



SMALL PLATES  
COLD

- 'HAPPY SPOON' OYSTER · 12  
*uni, ikura, tobiko, ponzu crème fraîche*  
+ ADD CAVIAR · 18
- AHI TUNA POKE · 18  
*tobiko, negi, crisp wonton*
- KAISO SEAWEEED SALAD · 9  
*sanbaizu, sesame dressing, lemon*
- SUGAR SNAP PEAS · 10  
*'goma-ae' style, toasted sesame*
- KINPIRA · 8  
*braised lotus root*
- HOUSE SALAD · 11  
*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 · 12  
*silken tofu, hon shimeji, wakame*
- MISO YAKI BLACK COD · 36  
*morel mushroom, clam, ginger dashi*
- PORK FRIED RICE · 14  
*pork belly, maitake, 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

A5 MIYAZAKI JAPANESE  
WAGYU STRIP LOIN  
39 PER OZ

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

SCHMITZ RANCH PRIME  
NEW YORK STRIP  
12 OZ · 69

ROBATAYAKI

- CHICKEN MEATBALL | TSUKUNE 12  
*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 39  
*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  
*chef's choice*
- SQUID | IKA 18  
*umami shoyu, togarashi*

SUSHI NIGIRI · 2 PIECE | SASHIMI · 3 PIECE

LUXURY NIGIRI  
6 PIECE CHEF'S SELECTION  
INCLUDING UNI & O TORO AQ

LUXURY SASHIMI  
10 PIECE CHEF'S SELECTION  
INCLUDING UNI & O TORO AQ

- HON MAGURO · 12/18  
*bluefin tuna*
- MEBACHI MAGURO · 12/18  
*bigeye tuna*
- HIRAME · 12/18  
*fluke*
- MASABA · 12/18  
*mackerel*
- AJI · 14/21  
*horse mackerel*
- A5 WAGYU · 20/30  
*marbled japanese beef*
- CHU TORO 22/33  
*medirum fatty bluefin tuna*
- HON HAMACHI · 12/18  
*yellowtail*
- MADAI · 12/18  
*sea bream*
- SHIMA AJI · 14/21  
*striped jack*
- KINME DAI · 16/24  
*golden eye snapper*
- UNI · 20/30  
*sea urchin*
- O TORO · 28/42  
*fatty bluefin tuna*
- SAKE · 10/15  
*king salmon*
- HOTATE · 14/21  
*scallop*
- BOTAN EBI · 14/21  
*spot prawn*
- IKURA · 12/18  
*salmon roe*
- UNAGI · 10/15  
*freshwater eel*
- TAMAGO · 7/10  
*egg omlette*

PABU NIGIRI  
6 PIECE NIGIRI 42  
10 PIECE NIGIRI 70

PABU SASHIMI  
10 PIECE SASHIMI 60  
20 PIECE SASHIMI 110

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 · 25  
*shrimp tempura, avocado spicy tuna, pine nut*
- SALMON SKIN · 12  
*burdock, kaiware, sesame*
- NEGIHAMA · 10  
*yellowtail, scallion*
- SPICY · 13  
*choice of tuna, yellowtail, salmon, scallop*
- TEKKA · 14  
*bluefin tuna*
- FUTOMAKI · 12  
*tamago, kanpyo, oshinko, shiitake, spinach, burdock*
- AVOCADO · 8  
*hosomaki*
- 2K · 28  
*shrimp tempura, avocado red crab salad, black sesame*
- RAINBOW · 19  
*california roll with three fish, tobiko*
- CALIFORNIA · 15  
*crab, avocado, tobiko*
- VEGETABLE FUTOMAKI · 10  
*avocado, shiitake, kanpyo, oshinko, spinach, burdock*
- KAPPA · 7  
*japanese cucumber, sesame*
- UMESHISO · 7  
*pickled plum, shiso leaf*
- OSHINKO · 7  
*pickled daikon radish, sesame*