

Cold

- Ahi Tower** 16
tuna, crab delight, avocado, cucumber, trio of caviars, crunchy flakes, honey wasabi, nori
- Chili Escolar** 9
super white tuna, honey thai chili, garlic chip vinaigrette, spicy cilantro ponzu
- Hotate Crudo** 14
hokkaido sea scallop, balsamic black caviar, cilantro-lemon, asian pear, yuzu orange ponzu
- Hirame Ssam** 12
flounder, ikura, pickled radish, yuzu tobiko, light citrus shoyu

- Beet & Tuna** 11
roasted beet, lotus chip, tuna, goat cheese, miso-chili oil
- Kamo Tataki** 13
pan seared duck sashimi, red onion, celery, cilantro, tomato, lemon grass, thai chili, anchovy shoyu
- Zensai** 14
rice paper, tuna, salmon, yellow tail, avocado, mango, fuji apple, lettuce, yuzu tobiko, cilantro fish sauce
- Kanpaccio** 16
kanpachi carpaccio, red yuzu kosho, shiso garlic oil, thai ginger salt, fuji apple, shiso, truffle mustard shoyu
- Sashimi Sampler** 20
chef choice 10pcs sashimi sampler

Hot *

- Gyoza** 6
pan fried seafood or chicken dumpling (6 pcs)
- Caramelized Brussel Sprout** 8
crispy brussel sprout, caramel fish sauce, almonds
- Hot Rock Wagyu** 28 | **Hotategai** 18
japanese beef 8pcs or hokkaido sea scallop 8pcs, pickled vegetables, fresh wasabi, habanero sea salt, cilantro fish sauce
- Chashu** 9
grilled braised pork belly, oshinko, green onion, black peppercorn soy sauce

- Mad for Garlic** 13
pan seared Hawaiian walu (4 oz), crispy garlic, Korean seasoning shoyu
- Asian Style Crab & Shrimp Cake** 11
lump crab (5 oz), black tiger shrimp, cilantro, tofu, fish sauce, jalapeño avocado mayo
- Bulgogi Lettuce Wrap** 15
Korean grilled beef or spicy pork, tomato, cucumber, onion, sweet pepper, saamjang
- Sake Clam** 13
sake steamed little neck clam, garlic, cilantro, thai chili

Deep Fried

Tempura

lightly battered and fried

- shrimp (3 pcs) 9 | soft shell crab (2 whole pcs) 11 | vegetables (5 pcs) 8 | combination 16
- shrimp (2), vegetables (4), soft shell crab (1 whole piece), white fish (1)

- Agedashi Tofu** 6.5
deep fried soft tofu, green onions, bonito flakes, radish puree, light soy sauce
- Karaage** 9
Japanese-style fried chicken, Korean sweet chili, lemon

- Veggie Tempura Nest** 9
shredded vegetable, zucchini, sweet potato, carrot, acorn
- Yuzu Baby Calamari** 9
fried baby calamari, yuzu ponzu
- Anago** 12
tempura sea eel, 2pcs
veggie tempura nest

Broth *

- Misoshiru** 2.5
fermented soybean paste soup
- Kinoko No Shiru** 4.5
mushroom soup, dashi broth

- Spicy Seafood** 8
various seafoods, spicy dashi broth
- Madai Ushio-Jiru** 7
red snapper clear soup, bone dashi broth

Greens

- Edamame ***
boiled 4 / garlic 5 / sweet chili 5

- Wakame** 5
fresh seaweed salad, light soy vinegar
- Citrus Cucumber Sunomono** 5
cucumber, yuzu tobiko, lemon yuzu vinegar

Pasture & Garden

- House Asian Veggie Salad *** 6
spring mix, white & red cabbage, carrot, onion, cucumber, radish sprout, miso or ginger dressing
- Blackened Pepper Tuna with Goat Cheese** 15
grilled romaine heart, avocado, unsalted mixed nut, tomatillo, cilantro, honey wasabi sauce
- Chop Chop *** 10
chop; Asian salad mix, romaine lettuce, baked salmon, boiled egg, avocado, furikake, creamy sesame dressing
- Chilled Shrimp with Udon *** half/8 full/13
boiled shrimp, white cabbage, udon noodle, spring mix, julienned veggies, kani stick, asian mustard dressing

Small Wooden Box

- Tako Wasa Box** 5
row octopus, wasabi tobiko, negi, sesame seed, seaweed
- Asari Box** 5
little neck clam, shiso
- Tsukemono Box *** 4
pickled vegetables, cucumber, eggplant, rakkyo, burdock, ume boshi
- Uni Box** MKT
sea urchin, shiso, ume sushi rice
- Natto Box *** 5.5
fermented soybean, sushi rice, masago, negi, sesame seed, ponzu
- Onsen Tamago Box** 3.5
soft-cooked egg, sushi rice, Korean seasoning shoyu
- Negi Toro Box** 8
bluefin otoro, negi, ume sushi rice
- Ikura Box** 5
salmon roe, shiso, ume sushi rice

