

GLUTEN-FREE MENU

SMALL PLATES

COLD

'HAPPY SPOON' OYSTER · 9

uni, ikura, tobiko, ponzu crème fraîche

HOUSE-MADE TOFU · 11

matcha salt, wasabi, lemon soy

STEAMED BROCCOLINI · 8

'goma-ae' style

AHI TUNA POKE · 16

tobiko, negi, garlic, cucumber

LOCAL OYSTERS · 1/2 DOZEN · 18

'maple leaf' chili daikon, ponzu



HOT

SPICY EDAMAME · 7

togarashi, caramelized soy, sesame

MAITAKE MUSHROOM TEMPURA · 13

dashi-soy dipping sauce, matcha salt

AKADASHI MISO SOUP · 8

black miso, manila clam, mushroom

BINCHOTAN-GRILLED KAMA · 18

yuzu-pickled daikon, ponzu relish

MISO-CURED SEA BASS · 25

soy-glazed cockles, roasted sunchokes, lime oil

ROBATAYAKI 2 SKEWERS PER ORDER

MUSHROOM · ERINGI · 7
spicy miso

PORK BELLY · BUTABARA · 8
sansho salt

SKIRT STEAK · HARAMI · 12
yuzukosho, sea salt

TASTING OF ROBATA | 24
chef's favorite cuts

LOBSTER CLAW · ROBUSUTA · 12
(single claw) ume butter

JAPANESE WAGYU · A5 · 28
(single skewer) kizami wasabi

CHICKEN MEATBALLS · TSUKUNE · 8
egg yolk, togarashi

CHICKEN THIGH · NEGIMA · 8
tokyo negi

CHICKEN SKIN · KAWA · 6
togarashi, spicy miso

SUSHI NIGIRI · 2 PIECE

BLUEFIN TUNA · 12/18
hon maguro

BLUEFIN FATTY TUNA · MP
o toro

BF MEDIUM FATTY TUNA · MP
chu toro

BIGEYE TUNA · 10/15
mebachi maguro

SEA BREAM · 12/18
madai

STRIPED JACK · 12/18
shima aji

AMBERJACK · 11/16
kanpachi

YELLOWTAIL · 12/17
hon hamachi

GULF SHRIMP · 9
ebi

KING SALMON · 12/18
sake

KING SALMON BELLY · 17/25
sake toro

ARCTIC CHAR · 13/19
iwana

HORSE MACKEREL · 12/18
aji

JAPANESE MACKEREL · 12/18
masaba

SASHIMI · 3 PIECE

SPOT PRAWN · 12/18
botan ebi

CUTTLEFISH · 10/15
auri ika

OCTOPUS · 10/15
tako

FRESH SCALLOP · 13/20
hotate

SEA URCHIN · 16/22
uni

A5 BEEF · 21/29
japanese wagyu

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

MAKIMONO ROLLS

KEN'S ROLL · 25
shrimp tempura, avocado, spicy tuna, pine nut

MICHAEL'S NEGITORO · 27
bluefin fatty tuna, uni, ikura, scallion

NEGITORO · 18
bluefin fatty tuna, scallion

'LOBSTER ROLL' · 32
lobster tail, shrimp tempura, crab, avocado, yuzu

RAINBOW · 21
california roll w/ three fish, tobiko, sesame

SALMON SKIN · 10
yamagobo, kaiware

CALIFORNIA · 14
crab, avocado, tobiko

TUNA AVOCADO · 15
tobiko

SALMON AVOCADO · 15
sesame

SPIDER · 16
soft shell crab, kaiware, tobiko, spicy mayo

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

TOKYO ROLL · 10
mackerel, ginger, green onion, shiso, sesame

TEKKA · 10
tuna, wasabi

NEGIHAMA · 12
yellowtail, scallion

KAPPA · 7
japanese cucumber, sesame

UMESHISO · 7
pickled plum, shiso leaf

OSHINKO · 7
pickled daikon radish, sesame

SIDES

ROASTED EGGPLANT · 7

crispy sakura shrimp, spicy miso

PABU POTATO PURÉE · 8

sesame gravy, bonito, brown butter

HITOMEBORE RICE SERVICE · 6

premium rice, traditional seasonings

BLISTERED SHISHITO PEPPERS · 7

soy glaze, itogaki

WILD MUSHROOMS & LOTUS ROOT · 10

togarashi threads

FOR THE TABLE

CHAR-GRILLED

*Served with Mustard Greens, Soy Pickle, Lotus Chips
Choice of Ponzu Daikon or Sansho Au Poivre*

8^{0Z} GRASS-FED FILET MIGNON · 48

8^{0Z} AMERICAN WAGYU FLANK · 37

30^{0Z} AUSTRALIAN WAGYU TOMAHAWK · 115

12^{0Z} DELMONICO-STYLE RIB EYE · 56
cherry wood-smoked

2^{0Z} MIYAZAKI A5 WAGYU STRIP LOIN · 56
cherry wood-smoked

FISH

LUXURY SASHIMI PLATTER · 249

limited availability, inquire with your server

RAINBOW TROUT MESHU NABE · 38

chanterelle, ikura, sansho, butter rice

