

RISHI HOT TEA

assorted organic & green tea

4

SPICY EDAMAME

wok seared, house spicy blend

8

HAWAIIAN GOAT CHEESE SALAD

hawaiian macadamia nut crusted goat cheese, mizuna greens,
pineapple dressing, balsamic reduction, grilled baguette

16

+chicken 7

+salmon 10

CRISPY TOFU (6)

aemono sauce

12

JAPANESE COCONUT CURRY BOWL

steamed broccoli, sweet soy reduction, baby heirloom tomatoes, soft boiled egg

+stir fried vegetables 15

+chicken 16

+steak 18

JAPANESE INSPIRED NASHVILLE CHICKEN

koji marinated tempura chicken, hoisin lime slaw, smoked paprika hand-cut sweet potato fries

16

THAI BASIL FRIED RICE

choice of vegetable, chicken, beef, shrimp, pork belly

10 | 16

CRISPY LOBSTER FRIED RICE

tempura cold water lobster, sriracha, thai basil fried rice, seasonal vegetables

29

YAKISOBA NOODLES

stir-fried noodles, choice of vegetable, chicken, beef, shrimp, pork belly

10 | 16

MUSUME STEAMED BUNS (2)

koji chicken tempura, chashu pork belly, or tofu, house made pickles, ma la oil, mint

14

TERIYAKI

chicken, steak or salmon served with stir-fried vegetables, white rice

23

UMAMI FILET MIGNON

asian dry spice rubbed, umami sauce, miso chive butter

49

BASIL SNAPPER

GF

basil steamed red snapper, jumbo lump crab, asparagus, seasonal mushrooms,
kuromame hakko broth

29

TOKYO SALARYMAN BENTO

miso soup, house salad, gyoza, rice,
california, spicy tuna roll
choice of beef, chicken or vegetable

19

TOKYO MARKET BENTO

miso soup, seaweed salad,
california, spicy tuna roll
3 piece chef's choice sashimi, nigiri

23

寿司 刺身

Sushi/Sashimi

SUSHI/SASHIMI

寿司 刺身

all gluten free available upon request

A5 WAGYU

40

TORO BLUEFIN TUNA

MP

HAWAIIAN BIG-EYE TUNA

maguro

18

ALBACORE TUNA

bincho

8

JAPANESE YELLOWTAIL

hamachi

11

HAWAIIAN KONA KAMPACHI

baby yellowtail

14

SCOTTISH SALMON

sake

10

FRENCH-STYLE SALMON

sake

12

JAPANESE SEA BREAM

madai

14

HOKKAIDO SCALLOP

hotategai

12

SCOTTISH SALMON ROE

ikura

9

SEA URCHIN

uni

MP

JAPANESE OCTOPUS

tako

9

HOUSE MADE TAMAGO

8

SWEET SHRIMP (raw)

ama ebi

15

FRESHWATER EEL

unagi

10

SPECIALTY SASHIMI

本日のスペシャル刺し身

YELLOWTAIL SERRANO

six piece hamachi sashimi, serrano, thai basil vinaigrette

24 hamachi

30 kampachi

TUNA ICHIGO

snow crab wrapped in tuna sashimi, topped with strawberry

25

SALMON HARASU

alaskan salmon belly, green onion, lemon, smoked soy sauce, kisami wasabi, pickled cucumbers

24

ALASKAN RED KING CRAB

shiso truffle butter, beluga caviar

90

GOLDEN TORO

japanese tuna belly, siberian sturgeon roe, 24 ct gold flakes, smoked soy

75

GRILLED FISH COLLAR "KAMA"

salmon, yellowtail or kanpachi shio yaki style

27

SASHIMI LOVERS

chef's choice 20 pc sashimi

95

SPECIALTY ROLLS

本日のスペシャルロール

SUPER FLY VEGAN

tempura sweet potato, tempura asparagus, inside out, guacamole, sweet miso

19

24 CARAT

24 carat gold flakes, snow crab, avocado, tempura green bean, topped with salmon belly, yellowtail belly, tuna belly (toro), smoked soy

38

FRIDAY NIGHT

snow crab, cucumber, avocado, rolled inside out with baked salmon on top, dynamite sauce

22

THE PICASSO

tempura shrimp, cucumber, avocado, topped with fresh water eel, thai basil emulsion & teriyaki

22

MORGAN

california roll, topped with yellowtail, serrano sliced, sriracha, with side of thai basil vinaigrette

22

WRATH

salmon, tuna, yellowtail, avocado, cucumber, sesame seeds, kazami wasabi, smoke soy

22

THE TAE-BAE

sea bream, alaskan king crab, mango, shiso leaf, cucumber, plum paste, yuzu miso ponzu

28

MIAMI

scottish salmon, snow crab, shrimp, avocado, wrapped in cucumber, sweet red onion vinaigrette

22

BLAKE

tempura shrimp, cucumber avocado rolled inside out, topped with spicy tuna, strawberry, teriyaki & rice crisps

22

HOUSE ROLLS

ハウスロール

all gluten free available upon request

CALIFORNIA

10

SPICY TUNA

10

TORO-TAKU

25

TEMPURA SHRIMP

10

SPIDER

17

RAINBOW

21