

## SMALL PLATES

### GOLD

'HAPPY SPOON' OYSTER · 9  
*uni, ikura, tobiko, ponzu crème fraîche*

HOUSE-MADE TOFU · 11  
*matcha salt, wasabi, lemon soy*

BROCCOLINI 'GOMA-AE' · 8  
*soy, toasted sesame*

WAKAME SALAD · 8  
*crushed cucumber, seaweeds, creamy sesame vinaigrette*

AHI TUNA POKE · 16  
*tobiko, negi, garlic, wonton chips*

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  
*trio of miso, manila clams, mushroom*

SAKE STEAMED CLAMS · 18  
*mussels, dashi, ramps*

MISO-CURED SEA BASS · 25  
*fiddlehead, heirloom tomato, stinging nettle*

FOIE GRAS & SHRIMP SHUMAI · 21  
*ginger, chive, chili rayu*

TOKYO FRIED CHICKEN 'KARAAGE' · 12  
*ginger-soy marinade, spicy mayo*

HOUSE-MADE PORK GYOZA · 15  
*scallion, soy sauce, chili rayu*

BLISTERED SHISHITO PEPPERS · 7  
*soy glaze, itogaki*

## FOR THE TABLE

### CHAR-GRILLED

*served with kale, rainbow chard, soy pickle, lotus chips*

*choice of ponzu daikon or sansho au poivre*

8 OZ GRASS-FED FILET MIGNON · 48

8 OZ AMERICAN WAGYU FLANK · 42

30 OZ AUSTRALIAN WAGYU TOMAHAWK · 115

12 OZ DELMONICO-STYLE RIB EYE · 56

## SUSHI NIGIRI · 2 PIECE

## SASHIMI · 3 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  
*madaï*

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*

SALTWATER EEL · 12  
*anago*

FRESHWATER EEL · 10  
*unagi*

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*

SALMON ROE · 12  
*ikura*

A5 BEEF · 21/29  
*japanese wagyu*

EGG OMELETTE · 7/10  
*tamago*

6 · 10 FISH NIGIRI 38 · 60

5 · 7 · 10 FISH SASHIMI 55 · 65 · 80



## OMAKASE

5-course omakase 55 per person  
5pc. nigiri supplement 28 per person

## TOKUSHU

ken's roll & 10 piece nigiri · 69  
(MUST ORDER TOGETHER)

## 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*

EEL AVOCADO · 14  
*sesame, eel sauce*

TUNA AVOCADO · 15  
*tobiko*

SALMON AVOCADO · 15  
*sesame*

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

YUZUHAMA · 10  
*yellowtail, chili pepper paste*

OSHINKO · 7  
*pickled daikon radish, sesame*

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

ZUKEWASA · 10  
*marinated tuna, pickled wasabi*

TEKKA · 10  
*tuna, wasabi*

NEGIHAMA · 12  
*yellowtail, scallion*

TOROTAKU · 18  
*fatty tuna, takuan pickle*

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

FUTOMAKI · 12  
*tamago, shiitake, kanpyo, spinach, burdock*

ANAKYU · 12  
*sea eel, cucumber, eel sauce*

KAPPA · 7  
*japanese cucumber, sesame*

KANPYO · 7  
*simmered kanpyo squash*

UMESHISO · 7  
*pickled plum, shiso leaf*