



starters

hokkaido bread

milk bread, miso honey butter,
strawberry yuzu jam / 9

tuna bruschetta

zuke tuna, kizami wasabi,
tomatoes, rice crisp, dill aioli / 15

umai shrimp

crispy tempura batter,
gochujang aioli / 15

steamed gyoza

pork or veggie dumplings,
soy vinaigrette / 9

kanpachi crudo

exotic yellowtail, roasted bell peppers,
mint, orange citrus zest / 17

miso chicken lettuce cup

wok sautéed chicken,
sriracha, pickled ginger / 14

temaki trio

3 sushi hand rolls, salmon,
yellowtail crunch, shrimp tempura / 18

shishito peppers

tempura battered, japanese spices,
garlic yuzu aioli / 9

kobe beef hot rock

wagyu, seared table-side, ponzu / 22

zucchini fritters

togarashi, chive oil,
melted gorgonzola / 12

signature nigiri

chef's selection of 5 pieces,
speciality toppings / 19

combination set

chef's selection of 8 signature
nigiri pieces, 1 main line roll / 35

edamame sea salted / 6 

soup & salad

silken tofu miso

nameko mushrooms, seaweed, scallions / 6

edamame dumpling

truffle, roasted rice, scallions, dashi broth / 9

wasabi caesar

baby kale, crispy wonton, parmesan, edamame,
black sesame, wasabi caesar dressing / 14

avocado

spring mixed greens, red onion,
tomatoes, sesame ginger dressing / 12

arugula

crispy goat cheese croutons, blueberries,
dates, blueberry yuzu dressing / 13

sea grape

seaweed salad, sesame seeds / 8

Add to any salad: **chicken** +7 | **fried silken tofu** +6
grilled shrimp +9 | **pacific salmon** +11

noodles & rice

poke bowl

sushi rice, scallions, edamame, shiitake mushrooms,
cucumber, jalapeño, fried shallots, spicy aioli and eel sauce

tofu 17 | **umai shrimp** 19 | **salmon** 24 | **tuna** 26

spicy crab fried rice

thai basil sauce, bell peppers,
eggs, scallions / 23

pork belly ramen

mazemen dry styled, poached egg,
soy sesame garlic, kizame nori, chili oil / 19

drunken noodles

wok stir-fried wide noodles, eggs,
bell peppers, spicy thai basil chili sauce

fried rice

seasonal veggies, onions, eggs, scallion,
garlic soy or spicy chili basil

tofu 17 | **chicken** 19
shrimp 21 | **crab** 23 | **kobe beef** 25



entrée

branzino 🍃

pan seared, rutabaga puree, chive oil, sautéed garlic spinach, truffle yuzu sauce / 29

massaman short rib

thai yellow curry, charred onions, grilled pineapple, roasted tomatoes, fingerling potatoes / 34

ny strip steak 🍃

12 oz. grilled, roasted seasonal vegetables, nam jim jaew dipping sauce (tamarind, roasted rice, shallots, cilantro) / 35

mushroom "scallops"

king trumpet, rutabaga puree, mushroom jus / 22

eggplant teriyaki 🍃

panko breaded italian eggplant, sweet miso, garlic sautéed french green beans, white rice / 19

🍃 **fried silken tofu** 20 | **chicken** 24
grilled shrimp 25 | **pacific salmon** | 28

fresh pasta

duck pappardelle

red curry braised duck ragù, blistered tomatoes, micro greens / 27

edamame truffle tortellini

shiitake mushrooms, roasted asparagus, herb cream sauce, yuzu foam, chive oil / 26

green curry lobster

basil mafaldine pasta, white wine, mild thai green curry coconut cream sauce / 32

tom yum koong

jumbo shrimp, squid ink creste di gallo pasta, lemongrass, galangal, bird eye chili, kaffir lime, cilantro / 28

sides

fried rice onions, eggs, garlic soy | 7

miso ramen mazemen dry style, garlic, scallions | 7

parmesan truffle fries spicy mayo | 8

seasonal veggies garlic sautéed | 7

sushi rolls

main line

spicy tuna, scallions, avocado, tempura crunch, eel sauce / 13

godzilla

shrimp tempura, bbq eel, avocado, strawberries honey, almonds, eel sauce / 18

senza "tuna" 🍃 🍃

vegan tuna (soy marinated bell peppers), carrots, pickled daikon radish, tofu based spicy mayo / 12

kanikazi

salmon, shrimp tempura, crab, asparagus, jalapeño, crunch, eel sauce, chili vinaigrette / 17

philly special

seared kobe beef, shrimp tempura, melted gorgonzola, eel sauce / 16

green dragon 🍃 🍃

shiitake mushrooms, kanpyō, avocado, asparagus, soy wrap, seaweed dust / 12

hand rolls

spicy tuna crunch blue fin tuna, scallions / 8

salmon rice pearls, avocado, eel sauce / 7 🍃

yellowtail scallions, crispy shallots / 7

shrimp tempura cucumber, gochujang aioli / 6

california lump crab, avocado, cucumber / 5 🍃

veggie shitake, cucumber, avocado / 4 🍃

change to classic sushi roll / + 3

temaki set for two 🍃

make your own hand rolls, 16 nori sheets, tuna, salmon, yellowtail, crab, unagi, ikura, avocado, cucumbers, scallions, ginger, fresh wasabi, spicy mayo, samurai sauce / 70

nigiri (2 pcs)

sake salmon, citrus marmalade / 9

hamachi yellowtail, yuzu kosho / 11

kanpachi exotic yellowtail, soy glaze / 13

maguro blue fin tuna, light soy glaze, sprouts / 14

toro highest grade tuna, seared, fresh wasabi / 20

ikura salmon roe, cucumber, wasabi / 13

madai red snapper, ume plum / 12

unagi bbq eel, pickled cucumber / 12

hotate scallop, sea salt, white dashi, lime / 12

branzino mediterranean bass, shiso leaf, lime / 9

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

3% surcharge added to all credit card transactions