

KOZARA / SMALL DISHES

- GYOZA** pork/ chicken/ scallion/ cabbage/ garlic/ ginger/ ponzu 10
- DOHYO** yellowfin tuna/ avocado/ tobiko/ ponzu/ crispy wonton chips 18
- HANABI** hamachi/ avocado/ warm jalapeno-ginger-garlic ponzu 20
- TSUKUNE** minced grilled chicken/ 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** 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/garlic chips/ 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

- KYUSHU “YATAI” RAMEN** pork belly/ bamboo shoot/ wood ear mushroom/ garlic oil/ ajitama 18
- “TOKYO STYLE” TEMPURA UDON** seaweed/ wood ear mushroom/ scallion/ fish cake/ black tiger shrimp tempura 16

SHARABLES

- SALMON TERIYAKI** grilled soy marinated salmon/ bok choy/ teriyaki/ sesame seed 20
- KATSU CURRY** panko-fried pork tenderloin/ japanese pork curry/ pickle/ housemade kimchi/ rice 21
- MISO-SHORT RIB** braised short rib/ shiitake/ garlic-soy-onion demi/ braised daikon/ onsen egg 28
- GYU TEPPAN** american wagyu/ broccolini/ asparagus/ maitake/ garlic chip/ garlic butter 34
- GINDARA** grilled miso marinated black cod/ pea tendrils/ soy glaze 26
- YAKI-SAKANA** choice of grilled yellowtail collar or salmon belly/ daikon/ pea shoot/ micro greens/ citrus tentsuyu 28

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 18

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

CALI-HAMA 18

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

NATSU NATSU 13

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