

## 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 SEAWEED 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*

#### 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

*umimasu*

#### 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

#### YAKUZA 7.5 · 16

*suntory toki whisky, lo fi gentian amaro, moroccan mint tea*

#### 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*

