



SMALL PLATES  
COLD

'HAPPY SPOON' OYSTER · 14  
*uni, ikura, tobiko, ponzu crème fraîche*  
+ ADD CAVIAR · 18

AHI TUNA POKE · 23  
*tobiko, negi, crisp wonton*

KAMPACHI TATAKI · 23  
*apple-sake purée, hijiki, celery, pear*

KAISO SEAWEED SALAD · 11  
*sanbaizu, sesame dressing, lemon*

BLOOMSDALE SPINACH · 11  
*'goma-ae' style, toasted sesame*

KINPIRA · 9  
*braised lotus root, sesame seeds*  
*chili threads*

HOUSE SALAD · 13  
*yuzu vinaigrette, garlic streusel*  
*shaved vegetable*



HOT

MONTEREY SQUID OKONOMIYAKI · 23  
*pork belly, sunny-side up egg, bonito*

SPICY EDAMAME · 9  
*umami soy, togarashi, sesame*

TOKYO FRIED CHICKEN 'KARAAGE' · 16  
*ginger-soy marinade, spicy mayo*

MISO TOFU SOUP · 12  
*silken tofu, hon shimeji, wakame*

MISO YAKI BLACK COD · 38  
*bluefoot mushroom, clam, ginger dashi*

PORK FRIED RICE · 16  
*pork belly, maitake, garlic, scallion*

MAITAKE MUSHROOM TEMPURA · 15  
*dashi-soy dipping sauce*

HOUSE-MADE PORK GYOZA · 18  
*scallion, soy, chili rayu*

ROASTED BRUSSELS SPROUTS · 14  
*fish sauce vinaigrette, torn herbs*



FOR THE TABLE

A5 MIYAZAKI JAPANESE  
WAGYU STRIP LOIN  
39 PER OZ

SCHMITZ RANCH 28 DAY  
DRY AGED RIB EYE  
16 OZ · 95

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*

ROBATA OMAKASE | 89  
*chef's choice*

A5 JAPANESE WAGYU 39  
*ponzu, daikon*

SKIRT STEAK | HARAMI 14  
*yuzu kosho*

BEEF TONGUE | GYUTAN 12  
*sesame seeds, scallion*

PORK RIBS | RIBU 16  
*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 21  
*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 · 14/20  
*bigeye tuna*

HIRAME · 14/20  
*fluke*

AJI · 14/21  
*horse mackerel*

A5 WAGYU · 28/40  
*marbled japanese beef*

HOTATE · 14/21  
*scallop*

CHU TORO 22/33  
*medium fatty bluefin tuna*

HON HAMACHI · 16/22  
*yellowtail*

MADAI · 12/18  
*sea bream*

SHIMA AJI · 14/21  
*striped jack*

KINME DAI · 16/24  
*golden eye snapper*

UNI · 24/34  
*sea urchin*

O TORO · 28/42  
*fatty bluefin tuna*

SAKE · 12/17  
*king salmon*

BOTAN EBI · 19/26  
*spot prawn*

IKURA · 12/18  
*salmon roe*

UNAGI · 13/18  
*freshwater eel*

TAMAGO · 9/13  
*egg omlette*

PABU NIGIRI

6 PIECE NIGIRI 42  
10 PIECE NIGIRI 70

PABU SASHIMI

10 PIECE SASHIMI 65  
20 PIECE SASHIMI 115

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 · 16  
*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 · 15  
*yellowtail, scallion*

SPICY · 14  
*choice of tuna, yellowtail,*  
*salmon, scallop*

TEKKA · 14  
*bluefin tuna*

FUTOMAKI · 15  
*tamago, kanpyo, oshinko,*  
*shiitake, spinach, burdock*

AVOCADO · 10  
*hosomaki*

2K · 28

*shrimp tempura, avocado*  
*red crab salad, black sesame*

RAINBOW · 21  
*california roll with*  
*three fish, tobiko*

CALIFORNIA · 16  
*crab, avocado, tobiko*

VEGETABLE FUTOMAKI · 14  
*avocado, shiitake, kanpyo,*  
*oshinko, spinach, burdock*

KAPPA · 10  
*japanese cucumber, sesame*

UMESHISO · 11  
*pickled plum, shiso leaf*

OSHINKO · 11  
*pickled daikon radish, sesame*