

SUSHI

a la carte

nigiri 1pc	sashimi 3pcs	temaki handroll
sake* / scottish salmon		5 / 9 / 10
akami maguro* / lean tuna		6 / 12 / 10
*temaki is spicy		
chutoro* / bluefin medium fatty belly		7 / 19 / -
*only available thursday - saturday		
otoro* / bluefin fatty belly		9 / 25 / -
*only available thursday - saturday		
uni* / hokkaido sea urchin		mp / - / -
*only available thursday - saturday		
madai* / japanese sea bream		6 / 12 / 14
hamachi* / yellowtail		5 / 12 / 13
tamagoyaki / egg omelet		4 / 7 / 9
ikura* / salmon roe		9 / 12 / 14
add quail egg yolk		+ 1
hotate* / hokkaido scallop		6 / 12 / 14
*temaki is spicy		
tako / poached octopus		4.5 / 9 / 10

CHIRASHI AND PLATES

grand chirashi* / 2 pieces of sashimi over rice	75
sake toro, akami maguro, bluefin otoro, hokkaido uni, hokkaido hotate, madai, hamachi, tamago, caviar	
*only available thursday - saturday	
chirashi* / 2 pieces of sashimi over rice	36
sake, maguro, hamachi, tako, tamago, ikura, masago	
sashimi plate* / 2 pieces of each	38
madai, sake, hotate, maguro, hamachi, ikura, masago	
nigiri plate* / 1 piece served over rice	30
sake, maguro, hamachi, tamago, madai, hotate	
tnt maki / 6 pc tempura maki	16
sake, cucumber, jalapeno, rayu kewpie, eel sauce	

ZENSAI

cold and hot apps

miso soup v+	5
tofu, wakame, negi	
rayu cucumbers v+	6
spicy pickled cucumbers, sesame	
edamame v+	5
sea salt	
addictive cabbage	5
sesame dressing	
ginger gem salad v+	6
romaine gem lettuce, shredded carrots, arare, ginger dressing	

ROBATAYAKI

grilled meats and veggie skewers over binchotan charcoal served with tare

whole flying squid	22
whole fish	mp
wagyu beef	8
chicken thigh	3
bacon quail egg	4.5
pork belly	4.5
chicken skin	3
shrimp	3
salmon	5
king trumpet mushrooms v+	4
served with eel sauce	
corn v+	3
served with miso butter	



vegetarian / v+ can be made or is vegan

*consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase the risk of foodborne illness.

IZAKAYA

shareable small plates

karaage / japanese fried chicken	12
aonori, rayu kewpie, lemon	
pork gyoza / 6pcs	12
rayu shoyu, chili threads	
agedashi tofu	12
panko crusted tofu, savory dashi broth	
negi, grated daikon	
takoyaki / 6 fried octopus balls	12
kewpie, tonkatsu, katsuobushi, aonori	
tempura shishito v+	8
togarashi, rayu kewpie	
tempura shrimp / 4pcs	12
eel sauce, daikon	
okonomiyaki / savory pancake	18
cabbage, tonkatsu, carrot, onion, katsuobushi, kewpie, negi	

NOODLES AND RICE BOWLS

zaru soba / buckwheat dipping noodles	16
cold noodles, cold salmon broth, salmon skewer	
miso ramen v+	15
shredded carrot, corn, chili oil, negi, onsen egg	
shoyu ramen	18
pork broth, pork belly, nitamago, mayu, negi	
yaki udon / stir fried thick noodles v+	16
mushrooms, beets, nori, beni shoga, onsen egg, chili oil, negi	
gyudon / beef rice bowl	23
marinated wagyu beef, sauteed onions, onsen egg, beni shoga, negi	
add ons	
tofu	2
tempura shrimp	6
pork belly	3
onsen egg	1
nitamago egg	1
chili oil	1