

APPETIZERS - ZENSAI - 前菜

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

