

# GLUTEN FREE

all items below are gluten free or can be modified to be gluten free

## 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, cucumber

#### IACOPI FARMS SUGAR SNAP PEAS · 10

'goma-ae' style, toasted sesame

#### HEIRLOOM TOMATO SALAD · 16

nori green goddess, whipped crème fraîche tofu

#### ROASTED BEET SALAD · 12

citrus, marcona almonds, yuzu miso vinaigrette

#### HAWAIIAN KAMPACHI · 18

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



### HOT

#### MISO-MARINATED BLACK COD · 29

cauliflower purée, roasted romanesco

#### SPICY EDAMAME · 8

shichimi spice, caramelized soy, sesame

#### MISO TOFU SOUP · 10

silken tofu, hon shimeji, wakame

#### MAITAKE MUSHROOM TEMPURA · 13

dashi-soy dipping sauce

#### VEGETABLE FRIED RICE · 9

garlic, scallion, soy, maitake

## 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

#### 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 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

#### 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

kobada

#### CUTTLEFISH · 10/15

aori ika

#### SPOT PRAWN · 12/18

botan ebi

#### EGG OMELETTE · 7/10

tamago

#### 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

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

## MAKIMONO ROLLS

#### WESTERN TEMPURA · 20

yellowtail, amberjack, spicy mayo

#### 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

#### 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

#### 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 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, yuzu crème fraîche, chives

GOLDEN OSETRA  
1/2 OZ · 90 • 1 OZ · 175

GOLDEN RESERVE  
1/2 OZ · 150 • 1 OZ · 275

