

SMALL DISHES

GYOZA pork/ chicken/ scallion/ cabbage/ garlic/ ginger/ pepper/ ponzu 10

DOHYO yellowfin tuna/ avocado/ tobiko/ ponzu/ crispy wonton chips 18

HANABI hamachi/ avocado/ warm jalapeno-ginger-garlic ponzu 20

TSUKUNE chicken meatball/ onsen egg/ teriyaki/ shiso/ chive 10

NEGIMA two chicken thigh skewers/ scallion/ teriyaki 8

TUNA CARPACCIO yellowfin tuna/ kaiware/ garlic chips/ black sesame/ garlic-soy 20



YASAI & SALADS

EDAMAME sea salt 5 *garlic/soy add 1

SHISHITO PEPPERS shishito peppers/ ponzu/ garlic/ shaved bonito 8

MISO CAESAR SALAD little gem/ furikake/ parmesan/ saikyo miso dressing 11

KARI KARI SALAD rocket arugula/ frisée/ cucumber/ red onion/ sesame/ bonito
garlic chips/ crispy gobo/ jalapeno yuzu vinaigrette 11

TEMPURA

VEGETABLE KAKIAGE seasonal vegetables/ teriyaki/ green tea salt/ tentsuyu 12

AGEDASHI TOFU crispy tofu/ shishito/ eggplant/ shiitake/ tentsuyu / momoji oroshi/ ginger 11

KARAAGE japanese style fried chicken/ lemon/ spicy aioli 14

OZUMO SHRIMP fried white shrimp/ yuzu-honey aioli/ micro greens/ shichimi 18

RAMEN & UDON

BUTA UMAMI TONKOTSU RAMEN pork belly/ ground pork/ scallion/ spinach/ bamboo shoot/ maitake/ wood ear mushroom/ charred garlic oil/ ajitamago 18

TEMPURA UDON bamboo shoot/ seaweed/ spinach/ wood ear mushroom/ scallion/ fish cake/ tempura flake/ shrimp tempura/ ajitamago 16

MEAT & FISH

SALMON TERIYAKI soy marinated salmon/ bok choy/ teriyaki/ sesame seed 20

KATSU CURRY pork tenderloin cutlet/ japanese pork curry/ pickle/ housemade kimchi/ rice 18

SHORT RIB braised short rib/ shiitake/ garlic-soy-onion demi/ braised daikon/ onsen egg 28

GYU TEPPAN imperial american wagyu culotte/ broccolini/ asparagus/ maitake/ garlic chip/ garlic butter 34

GINDARA grilled miso marinated black cod/ pea tendril/ soy glaze 26

YAKI-SAKANA (LIMITED) choice of grilled yellowtail collar or salmon belly/ daikon/ pea shoot/ micro greens/ citrus tentsuyu 28

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

A 4% living wage surcharge will be added to all food and beverage sales. 100% of this surcharge is used to support living wages and related benefits for employees.

SUSHI | SASHIMI
 NIGIRI (2 PCS) | SASHIMI (4-5 PCS)

TORO BLUEFIN TUNA BELLY	25/60	KURODAI BLACK SNAPPER	12/24
MAGURO BIGEYE TUNA	10/20	KINMEDAI GOLDEN EYE SNAPPER	14/28
HAMACHI YELLOWTAIL	10/20	BOTAN EBI FRESH WATER PRAWN	14/35
SAKE SALMON	10/20	EBI SHRIMP	8/20
KANPACHI AMBERJACK	12/24	UNI SEA URCHIN	18/35
TAI RED SNAPPER	12/24	IKURA SALMON ROE	9/18
UNAGI FRESHWATER EEL	9/22	TAMAGO EGG OMELETTE	9/18
HOTATE SCALLOP	9/18	ANKIMO MONKFISH LIVER	9/18
TAKO OCTOPUS	10/25	A-5 WAGYU JAPANESE BEEF	MP/-

MORIAWASE | CHEF'S SELECTION

CHEF'S CHOICE NIGIRI & SASHIMI SELECTION
 6 PC NIGIRI & 10 PC SASHIMI / 8 PC NIGIRI & 20 PC SASHIMI
 65 / 135

MAKIMONO | ROLLED SUSHI

CLASSIC ROLLS 10 EA

california/ spicy tuna/ shrimp tempura/ spicy scallop/ negi hamachi *add 1/ negi toro *add 2

UMI ROLL 33

lobster/ snow crab/ scallop/ asparagus/ avocado/ kaiware/ scallion/ lobster sauce

SUNRISE 18

seared salmon/ lemon/ cucumber/ jalapeno/ mango/ spicy gochujang/ shichimi/ shiso

RAINBOW 24

california roll/ topped with assorted fish

SHACHO 21

tuna/ salmon/ scallop/ snow crab/ ikura/ takuan/ wrapped in cucumber/ lobster sauce

Z-SAN 18

shrimp tempura/ spicy tuna/ cucumber/ yuzu tobiko/ red onion/ yuzu miso aioli

SPIDER 15

softshell crab/ asparagus/ shiso/ kaiware/ cucumber/ avocado/ yuzu tobiko/ unagi sauce

CALI-HAMA 18

tempura fried roll/ california roll/ marinated hamachi/ mustard soy/ wasabi aioli/ shichimi

NATSU NATSU 13

oshinko/ cucumber/ asparagus/ daikon/ yamaimo/ shiso/ ume vinaigrette