

COLD SMALL PLATES

HAPPY SPOON	uni, ikura, tobiko, ponzu crème fraîche · 15
TUNA & NASHI PEAR	pine nuts, garlic, mint, habanero-sesame oil · 28
BUTTER LETTUCE & HEARTS OF PALM	radish, grapefruit, avocado, carrot-ginger dressing · 19
'CAPRESE'	whipped tofu, nori, basil, balsamic · 18 -V
DELTA ASPARAGUS	toasted sesame seeds, chili vinegar · 15

HOT SMALL PLATES

EDAMAME	plain, spicy, or truffle salted · 10 -V
MISO SOUP	silken tofu, enoki mushroom, wakame · 12
BLISTERED SHISHITO PEPPERS	yuzu vinaigrette · 15 -V
KARAAGE 'TOKYO FRIED CHICKEN'	soy pickles, spicy mayo · 17
MAITAKE MUSHROOM TEMPURA	yuzu aioli · 17 -V
JAPANESE MILK BREAD SHRIMP TOAST	serrano chile, ginger mayo, sesame seeds · 24
TOFU AGEDASHI	morel mushrooms, asparagus, shiso dashi · 16

ENTREES

TUNA TATAKI · 32
mizuna greens, soba noodles, truffle ponzu
DUCK DUCK RAMEN · 36
duck drumette, chasu duck breast, soy poached egg
HAMACHI KAMA · 25
daikon ponzu
TRIPLE SEARED AMERICAN WAGYU STRIP STEAK · 62
fondant daikon, grilled maitake mushroom

MAKIMONO-ROLLS

KEN'S (8PC) · 27
shrimp tempura, avocado, spicy tuna, toasted pine nuts
RAINBOW (8PC) · 29
tuna, yellowtail, salmon, avocado, serrano chili, crispy onion
CALI 101 (8PC) · 19
snow crab, cucumber, kewpie mayo, avocado
SPICY TUNA (8PC) · 17
cucumber, sesame
FUTOMAKI (5PC) · 18
tamago, spinach, gobo, kaiware, shitake, kanyo, cucumber

LUNCH COMBOS

ALL SERVED WITH:
MISO SOUP, STEAMED WHITE RICE, SESAME CABBAGE SLAW, AND SOY PICKLES

JIDORI CHICKEN	teriyaki sauce · 25
KING SALMON	yuzu kosho · 28
MORRO BAY BLACK COD	saikyo miso-glazed · 29
KUROBUTO PORK 'KATSU'	panko-crusted · 25
PORTABELLA MUSHROOM	daikon and ponzu · 21

*FOR YOUR CONVINIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE WHICH IS DISTRIBUTED TO THE SERVICE STAFF. A GUEST MAY MAKE ADJUSTMENTS TO THIS SUGGESTED AMOUNT.

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS