

HOT + COLD PLATES

MISO SOUP 5

with wakame, scallions and tofu

EDAMAME 7

served warm or chilled with sea salt

SEAWEED SALAD 6

blend of fresh seaweed with cucumber and sesame seeds with sweet vinegar dashi

SHRIMP TOGARASHI 15 / ADD RICE - 2

sautéed butterfly shrimp in a Japanese seven spice sauce

CHICKEN TOGARASHI 15 / ADD RICE - 2

sautéed chicken and asparagus with Japanese seven spice sauce

ONSEN SHISO FRIED RICE 16 / ADD SHRIMP - 8 OR ADD CHICKEN - 6

with bacon, onions, garlic, and shiso seeds topped with slow poached egg and nori shisos

CHEF'S SPECIAL ROLLS : \$18

SPICY MONO

spicy octopus roll topped with spicy tuna tartare with sweet unagi sauce

SPECIAL SALMON

panko breaded shrimp roll topped with house soy marinated salmon sashimi with creamy wasabi tobiko sauce

TUNA TUNA SALMON

poached salmon roll topped with thinly sliced tuna with avocado mousse and creamy wasabi sauce

SPECIAL HIRAME

soft shell crab roll topped with thinly sliced fluke with a ponzu dipping sauce

CHEF'S SPECIALTIES

BIN CHO 13

marinated albacore tuna sashimi on a bed of arugula, shaved carrots and daikon in a citrus vinaigrette

NIGIRI TRIO 12

fatty tuna topped with fresh wasabi scallion, house soy marinated salmon, fresh salmon with soy garlic and onion (3^{PCS ON RICE})

MIRAI COMBINATION : NIGIRI 24 - 6^{PCS ON RICE} | SASHIMI 48 - 12^{PCS SLICED FISH}

lean, medium fatty and fatty tuna, two cuts of white fish and salmon

KANI NIGIRI 10

spicy baked king crab served nigiri style (2^{PCS ON RICE})

SAKANA CARPACCIO 17

thinly sliced tuna, salmon, whitefish and octopus with black tobiko and cilantro in a sweet garlic sesame soy sauce

YUKE TORO 13 - UPON AVAILABILITY

chutoro tuna tartare with quail egg in Chef's special soy

HIRAME PONZU 13

thinly sliced fluke with spicy radish and house ponzu

CHAWAN MUSHI 12 / ADD UNI - SEA URCHIN MP

savory egg custard with shiitake mushrooms and seafood

NOTE: DISH TAKES 20 MINUTES TO PREPARE

NIGIRI: 1PC ON RICE

SASHIMI: 2PCS SLICED FISH

NIGIRI + SASHIMI

	N	S		N	S
TUNA - BLUE FIN			SHRIMP		
AKAMI lean	5	10	EBI black tiger	3.5	7
CHUTORO medium fatty	7	14	BOTAN EBI raw sweet shrimp	5	10
OTORO fatty	8	16			
			EEL		
WHITE FISH			UNAGI fresh water	4.5	9
HAMACHI Japanese yellow tail	4	8	AKA ANAGO sea water	4.5	9
KANPACHI Japanese amber jack	5	10	SHIRO ANAGO sea water	4.5	9
MADAI Japanese snapper	4	8			
HIRAME Japanese fluke	4	8	FISH ROE		
			SPICY TOBIKO	3	6
SALMON			WASABI TOBIKO	3	6
SAKE fresh salmon	4	8	BLACK TOBIKO	3	6
ZUKE house soy marinated	4	8	IKURA salmon roe	4	8
			TAKO octopus	3	6
			IKA squid	3	6
			UNI sea urchin		

MP
UPON AVAILABILITY

MAKI ROLLS

ALL MAKI ROLLS CAN BE MADE "SKINNY" (LESS RICE) UPON REQUEST

KING CRAB CALIFORNIA 13	SOFT SHELL CRAB 13
SALMON 8	PANKO BREADED SHRIMP 10
TUNA 8	AVOCADO 7
SPICY TUNA 9	ASPARAGUS 7
SPICY OCTOPUS 9	CUCUMBER 7
YELLOW TAIL SCALLION 9	OSHINKO 7
EEL + AVOCADO 12	

EXTRAS

FRESH WASABI 1.5	EXTRA SAUCE 1.5
SIDE RICE 2.5	SPICY MAYO 1.5