

KOZARA / SMALL DISHES

- GYOZA** pork, chicken, scallion, cabbage, garlic, ginger, ponzu 10
- DOHYO** yellowfin tuna, avocado, tobiko, spicy yuzu marinade, nori chip 20
- 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
- HAWAIIAN POKE** house marinated big eye tuna 18
- TUNA TATAKI** seared black-pepper crusted yellowfin tuna, truffle oil, ponzu, grated ginger, garlic chips 20



SANTANA ROW

YASAI & SALADS

- EDAMAME** sea salt 5 *garlic/soy add 1
- SHISHITO PEPPERS** ponzu, garlic, shaved bonito 8
- MISO CAESAR SALAD** little gem lettuce, furikake, parmesan saikyo miso dressing 11
- KARI KARI SALAD** rocket arugula, frisée, cucumber, red onion, sesame, garlic chips, jalapeno yuzu vinaigrette 11

TEMPURA

- MAITAKE MUSHROOM TEMPURA** hen of the woods mushroom, whipped white truffle crème fraîche 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

NOODLES / RICE

- 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
- TAKO OMURICE** braised spanish octopus, pork belly, english pea, omelet rice, tonkatsu sauce, aioli 19
- UMAMI RISOTTO** arborio rice, english pea, white shrimp, shiitake, asparagus, nori, parmesan 19

SHAREABLES

- 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
- GYU NIKOMI** tamari braised imperial wagyu beef cheek, baby spinach, braised daikon, sesame, chive, tamari demi glace 19
- NIKU MAKI** imperial wagyu flat iron, asparagus, scallion, garlic chip, garlic-butter miso 22
- 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

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 (5 PCS)

TORO BLUEFIN TUNA BELLY	25/60	TAI RED SNAPPER	12/26
MAGURO BIGEYE TUNA	10/22	KURODAI BLACK SNAPPER	12/26
HAMACHI YELLOWTAIL	10/22	BOTAN EBI FRESH WATER PRAWN	14/35
SAKE SALMON	10/22	EBI SHRIMP	8/20
KANPACHI AMBERJACK	12/26	UNI SEA URCHIN	18/35
HOTATE SCALLOP	9/18	IKURA SALMON ROE	10/22
IKA SQUID	12/28	TAMAGO EGG OMELETTE	9/18
TAKO OCTOPUS	10/22	ANKIMO MONKFISH LIVER	10/20
SABA MACKEREL	14/28	A-5 WAGYU JAPANESE BEEF	28/MP
UNAGI FRESHWATER EEL	9/22		

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

DRAGON CRUNCH ROLL 25

tempura unagi, avocado, snow crab, shrimp, ao nori, tempura flakes, unagi sauce

SUNRISE 18

salmon, lime, cucumber, jalapeno, mango, spicy gochujang

RAINBOW 24

california roll, topped with assorted fish

SHACHO 21

tuna, salmon, scallop, snow crab, ikura, takuan, shiso, wrapped in daikon, lobster sauce

SANTANA ROLL 18

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

SPIDER 19

softshell crab, snow crab, baby carrot, shiso, kaiware, cucumber, avocado, yuzu tobiko, unagi sauce

CALI-HAMA 20

tempura fried, california roll, marinated hamachi with mustard soy, tobiko, sriracha, jalapeno, unagi sauce

NATSU NATSU 13

shiso soy paper, oshinko, cucumber, baby carrot, yamaimo, shiso, ume vinaigrette