AHI TUNA POKE · 18
tobiko, negi, crisp wonton

KAISO SEAWEEED SALAD · 9
sanbaizu, sesame dressing, lemon

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

KINPIRA · 8
braised lotus root

HOUSE SALAD · 9
soy vinaigrette, garlic streusel, shaved vegetable



HOT

- MONTEREY SQUID OKONOMIYAKI · 19
pork belly, sunny-side up egg, bonito

SPICY EDAMAME · 9
umami soy, togarashi, sesame

TOKYO FRIED CHICKEN 'KARAAGE' · 14
ginger-soy marinade, spicy mayo

MISO TOFU SOUP · 11
silken tofu, hon shimeji, wakame

MISO-MARINATED BLACK COD · 31
porcini puree, roasted vegetables

PORK FRIED RICE · 14
chashu pork, garlic, scallion

MAITAKE MUSHROOM TEMPURA · 15
dashi-soy dipping sauce

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

BLISTERED SHISHITO PEPPER · 13
umami soy, bonito flake, togarashi



FOR THE TABLE
served with ponzu and soy pickles

- A5 MIYAZAKI JAPANESE WAGYU STRIP LOIN
32 PER OZ

SCHMITZ RANCH 28 DAY DRY AGED RIB EYE
16 OZ · 81

SCHMITZ RANCH PRIME NEW YORK STRIP
12 OZ · 69
- CHICKEN MEATBALL | TSUKUNE 11
jidori egg yolk, togarashi

CHICKEN THIGH | NEGIMA 11
tokyo negi, tare

CHICKEN HEARTS | KOKORO 9
sesame, sake

CHICKEN SKIN | KAWA 9
crispy, togarashi

CHICKEN TAIL | BONJIRI 9
tare glaze, lemon
- ROBATA OMAKASE | 71
chef's choice

A5 JAPANESE WAGYU 33
ponzu, daikon

SKIRT STEAK | HARAMI 14
yuzu kosho

BEEF TONGUE | GYUTAN 9
sesame seeds, scallion

PORK RIBS | RIBU 12
red chili glaze, kewpie
- OCTOPUS | TAKO · 13
tare glaze, pickles

PRAWN | EBI 13
sansho pepper

MUSHROOM | SHIITAKE 9
sake, spicy miso

SEASONAL VEGETABLE | 11

SQUID | IKA 18
umami shoyu, togarashi

SUSHI NIGIRI · 2 PIECE | SASHIMI · 3 PIECE

- CHEF'S NIGIRI
6 PIECE NIGIRI 42
10 PIECE NIGIRI 70

CHEF'S SASHIMI
10 PIECE SASHIMI 60
20 PIECE SASHIMI 95
- BLUEFIN TUNA · 12/18
hon maguro

BIGEYE TUNA · 12/18
mebachi maguro

FLUKE · 12/18
hirame

JAPANESE MACKEREL · 12/18
masaba

HORSE MACKEREL · 14/21
aji

A5 BEEF · 20/30
japanese wagyu
- MEDIUM FATTY TUNA 22/33
chu toro

YELLOWTAIL · 12/18
hon hamachi

SEA BREAM · 12/18
madai

STRIPED JACK · 14/21
shima aji

GOLDEN EYE SNAPPER · 16/24
kinme dai

SEA URCHIN · 20/30
uni
- BLUEFIN FATTY TUNA · 28/42
o toro

KING SALMON · 10/15
sake

JAPANESE SCALLOP · 14/21
hotate

SPOT PRAWN · 14/21
botan ebi

SALMON ROE · 12/18
ikura

FRESHWATER EEL · 10/15
unagi

TAMAGO · 7/10
egg omlette

MAKIMONO | ROLLS

- MICHAEL'S NEGITORO · 29
*bluefin fatty tuna, scallion
uni, ikura*

NEGITORO · 19
bluefin fatty tuna, scallion

SALMON AVOCADO · 14
sesame

TUNA AVOCADO · 14
tobiko

EEL AVOCADO · 14
sesame, eel sauce

SPIDER · 17
*soft shell crab, kaiware
tobiko, spicy mayo*

CRISPY SPICY · 20
yellowtail, spicy mayo, eel sauce
- KEN'S ROLL · 23
*shrimp tempura, avocado
spicy tuna, pine nut*

SALMON SKIN · 12
burdock, kaiware, sesame

NEGIHAMA · 10
yellowtail, scallion

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

TEKKA · 14
bluefin tuna

FUTOMAKI · 12
*tamago, kanpyo, oshinko,
shiitake, spinach, burdock*
- RAINBOW · 19
*california roll w/ three fish
tobiko, sesame*

CALIFORNIA · 15
crab, avocado, tobiko

VEGETABLE FUTOMAKI · 10
*avocado, shiitake, kanpyo,
oshinko, spinach, burdock*

KAPPA · 7
japanese cucumber, sesame

AVOCADO · 8

UMESHISO · 7
pickled plum, shiso leaf

OSHINKO · 7
pickled daikon radish, sesame