

TO START

EDAMAME 6
sea salt

MISO SOUP 6
seaweed, tofu, mushrooms, scallions

SPICY PICKLED CUCUMBER 9
pickled cucumbers, house spice

CRISPY RICE (4 per order)* 16
choice of spicy tuna or creamy salmon

COLD

HAMACHI JALAPENO SASHIMI* 22
ponzu, shiso oil, heirloom tomatoes, radish, microgreens

SALMON SASHIMI* 22
silky tofu, shiso glass, yuzu kosho

SCALLOP SASHIMI* 25
hokkaido scallop, ikura, yuzu creme fraiche, shiso oil, sea salt, lemon

OYSTER ON THE HALF SHELL* MP
1/2 dozen west coast oysters, scallion, ponzu

STEAK & EGGS* 41
tenderloin tartare, chives, caviar, toast

(add caviar bump to any cold dish +16)

TEMAKI TACOS 15

2 per order

SPICY TUNA*
SPICY YELLOWTAIL*
SPICY SALMON*
SPICY TUNA + SHRIMP TEMPURA*
SPICY AVOCADO
BAKED CRAB (SOY PAPER)
add caviar bump +6

SEAWEED SALAD 11
hiyashi wakame, cucumber, house otoshi dressing

HOUSE GREENS 8
fresh greens, radish, mandarins, tangy miso dressing

LOBSTER SALAD 25
greens, heirloom tomatoes, lobster, tangy miso dressing

CAVIAR

French Osetra Caviar - yuzu creme fraiche, house made chips
FULL SERVICE (1 oz) | **SNACK** (10 gram)
-150- | -50-

HOT

PORK BELLY BUNS 11
teriyaki sauce, cucumber, crispy onion

EGGPLANT BUNS 11
panko crusted, slaw, spicy aioli

KARAAGE FRIED CHICKEN 19
spicy aioli

ROCK SHRIMP 14
spicy mayo, togarashi, chives

GRILL

PRIME TENDERLOIN 51
6 oz filet, yakiniku sauce

HAMACHI KAMA 25
yellowtail collar, tare glaze

MISO BLACK COD 31
miso marinated, sweet miso, balsamic

TOMAHAWK MP
50 oz bone in prime ribeye, Japanese chimichurri

NIGIRI/SASHIMI

2 pieces

WAGYU (miyazaki beef)* 25
UNI (sea urchin)* 23
TORO (fatty tuna)* 18
SUMI MASU (ocean trout)* 16
HIRAME (halibut)* 15
AKAMI (bluefin)* 15
MADAI (Japanese red snapper)* 15
SHIMA AJI (striped jack)* 15
KANPACHI (amberjack)* 15
HOTATE (hokkaido scallop)* 14
UNAGI (fresh water eel)* 12
MAGURO (tuna)* 12
HAMACHI (yellowtail)* 12
MAGURO TATAKI (seared tuna)* 11
SHAKE (salmon)* 11
TAMAGO (sweet egg)* 9

OMAKASE MP

CHEFS SELECTION OF DRESSED NIGIRI

4 PIECE

6 PIECE

LUNCH SPECIALS 11:00-2:30 Daily

UNAGI DON* 20
freshwater eel, seasoned rice

POKE BOWL* 18
TUNA or SALMON. steamed rice, cucumber, avocado, seaweed, takuan

CHIRASHI BOWL* 36
assorted sashimi on seasoned rice

LUNCH SET* 26
miso soup, salad, spicy tuna roll, nigiri (tuna, salmon, yellowtail, halibut)

OYABUN SASHIMI SET* 56
12 piece assorted sashimi

SUSHI ROLLS

CALIFORNIA ROLL 13
crab, cucumber, avocado, masago, sesame

SPICY TUNA ROLL* 14
silky tuna, avocado, sesame

SPICY SALMON ROLL* 14
spicy salmon, shichimi, cucumbers, avocado, sesame

ROCCO ROLL* 24
spicy tuna, avocado, garlic buttered seared tuna, micro greens, spicy ponzu

KOBRA KAI ROLL* 23
scottish salmon tartare, cucumber, avocado, lemon

SPICY LUCCA ROLL* 24
spicy scallop, hamachi, cucumbers, avocado, tobiko arare, macho sauce

SWEET KADEN ROLL 22
tempura unagi, cucumber, topped with avocado, house nitsume

SHRIMP TEMPURA ROLL 13
cucumber, avocado, shredded daikon, nori, tobiko arare

SURF & TURF* 41
spicy crab, cucumber, tempura shrimp, A5 wagyu beef, balsamic reduction

VEGETARIAN ROLLS

TEMPURA ROLL 11
sweet potato tempura, japanese pumpkin tempura

KAPPA MAKI 7
cucumber

SPICY AVOCADO ROLL 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

The following major food allergens are used as ingredients: milk, eggs, fish, crustacean, tree nuts, soy, wheat, and sesame. Please notify the staff for more information about these ingredients.

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COCKTAILS 17

JAPANESE OLD FASHIONED mars iwai 45,
ginger, bitters

TOKYO 23 gin, yuzu, shiso, sake

LYCHEE MARTINI vodka, saint germain,
lychee

BASIC B vodka, passion fruit, vanilla chai,
prosecco

SPICY YUZU MARG tequila, yuzu, lime,
jalapeno tincture

PRETTY BOY ume whiskey, lemon, shiso

MILK & HONEY clarified- gin, yuzu, honey,
pine foam

BABY MAKER MULE choice of spirit, ginger
beer, lime, soda

ROW COSMO vodka, yuzu, lime, cranberry

UME MAMI tequila, ume, lime

SHISO HORNEE lemongrass shochu, ginger
shochu, fresh cucumber, lime

SALTY & STIMULATED fat washed coffee
infused reposado, salted simple, yuzu whip

MISO DIRTY MARTINI gin or vodka, olive juice,
japanese vermouth. ADD CAVIAR BUMP +6

SAKE

SMALL :

BUSHIDO ginjo genshu 14

LUCKY DOG genshu junmai 14

SNOW ANGEL nigori 16

SAKURA FUBUKI junmai rose 21

MEDIUM:

SHO CHIKU BAI (hot or cold) junmai 20

DRUNKEN WHALE junmai 38

WANDERING POET junmai ginjo 48

FUKUCHO SEASIDE junmai sparkling 65

LARGE:

SHO CHIKU BAI nigori 32

KIKU-MASAMUNE junmai taru 58

SOUL OF SENSEI junmai daiginjo 100

COWBOY junmai ginjo 117

HAKKAISON junmai daiginjo 175

WINE

glass 12 | bottle 48

CAB SAUV robert hall

PINOT NOIR cloud line

RIESLING loosen bros

SAUV BLANC a+m

ROSE mont gravet

CHARDONNAY bishop's peak

NATURAL (bottle only)

ORANGE malvasia 64

CHILLED RED shi fu mi 36

PROSECCO fidora 52

BEER

ASAHI DRAFT

9

SAKE BOMB

9

KIRIN LAGER

8

ECHIGO IPA

9

YOHO YUZU ALE

12

YOHO BELGIAN

12

CIDER- ROTATING

9

EXTRA LARGE:

SUI GEI junmai daiginjo 192

BUBBLES

LOS MONTEROS CAVA 12/48

LE MESNIL 195

NON-ALCOHOL

NATURE'S GATORADE MOCKTAIL... 8

YUZU SODA 8

MIKAN SODA 8

MEXICAN COKE 5

MEXICAN SPRITE ... 5

SODA..... 5

DIET COKE 5

GINGERBEER.....5

HOT GREEN TEA..... 5

ICED GREEN TEA.... 5



SUSHI ROW

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eat it raw