



starters

hokkaido bread

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

umai shrimp

crispy tempura, gochujang aioli / 16

kanpachi crudo

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

tempura corn fritters

togarashi, chive oil, gorgonzola / 12

steamed gyoza

pork or veggie dumplings,
soy vinaigrette / 10

tuna bruschetta

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

miso chicken lettuce cup

wok sautéed, sriracha,
pickled ginger / 14

temaki trio

3 sushi hand rolls,
salmon, yellowtail crunch,
shrimp tempura / 19

shishito peppers

crispy tempura, togarashi,
garlic yuzu aioli / 10

kobe beef hot rock

wagyu, seared table-side, ponzu / 22

tako polpo

grilled octopus, edamame puree,
chive oil, miso balsamic reduction / 20

signature nigiri

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

sushi sampler

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

edamame sea salted / 6

soup & salad

edamame dumpling

truffle, roasted rice, scallions, dashi broth / 9

kabocha bisque

japanese pumpkin, coconut foam,
parmesan garlic bread / 13

silken tofu miso

nameko mushrooms, seaweed, scallions / 6

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

seaweed 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 18 | **umai shrimp** 20 | **salmon** 24 | **tuna** 26

spicy crab fried rice

thai basil sauce, bell peppers, eggs / 24

pork belly ramen

poached egg, soy sesame garlic, kizame nori,
chili oil, broth served on the side / 19

drunken noodles

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

fried rice

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

tofu 18 | **chicken** 20
shrimp 22 | **crab** 24 | **kobe beef** 25



entrée

branzino

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

lamb massaman

thai yellow curry, charred onions, grilled pineapple,
roasted tomatoes, fingerling potatoes / 36
classic short rib massaman / 34

filet mignon

japanese kabocha puree, tempura corn fritters,
baby kale, teriyaki balsamic red wine reduction / 42

scallops

edamame puree, grilled asparagus,
miso balsamic reduction, chive oil / 34

eggplant teriyaki

panko breaded italian eggplant, sweet miso,
garlic sautéed french green beans, white rice / 20

🍷 **fried silken tofu** 20 | **chicken** 24
grilled shrimp 25 | **pacific salmon** | 29

fresh pasta

duck pappardelle

red curry braised duck ragù,
blistered tomatoes, micro greens / 28

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

kabocha squash ravioli

japanese pumpkin, butternut squash,
fried sage, nori cream sauce / 28

tom yum koong

jumbo shrimp, squid ink creste di gallo pasta,
lemongrass, galangal, bird eye chili, kaffir lime, cilantro / 29

gochujang gnocchi

lobster, korean red pepper, scallions, black sesame / 32

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

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, caviar / 16

toro highest grade tuna, seared, fresh wasabi / 20

ikura salmon roe, cucumber / 13

madai red snapper, dried shiso / 12

unagi bbq eel, sansyo zesty peppercorn / 12

hotate scallop, yuzu sea salt, lime / 12

branzino mediterranean bass, ume plum / 9

sides

fried rice onions, eggs, garlic soy | 8

miso ramen mazemen dry style, garlic, scallions | 7

parmesan truffle fries spicy mayo | 8

green beans garlic sautéed | 7