

LUNCH

SUMMER 2026

COLD SMALL PLATES

TUNA & NASHI PEAR CARPACCIO · 28

pine nuts, garlic, mint, habanero-sesame oil

BUTTER LETTUCE & HEARTS OF PALM · 19

radish, grapefruit, avocado, carrot-ginger dressing

SUMMER PEACH SUNOMONO · 14 - V

braised lotus root, campari tomato, cucumber, togarashi

GREEN BEAN GOMA-AE · 15 - V

crispy garlic, sungold tomato, goma dressing

ENTREES

HAMACHI KAMA · 25

daikon ponzu

DUCK DUCK RAMEN · 36

duck drumette, chasu duck breast, soy poached egg

AHI TUNA POKE BOWL · 28

sesame sriracha dressing, negi, tobiko, ginger, avocado, sushi rice

AMERICAN WAGYU STRIP STEAK · 64

fondant daikon, grilled maitake mushroom

MOTOYAKI WHOLE LOBSTER 'SPAGHETTI' · 105

udon noodles, garlic, yuzu kosho butter sauce

A5 WAGYU HOT STONE · 65

yuzu kosho, truffle ponzu

HOT SMALL PLATES

EDAMAME · 10 - V

plain, spicy, or truffle salted

MISO SOUP · 12

silken tofu, enoki mushroom, wakame

'KARAAGE' TOKYO FRIED CHICKEN · 17

soy pickles, spicy mayo

MAITAKE MUSHROOM TEMPURA · 17 - V

yuzu aioli

JAPANESE MILK BREAD SHRIMP TOAST · 24

serrano chili, ginger mayo, sesame seeds

TOFU AGEDASHI · 16

king trumpet, kabocha squash, edamame, shiso dashi

MAKIMONO (ROLLS)

THE FIDI (8PC) · 43

hokkaido scallop, chu-toro, kaluga caviar

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, kanpyo, cucumber

LUNCH COMBOS

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

JIDORI CHICKEN

teriyaki sauce · 25

KING SALMON

sesame gochujang glaze · 28

MORRO BAY BLACK COD

saikyo miso-glazed · 29

KUROBUTA PORK 'KATSU'

panko-crusted · 25

PORTABELLO MUSHROOM - V

daikon and ponzu · 21

BARTENDER'S CHOICE

LYCHEE MARTINI · 18

TOKI HIGHBALL · 17

HITACHINO WHITE ALE · 18

BOTTLED WATER

AQUA PANNA - STILL · 10

SAN PELLEGRINO - SPARKLING · 10

GARDEN REFRESHERS

JAPANESE CUCUMBER & MINT · 14

STRAWBERRY & LEMONGRASS · 14

YELLOW PEACH & ICED TEA · 14

*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