

SMALL PLATES

COLD

AHI TUNA POKE · 17
poke sauce, tobiko, negi, crisp wonton

POACHED OCTOPUS · 21
karashi mustard, shiso pesto, farmer's market greens

KAISO SEAWEEED SALAD · 9
sanbaizu, sesame dressing, lemon

LITTLE GEM SALAD · 12
mizuna, seasonal citrus, yuzu vinaigrette

BLOOMSDALE SPINACH · 9
'goma-ae' style, toasted sesame

HAWAIIAN KAMPACHI · 18
calamansi vinaigrette, pickled asian pear & fresno preserved meyer lemon oil



HOT

MONTEREY SQUID OKONOMIYAKI · 14
pork belly, sunny-side egg, bonito

SPICY EDAMAME · 8
umami soy, togarashi, sesame

TOKYO FRIED CHICKEN 'KARAAGE' · 12
ginger-soy marinade, spicy mayo

FOIE GRAS GYOZA · 18
ponzu dashi, chili oil

MISO TOFU SOUP · 10
silken tofu, hon shimeji, wakame

LARGE PLATES

PORK TONKATSU SANDWICH · 24
sweet potato bun, karashi mustard, shishito peppers

GRILLED BRANDT SIRLOIN STEAK · 32
local stir fried vegetable, chimichurri

MISO-MARINATED BLACK COD · 29
manila clam, eringi, bok choy, dashi

PAN-SEARED SCALLOPS · 26
honey nut squash purée, swiss chard, miso roasted squash

CHA SOBA TEMPURA · 22
chilled soba noodles, market vegetable tempura

CHIRASHI · 26
chef's selection of sashimi over sushi rice

NIGIRI, SASHIMI

NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BIGEYE TUNA · 10/15
mebachi maguro

AMBERJACK · 11/16
kanpachi

FLUKE · 10/15
hirame

OCEAN TROUT · 10/15
umimasa

SEA BREAM · 12/18
madai

SALTWATER EEL · 12
anago

GULF SHRIMP · 9
ebi

OCTOPUS · 10/15
tako

SALMON ROE · 12
ikura

KING SALMON · 10/15
sake

YELLOWTAIL · 12/17
hon hamachi

STRIPED JACK · 12/18
shima aji

HORSE MACKEREL · 12/18
aji

JAPANESE MACKEREL · 12/18
masaba

FRESHWATER EEL · 10
unagi

FRESH SCALLOP · 13/20
hotate

SEA URCHIN · 16/22
uni

EGG OMELETTE · 7/10
tamago

6 PIECE NIGIRI · 30
chef's selection of nigiri with choice of spicy roll

5 FISH SASHIMI · 28
chef's selection of sashimi, two pieces per fish

MAKIMONO

ROLLS

KEN'S ROLL · 21
shrimp tempura, avocado, spicy tuna, pine nut

SPICY ROLL · 12
choice of salmon, yellowtail, scallop or tuna

TUNA AVOCADO ROLL · 14
tobiko

RAINBOW ROLL · 19
crab, avocado, tuna, salmon, yellow tail, tobiko

CALIFORNIA ROLL · 14
crab, avocado, tobiko

SALMON AVOCADO ROLL · 14
sesame

LIBATIONS

SPIRITED AWAY · 14
botanist gin, shiso vermouth, fino sherry, apricot, salt

HANAMI HIGHBALL · 15
suntory toki whisky, venus aquavit, tart cherry, fennel honey, bitters, soda

'JUMBO' OZAKI · 6
our japanese arnold palmer, made with fresh shiso

PINK LIMEADE · 5
lime, honey, peach shrub, tonic

ZENIBA'S POTION · 8
thai basil, orange, coconut, yuzu, ginger beer

