



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,
specialty toppings / 19

combination set

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

edamame sea salted / 6

brunch

yuzu avocado toast

poached egg, smoked salmon, ikura, yuzu citrus,
cucumber, micro-greens, furikake / 17

korean fried chicken & waffles

gochujang aioli, nori waffles,
honey drizzle, sunny side up egg,
house greens / 17

healing mushroom congee

garlic ginger rice porridge, shiitake mushrooms,
chili threads, edamame, rice pearls, scallions / 15

kobe beef burger

melted cheddar, tomato, kimchi aioli,
brioche bun, pickled cucumbers, house greens / 16

eggplant teriyaki

panko breaded italian eggplant, sweet miso,
garlic sautéed french green beans, white rice / 17

fried silken tofu 18 | **chicken** 20
grilled shrimp 22 | **pacific salmon** | 24

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

sweets

thai tea cinnamon roll

thai tea infused milk bread,
spiced cinnamon brown sugar,
condensed milk cream cheese frosting / 8

gooey brown butter cake

house made maple miso gelato,
ginger, feuilletine crunch / 12

mochi zeppole

italian donut, mochiko tapioca,
vanilla bean, yuzu glaze,
passion fruit drizzle / 7



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

pad kra pow rice

sunny side up egg, wok stir-fried, 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

kids

add teriyaki chicken +3 | shrimp +4 | salmon +5
(ages 10 and under)

fried rice onions, eggs, garlic soy | 7
miso ramen mazemen style, garlic, scallions | 7
seasonal veggies garlic sautéed | 7
parmesan truffle fries spicy mayo | 8

cocktails

dr. win's italian vacay

pineapple, basil, lime, lemon, prosecco / 13

sake spritz

bushido "way of the warrior" gingo genshu sake, sparkling yuzu, aperol, soda water / 14

lychee martini

haku vodka, giffard lychee, lemon / 14

passion fruit mimosa / 12

kimino

sparkling yuzu juice, hyogo region water, organic sugar cane, hand-picked yuzu from shikoku island japan (zero proof) / 9

sushi rolls

main line

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

kanikazi

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

godzilla

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

philly special

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




senza "tuna"

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

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

beverages

Coffee / 4 Cappuccino / 6 Thai Iced Tea / 4
Café Latte / 6 Espresso Single / 4 Double / 6
Harney & Sons Teas / 4
Panna Still Water 1L / 7 Pellegrino Sparkling 1L / 7