

汁物 御飯物

STARTERS

sunomono	spicy marinated cucumbers (v)	7
miso shiru	white miso soup, tofu, green onion	5
premium edamame	soy beans, sea salt (gf, v)	5
shishito	japanese peppers, soy garlic sauce, bonito	11
kaiso salad	mixed seaweed salad, ginger vinaigrette (v)	11
garden salad	mixed greens, daikon, fried beets, ginger-carrot dressing (gf, v)	11

COLD DISHES

hamachi	yellowtail sashimi, jalapeno, ginger, sizzling olive oil	19
maguro carpaccio	tuna sashimi, truffle soy, avocado, parmesan	21
hanabi	spicy tuna on crispy rice	16
toro tataru	toro & tuna tartare, quail egg, caviar, prepared tableside with uni	30 40
shiro maguro	seared albacore sashimi, garlic ponzu topped with crispy onions	19.5
yofu zuke sake	marinated salmon sashimi, balsamic vinegar, capers, hazelnut	19

HOT DISHES

ingen itame	sautéed chinese green beans, garlic	9
nasu dengaku	japanese eggplant, baby bok choy, miso (v)	10
ishi ebi no tempura	popcorn rock shrimp tempura, miso glaze	19.5
kani	alaskan king crab leg, bonito aioli, chili lime	32
saikyo miso	miso-marinated black cod	16
asupara niku maki	ribeye-wrapped asparagus, soy mirin sauce	17
gyoza	pork & scallion, spicy chili dipping sauce	10
ebi cha-ha	shrimp fried rice	12
eringi	king trumpet mushrooms (v)	14

炉端焼

ROBATA GRILL

Robata or Robatayaki is “cooking with an open flame” using Bincho Tan, a special Japanese charcoal from the seaside village of Wakayama. We honor the centuries old style of cooking with a menu featuring Japanese skewers and plates each infused with a unique smoky richness.

SKEWERS

gyu	rib eye	8
wagyu kosho	american wagyu new york, black pepper sauce	12.5
tebasaki	chicken wing (gf)	5
negima	chicken, green onion	4
tsukune	chicken meatball	5
hatsu	chicken heart	3
nankotsu	chicken cartilage	3
sake	salmon	5.5
suzuki	chilean seabass	8
ebi bekon	jumbo shrimp wrapped in bacon, chili garlic sauce	12
mekyabetsu	brussels sprouts	4

SEAFOOD

tako	spanish octopus, olive oil, sea salt	20
yakizakana	seasonal robata grilled fish	mkt

OMAKASE

In Japanese, means “I’ll leave it to you” or “entrust us”.
We will guide you through an unparalleled dining experience while our expert chefs show their true craft with each course curated just for you.

炉端焼

ROBATA GRILL

STEAK

firemignon	5 oz petite filet mignon	25
nyuyoku	12 oz prime new york steak	48
tomahoku	48 oz tomahawk ribeye (available friday & saturday)	130
ribuai	16 oz bone-in ribeye	54
yaki niku	asian-marinated short ribs	18

WAGYU

Our premium A5 Wagyu originates from the island of Kyushu in the Miyazaki Prefecture; a region known for a warm, mild climate ideal for raising the highest quality cattle.

Each hand cut steak features immense marbling and deep beef flavor making it a prized delicacy in Japan.

order by the ounce 22/oz • 3 oz minimum

GAME AND POULTRY

organic chikin	free range chicken, ginger relish, yuzu kosho (gf)	13
kohitsuji	lamb chop, soy garlic	11
shirobuta	bone-in pork chop, shiso chimichurri	23

VEGETABLES

karaifurawahiso	cauliflower, ginger-scallion sauce (gf)	12
grilled avocado	yuzu, soy & lemon (v)	8

NIGIRI & SASHIMI

			NIGIRI 1 PC	SASHIMI 2 PC
akami	bluefin tuna	spain	6	12
chutoro	bluefin tuna, medium belly	spain	9	18
otoro	bluefin tuna belly	spain	12	24
hamachi	yellowtail	japan	4	8
kampachi	amberjack	hawaii	5	10
shima aji	striped jack	japan	5	10
hirame	fluke	japan	5	10
madai	sea bream	japan	6	10
kinmedai	goldeneye snapper	japan	8	16
sake	salmon	canada	4	8
uni	sea urchin	japan	8	16
ikura	salmon roe	canada	4	8
tako	octopus	spain	4	8
unagi	in-house freshwater eel	china	5	10
amaebi	sweet shrimp	canada	6	12

ROLLS

			HAND	CUT
kani maki	baked crab hand roll		11	
spicy tuna	tuna, scallions, sesame oil (gf)		8	10
tsukiji	salmon, tuna, yellowtail, ikura wrapped in cucumber			16
spider	crispy soft shell crab, avocado, cucumber			17
california	crab, avocado		8	10
katana	spicy tuna, tuna sashimi, jalapeno, yuzu oil (gf)			20
white lotus	shrimp tempura, avocado, asparagus, salmon, crispy onions			20
spicy tako	spanish octopus, spicy tuna, jalapeno, sweet soy			20
goma	asparagus, spinach, carrot, sweet sesame soy			14
roku	yellowtail & tuna atop spicy tuna & shrimp tempura			19.5

(gf) Gluten Free (v) Vegan / Additional GF and V options available upon request

Consumption of raw or undercooked foods such as beef, eggs, pork, poultry, fish or shellfish may result in an increased risk of food borne illness.

Please alert your server if you have any food allergies or dietary restrictions.