

SMALL PLATES

COLD

'HAPPY SPOON' OYSTER · 9

uni, ikura, tobiko, ponzu crème fraîche

OYSTERS · 1/2 DOZEN · 18

grated daikon, guinea chili, ponzu

AHI TUNA POKE · 17

tobiko, negi, garlic, crisp wonton

POACHED OCTOPUS · 21

karashi mustard, shiso pesto, farmer's market vegetables

KAISO SEAWEEED SALAD · 9

san baizu, sesame dressing, lemon

BLOOMSDALE SPINACH · 9

'goma-ae' style, toasted sesame

LITTLE GEM SALAD · 12

mizuna, seasonal citrus, yuzu vinaigrette

'ANKIMO' · 12

monkfish liver, cucumber, wakame, ponzu

HAWAIIAN KAMPACHI · 18

calamansi vinaigrette, pickled asian pear & fresno preserved meyer lemon oil



HOT

MISO-MARINATED BLACK COD · 29

manila clam, eringi, bok choy, dashi

MONTEREY SQUID OKONOMIYAKI · 14

pork belly, sunny-side egg, bonito

SPICY EDAMAME · 8

shichimi spice, caramelized soy, sesame

MISO TOFU SOUP · 10

silken tofu, hon shimeji, wakame

HOUSE-MADE PORK GYOZA · 13

scallion, soy, chili rayu

TOKYO FRIED CHICKEN 'KARAAGE' · 12

ginger-soy marinade, spicy mayo

MAITAKE MUSHROOM TEMPURA · 13

dashi-soy dipping sauce

CHAR SIU PORK FRIED RICE · 9

garlic, scallion, soy, maitake

SHISHITO PEPPERS · 9

umami soy, itogaki



ROBATAYAKI 2 SKEWERS PER ORDER

CHICKEN MEATBALLS | TSUKUNE · 12

jidori egg yolk, togarashi

CHICKEN TAIL | BONJIRI · 8

tare

CHICKEN THIGH | NEGIMA · 8

tokyo negi

CHICKEN SKIN | KAWA · 8

spicy red miso

TASTING OF ROBATA · 46

chef's favorite cuts

A5 JAPANESE WAGYU · 28

ponzu, daikon · 1 skewer

SKIRT STEAK | HARAMI · 12

yuzukosho

BEEF TONGUE | GYUTAN · 12

scallion, sesame oil

PORK JOWL | TONTORO · 12

anago glaze, sansho

PORK BELLY | BUTABARA · 8

sansho salt

MUSHROOM | SHIITAKE · 7

sake, spicy miso

SQUID | IKAYAKI · 16

umami shoyu, kewpie, togarashi

SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18

hon maguro

BIGEYE TUNA · 10/15

mebachi maguro

JAPANESE MACKEREL · 12/18

masaba

AMBERJACK · 11/16

kanpachi

FLUKE · 10/15

hirame

FRESHWATER EEL · 10

unagi

OCTOPUS · 10/15

tako

GIANT CLAM · 15/22

mirugai

A5 BEEF · 17/26

japanese wagyu

BLUEFIN MEDIUM FATTY TUNA · 22/32

chu toro

OCEAN TROUT · 10/15

umimasu

HORSE MACKEREL · 12/18

aji

YELLOWTAIL · 12/17

hon hamachi

GIZZARD SHAD · 12/18

kohada

SALTWATER EEL · 12

anago

CUTTLEFISH · 10/15

aori ika

SPOT PRAWN · 12/18

botan ebi

BLUEFIN FATTY TUNA · 26/38

o toro

KING SALMON · 10/15

sake

STRIPED JACK · 12/18

shima aji

SEA BREAM · 12/18

madai

SEA URCHIN · 16/22

uni

SALMON ROE · 12

ikura

FRESH SCALLOP · 13/20

hotate

GULF SHRIMP · 9

ebi

EGG OMELETTE · 7/10

tamago

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

MAKIMONO ROLLS

WESTERN TEMPURA · 20

yellowtail, amberjack, spicy mayo, eel sauce

MICHAEL'S NEGITORO · 26

bluefin fatty tuna, scallion, uni, ikura

NEGITORO · 16

bluefin fatty tuna, scallion

SALMON AVOCADO · 14

sesame

SPICY ROLL · 12

choice of salmon, yellowtail, scallop or tuna

TEKKA · 10

tuna, wasabi

ANAKYU · 10

sea eel, cucumber, eel sauce

KEN'S ROLL · 21

shrimp tempura, avocado, spicy tuna, pine nut

SPIDER · 15

soft shell crab, kaiware, tobiko, spicy mayo

CALIFORNIA · 14

crab, avocado, tobiko

TUNA AVOCADO · 14

tobiko

NEGIHAMA · 10

yellowtail, scallion

SALMON SKIN · 10

yamagobo, kaiware

EEL AVOCADO · 14

sesame, eel sauce

RAINBOW · 19

california roll w/ three fish, tobiko, sesame

TOKYO ROLL · 10

mackerel, ginger, green onion, shiso, sesame

FUTOMAKI · 10

tamago, shiitake, kanpyo, spinach, burdock

KAPPA · 7

japanese cucumber, sesame

KANPYO · 7

simmered kanpyo squash

UMESHISO · 7

pickled plum, shiso leaf

OSHINKO · 7

pickled daikon radish, sesame

OMAKASE

8-Course Tasting Menu

Curated by Chef Ken Tominaga

Highlighting our premium fish flown in fresh daily from Toyosu Market in Japan

120 FOOD

38 LUXURY ADDITION

55 SAKE PAIRING

TSAR NICOULAI CAVIAR SERVICE

kennebec potato cakes, taro chips, & toast rounds, yuzu crème fraîche, chives

GOLDEN OSETRA

1/2 OZ · 90 • 1 OZ · 175

GOLDEN RESERVE

1/2 OZ · 150 • 1 OZ · 275

FOR THE TABLE

CHAR-GRILLED & BUTTER-BASTED STEAKS
served with sansho au poivre or ponzu

SCHMITZ RANCH DRY-AGED RIB EYE
16 OZ · 67

SNAKE RIVER FARMS NEW YORK STRIP
12 OZ · 52

JAPANESE A5 WAGYU STRIP LOIN
28 PER OZ

SCHMITZ RANCH TOMAHAWK STEAK
32 OZ · MP
serves two, please allow hour cook time

