



Gluten-Free Menu

COLD STARTERS

- Premium Edamame.** okinawa sea salt. **6.5**
- * **Tofu 3 Ways.** truffle oil, caviar & lemon oil, tokyo scallions & sesame oil. **12**
- * **Yellowtail Sashimi.** diced chilies. **19**
- * **Tuna Sashimi Carpaccio.** sesame soy & garlic chips. **19**
- * **Seared Albacore Sashimi.** garlic ponzu. **18**



HOT STARTERS

- Tofu Steak Toban-yaki.** mushrooms in citrus ponzu. **16**
- * **Baked Cod "Saikyo-yaki."** in sweet miso. **24**
- * **Beef Rib Eye-Wrapped Asparagus.** soy mirin sauce. **18**
- * **Jidori Chicken Skewers Robata-yaki.** yuzu ginger relish. **10**
- * **A-5 Wagyu Japanese Beef "Toban-yaki."** **64**



SALAD & SOUP & RICE

- Organic Garden Salad.** yuzu ginger dressing. **9.5**
- * **Sashimi Salad.** assorted sashimi, frisee & soy ginger. **20**
- Miso Soup.** **6**
- * **Chicken Fried Rice.** **14**
- Steamed Brown Rice.** **4**



ENTRÉE

- * **Prime Ribeye Steak "Japonais."** **48**
- * **"Jidori" Free Range Chicken.** yuzu ginger relish. **27**
- * **Chilean Seabass.** yuzu sauce. **31**



SUSHI ROLLS

- * **Baked Lobster Roll.** creamy miso sauce. **24**
- * **Shima Roll.** shrimp wrapped spicy tuna, cilantro & avocado. **20**
- Garden Roll.** cucumber, asparagus & mizuna with ginger soy. **12**
- Baked Crab Hand Roll.** **10**



(ALL SUSHI & SASHIMI AVAILABLE GLUTEN FREE)

* These items are cooked-to-order, undercooked or raw. Consuming raw or uncooked meats, fish, shellfish and egg products may increase the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. This menu was created for our gluten intolerant guests. While we have made every effort to develop a gluten safe menu, we cannot guarantee against unknown gluten content.