

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

HEIRLOOM TOMATO SALAD · 16

nori green goddess, whipped crème fraîche tofu

IACOPI FARMS SUGAR SNAP PEAS · 10

'goma-ae' style, toasted sesame

ROASTED BEET SALAD · 12

citrus, marcona almonds, yuzu miso vinaigrette

KING CRAB SUNOMONO · 17

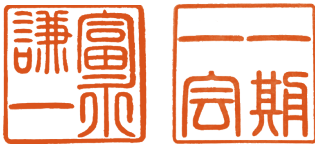
cucumber, wakame, sanbaizu

'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

cauliflower purée, roasted romanesco

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

PORK BELLY KAKUNI · 14

tamago, karashi mustard

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 · 11

umami soy, itogaki



ROBATAYAKI

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

OCTOPUS | TAKO · 12

shoyu, lemon

A5 JAPANESE WAGYU · 28

ponzu, daikon · 1 skewer

SKIRT STEAK | HARAMI · 12

yuzukoshō

BEEF TONGUE | GYUTAN · 12

scallion, sesame oil

TASTING OF ROBATA · 46

chef's favorite cuts

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

FOR THE TABLE

CHAR-GRILLED & BUTTER-BASTED STEAKS

served with sansho au poivre or ponzu

SCHMITZ RANCH DRY-AGED RIB EYE
16 OZ · 67

JAPANESE A5 WAGYU STRIP LOIN
28 PER OZ

SNAKE RIVER FARMS NEW YORK
STRIP
12 OZ · 52

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

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

