

SALADS

FIELD GREENS (50 cal)
Mixed greens, ginger dressing

WAFU SEAWEED (110 cal)
Sesame soy vinaigrette

SHAREABLES

EDAMAME (85 cal)

GARLIC EDAMAME (170 cal)
Steamed soybeans sautéed in Asian garlic sauce

SHISHITO PEPPERS (75 cal)
Smoked salt, lime

SPINACH SESAME (227 cal)
Chilled, steamed spinach, sesame sauce

AGEDASHI TOFU (410 cal)
Lightly fried tofu topped with teriyaki sauce, red bell peppers, green onions and sesame seeds

VEGETABLE SPRING ROLL (470 cal)
Plum sauce

VEGETABLE TEMPURA (464 cal)
Lightly battered asparagus, carrots, zucchini, bell peppers and onion rings, served with dipping sauce

SHRIMP TEMPURA (300 cal)
Lightly battered, served with dipping sauce

FIRECRACKER SHRIMP TEMPURA (300 cal)
Gochujang aioli

"RA"CKIN' SHRIMP (535 cal)
Panko-breaded crispy shrimp; served with ginger teriyaki dipping sauce

✳️ **CRISPY SPICY TUNA** (310 cal)
Spicy tuna mix served on top of crispy sesame rice, drizzled with black pepper soy sauce; topped with cilantro and jalapeños

✳️ **CRISPY CALAMARI** (500 cal)
Sweet chili peanut sauce

✳️ **PORK GYOZA** (250 cal)
Sautéed Asian potstickers served with ponzu sauce

✳️ **CHICKEN GYOZA** (227 cal)

✳️ **CRAB DUMPLINGS** (235 cal)

✳️ **SHRIMP AND SCALLOP SHUMAI** (280 cal)
With spicy jalapeño sauce

✳️ **LOBSTER TACOS** (315 cal)
Maine lobster, cucumber, avocado, cilantro, jalapeño-ponzu dressing, scallion, corn flour tortilla

✳️ **CEVICHE TACOS** (294 cal)
Salmon, tuna and yellowtail, avocado, peppers, shallot, yuzu-apple marinade, corn flour tortilla

✳️ **MISO BLACK COD** (235 cal)
Grilled asparagus

✳️ **SKEWERS**
Three skewers of seared filet mignon or chicken cooked in sake teriyaki sauce; topped with sesame seeds and togarashi

✳️ **FILET MIGNON** (555 cal) | **CHICKEN** (438 cal)

✳️ **WINGS**
Lightly breaded and fried to perfection.
Tossed in your choice of:

✳️ **BLACK PEPPER TERIYAKI** (610 cal)
✳️ **SPICY** (590 cal) | **SESAME GARLIC** (710 cal)

✳️ **"RA"CKIN' FRIED RICE** 16 oz
Rice, egg, chopped vegetables, garlic sauce

✳️ **CHICKEN** (1020 cal) | ✳️ **STEAK** (994 cal)
✳️ **CRAB** (978 cal) | ✳️ **SHRIMP** (990 cal)

✳️ **SEARED TUNA** (110 cal)
Seared tuna with a creamy wasabi sauce; topped with organic micro greens

✳️ **TUNACADO** (240 cal)
Seared ahi tuna served with fresh sliced avocado and creamy tataki dipping sauce

✳️ **CHILI PONZU YELLOWTAIL** (260 cal)
Thinly sliced yellowtail topped with jalapeños, cilantro and sautéed cashews

POKE BOWLS

Served over rice (510 cal) or mixed greens (20 cal) with miso soup (35 cal)

✳️ **AHI TUNA** (311 cal)
Ahi tuna, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

✳️ **SALMON** (377 cal)
Salmon, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

✳️ **BARA CHIRASHI** (352 cal)
Ahi tuna, salmon, yellowtail, shrimp, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

GLUTEN, VEGAN, VEGETARIAN AND KETO MENUS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER.

ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

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SOUPS

HOT & SOUR SEAFOOD SOUP (330 cal)
Shrimp, scallops, with a hint of lemongrass, harusame noodles

MISO SOUP (35 cal)
Tofu, seaweed, scallion

UDON/SOBA SOUP
Tsuyu broth, carrot, shiitake, scallion

✳️ **CHICKEN** (620/617 cal)
✳️ **TEMPURA - SHRIMP, VEGETABLES** (635/627 cal)
✳️ **SEAFOOD - SHRIMP, SCALLOPS** (620/617 cal)
✳️ **VEGETABLE - TOFU** (545/540 cal)

NIGIRI & SASHIMI (2 pc.)

✳️ **SALMON** (80/130 cal)

✳️ **TUNA** (80/140 cal)

✳️ **YELLOWTAIL** (70/140 cal)

✳️ **ALBACORE TUNA** (108/220 cal)

✳️ **SPICY TUNA** (80/133 cal)

✳️ **STRIPED BASS** (70/120 CAL)

✳️ **SMOKED SALMON** (70/117 CAL)

✳️ **MACKEREL** (110/310 cal)

✳️ **FLYING FISH "TOBIKO"** (70/117 cal)

✳️ **SALMON ROE "IKURA"** (100/167 cal)

✳️ **SEA URCHIN** (70/100 CAL)

✳️ **TUNA BELLY "TORO"** (110/140 cal)

✳️ **OCTOPUS** (60/70 cal)

✳️ **SHRIMP** (50/30 cal)

✳️ **FRESH WATER EEL "UNAGI"** (125/225 cal)

✳️ **TAMAGO** (180/108 cal)

SASHIMI SPECIAL (6 pc.)

✳️ **SALMON** (390 cal)

✳️ **TUNA** (420 cal)

✳️ **YELLOWTAIL** (420 cal)

✳️ **ALBACORE TUNA** (660 cal)

✳️ **MACKEREL** (930 cal)

✳️ **STRIPED BASS** (360 cal)

✳️ **FRESH WATER EEL "UNAGI"** (675 cal)

✳️ **OCTOPUS** (210 cal)

✳️ **SASHIMI SAMPLER** (300 cal)

SUSHI ENTRÉES

✳️ **SUSHI & SASHIMI FOR TWO*** (1820 cal)
4 tuna, 4 salmon, 2 shrimp, 2 yellowtail, 2 eel, 2 albacore tuna, 1 each Eel Cucumber, Tuna Avocado Caviar, Crunchy Spicy Salmon Roll

✳️ **SUSHI FOR TWO*** (1693 cal)
2 tuna, 2 yellowtail, 3 salmon, 2 eel, 2 albacore tuna, tobiko caviar, 1 each California, Yellowtail Scallion Caviar, Spicy Tuna, Tuna Roll

✳️ **SUSHI & SASHIMI*** (910 cal)
3 tuna, whitefish, salmon, 2 yellowtail, 2 albacore tuna, shrimp, Eel Cucumber Hand Roll, California Roll

✳️ **SASHIMI*** (547 cal)
3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 albacore tuna, 2 sashimi cucumber kani

✳️ **SUSHI*** (823/613 cal)
2 tuna, whitefish, salmon, yellowtail, albacore tuna, shrimp, tobiko caviar, Tuna Roll or California Roll

✳️ **HARUMI*** (665/455 cal)
2 tuna, 2 salmon, 2 yellowtail sushi, California Roll or Tuna Roll

✳️ **SAMURAI** (920 cal)
Spicy Tuna Roll, Yellowtail Jalapeño Roll, Crunchy Spicy Salmon Roll

✳️ **SUMO** (1050 cal)
Spicy Tuna Roll, Eel Cucumber Roll, Salmon Avocado Roll

✳️ **VEGETARIAN SUSHI** (375 cal)
Shiitake, inari, oshinko, tofu, avocado, Japanese eggplant, asparagus, Avocado Cucumber Roll

✳️ **CHIRASHI*** (683 cal)
2 tuna, whitefish, salmon, albacore tuna, yellowtail, shrimp, 2 kani, octopus, tobiko caviar, 2 tamago, sushi rice

HOT ENTRÉES

Served with white (405 cal) or brown rice (410 cal)

✳️ **IMPERIAL SEAFOOD UDON** (455 cal)
Lobster, shrimp, scallops, udon noodles and vegetables

✳️ **CHICKEN TERIYAKI** (560 cal)
Steamed vegetables

✳️ **SALMON TERIYAKI** (680 cal)
Shiitake, bok choy, sesame seeds

✳️ **FILET MIGNON** (495 cal)
Ohitashi spinach, wasabi mashed potatoes, ginger sauce

✳️ **CHICKEN KATSU** (905 cal)
Panko-crusted, Tonkatsu sauce

✳️ **HOT CHILI-GARLIC SHRIMP** (685 cal)
Harusame noodles, carrot, squash

✳️ **CHILEAN SEA BASS** (335 cal)
Grilled Chilean seabass with honey pumpkin purée, sansho pepper and scallion sauce

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*KANI KAMA CRAB & KANI KAMA CRAB MIX CONTAIN IMITATION CRAB.



SPECIALTY ROLLS

✳️ **VIVA LAS VEGAS ROLL** (530 cal)
Krab[®] and cream cheese rolled, lightly tempura battered and topped with spicy tuna, krab[®] mix and sliced lotus root; finished with sweet eel sauce and green tempura bits

✳️ **CHILI SHRIMP ROLL** (810 cal)
Krab[®] and cream cheese rolled, lightly tempura battered and topped with spicy krab[®] mix and shrimp tempura; finished with sliced jalapeño and Sriracha

✳️ **GRAMERCY ROLL** (483 cal)
Crunchy spicy albacore tuna and jalapeños wrapped with tuna, yellowtail and salmon, topped with lemon, cilantro, tobiko caviar and yuzu miso sauce

✳️ **SPICY TITANIC ROLL** (583 cal)
Salmon, avocado and tobiko caviar, wrapped around crunchy spicy tuna

✳️ **GOLD KIMONO ROLL** (485 cal)
Spicy red and white tuna, mango, avocado, tempura flakes, topped with gold leaf

✳️ **HELL'S KITCHEN ROLL** (602 cal)
Crunchy salmon, cucumber, lemon-chili mayo, topped with salmon, avocado, tobiko caviar and Sriracha; served with lemon-chili mayo and Sriracha flames

✳️ **PERFECT FANTASY ROLL** (464 cal)
Avocado-wrapped shrimp tempura and asparagus, with spicy mayo

✳️ **KISS OF FIRE ROLL** (528 cal)
Salmon, albacore tuna, jalapeño and wasabi tobiko caviar, wrapped around crunchy spicy tuna and jalapeño

✳️ **BLACK DIAMOND ROLL** (675 cal)
Tuna, avocado and mango wrapped around crunchy spicy salmon, finished with black tobiko caviar and gold leaf

✳️ **CHILI PONZU YELLOWTAIL ROLL** (480 cal)
Spicy yellowtail mix rolled with cucumber, avocado, jalapeños and cilantro; topped with yellowtail, green onions, crispy garlic and togarashi; served with chili ponzu sauce

✳️ **TOOTSY MAKI** (420 cal)
Krab[®] mix, shrimp and cucumber rolled and topped with crunchy tempura bits; drizzled with sweet eel sauce

✳️ **GOJIRA ROLL** (510 cal)
Shrimp tempura, krab[®] mix, cream cheese and cucumber rolled and topped with spicy tuna and green tempura bits; served with Sriracha and spicy mayo

✳️ **"RA"CKIN' ROLL** (710 cal)
Krab[®] and cream cheese rolled, lightly tempura battered and topped with guacamole and "RA"ckin' Shrimp; finished with ginger teriyaki sauce, red tempura bits and togarashi

✳️ **ZONIE ROLL** (360 cal)
Spicy salmon and cucumber, rolled and topped with avocado and Sriracha

✳️ **CRAZY MONKEY ROLL** (400 cal)
Smoked salmon, mango and cream cheese rolled and topped with avocado, red tempura bits and sautéed cashews; drizzled with mango and sweet eel sauces

MAKI & HAND ROLLS

✳️ **RAINBOW*** (510 cal)

✳️ **DRAGON*** (390 cal)

✳️ **PHILADELPHIA** (300/199 cal)

✳️ **SPICY TUNA** (310/80 cal)

✳️ **CRUNCHY SPICY SALMON** (300/102 cal)

✳️ **CRUNCHY SPICY TUNA** (310/90 cal)

✳️ **CALIFORNIA*** (410/170 cal)

✳️ **SALMON AVOCADO** (460/120 cal)

✳️ **SALMON JALAPEÑO** (448/102 cal)

✳️ **TORO SCALLION** (263/225 cal)

✳️ **TUNA** (200/80 cal)

✳️ **SALMON SKIN** (505/122 cal)

✳️ **EEL CUCUMBER** (280/178 cal)

✳️ **EEL AVOCADO** (295/185 cal)

✳️ **YELLOWTAIL SCALLION** (310/139 cal)

✳️ **SHRIMP TEMPURA** (330/170 cal)

✳️ **SPICY CRAB CAVIAR** (345/162 cal)

✳️ **VEGETABLE TEMPURA** (320 cal)

✳️ **VEGETABLE** (240/122 cal)

✳️ **CUCUMBER** (155/110 cal)

✳️ **AVOCADO** (370/154 cal)

✳️ **SOFT SHELL CRAB** (450 cal)

✳️ **SASHIMI CUCUMBER YELLOWTAIL** (240 cal)

✳️ **SASHIMI CUCUMBER SPICY TUNA** (245 cal)

✳️ **SASHIMI CUCUMBER TUNA** (236 cal)

✳️ **SASHIMI CUCUMBER SALMON** (248 cal)

WINE

(150 – 240 cal per glass / 640 per bottle)

SPARKLING

GIULIANA (SPLIT) | PROSECCO Veneto, Italy

SAUVIGNON BLANC

SANTA RITA '120' Chile
WHITEHAVEN Marlborough, New Zealand

CHARDONNAY

RODNEY STRONG Sonoma, CA
STAG'S LEAP 'HANDS OF TIME' Napa Valley, CA
'MANNEQUIN' BY ORIN SWIFT California

ROSÉ, PINOT GRIGIO & AROMATIC WHITES

GERARD BERTRAND 'COTE DE ROSES' South of France
'Y' ROSÉ BY DOMAINE SERENE Willamette Valley, OR
DELLA SCALA | PINOT GRIGIO Italy
BERTANI VELANTE | PINOT GRIGIO Italy
CHATEAU STE. MICHELLE | RIESLING Columbia Valley, WA

PLUM WINE

RED FLOWER

PINOT NOIR, MALBEC & MERLOT

OYSTER BAY | PINOT NOIR Marlborough, New Zealand
MACMURRAY ESTATE | PINOT NOIR Russian River, CA
SALENTEIN RESERVE | MALBEC Valle de Uco, Argentina
14 HANDS | MERLOT Washington

CABERNET SAUVIGNON

STERLING VINEYARDS Central Coast, CA
CONN CREEK Napa Valley, CA



SIGNATURE

SHIRO SANGRIA (220 cal)
Rosé wine shaken with Junmai sake and lychee purée



SAKE

(110 – 130 cal per glass / 330 – 420 cal per bamboo / 250 – 760 per bottle)

HOT SAKE

ARTISANAL SAKE

TYKU "RED FLOWER" (720 ml)	Tokubetsu Junmai	Nara
KARATAMBA "DRY WAVE"	Honjozo	Hyogo
KUBOTA (720 mlw)	Junmai Dai Ginjo	Niigata
KOSHU MASAMUNE	Junmai	California
SUIGEI "DRUNKEN WHALE"	Tokubetsu Junmai	Kochi
MADOKA (720 ml)	Honjozo	Yamanashi
WAKATAKE "DEMON SLAYER"	Junmai Dai Ginjo	Shizuoka
DASSAI 45 "OTTER FEST"	Junmai Dai Ginjo	Yamaguchi
HEAVENSAKE "SAKE BABY!" (300 ml)	Junmai Ginjo	Hyogo
HAKKAISAN (720 ml)	Junmai Ginjo	Niigata

SPARKLING, FRUIT & NIGORI

MIO SPARKLING (300 ml)	Junmai Sparkling	Nada
HANA LYCHEE (750 ml)	Lychee-infused	California
SHO CHIKU BAI NIGORI	Nigori	California
NIGORI CRÈME DE SAKE (300 ml)	Nigori	California

CUP SAKE

KIKUSUI FUNAGUCHI (200 ml can)	Nama Genshu	Niigata
PULPY TANGERINE (180 ml)	Tangerine-infused	Kochi



BOMBER

TRADITIONAL BOMBER (BEER + SAKE)
LARGE KIRIN ICHIBAN (22 oz)
& **SMALL SAKE CARAFE**

LUNCH MENU

AVAILABLE 11:00 AM – 3:00 PM



BENTO BOXES

California Roll[†], shrimp kakiage, rice, and choice of miso soup or small field greens salad

CHICKEN TERIYAKI[†] (690 cal)
SALMON TERIYAKI[†] (750 cal)
TOFU STEAK[†] (483 cal)

SPECIAL LUNCHES

Served with miso soup (35 cal) or small field greens salad (50 cal)

✦ **SASHIMI SPECIAL**[†] (243 cal)
7 pieces of assorted sashimi and 2 pieces of Sashimi Cucumber Roll with kani and avocado

✦ **SUSHI SPECIAL**[†] (664 cal)
7 pieces of assorted sushi and 1 Tuna Roll or California Roll

✦ **ROLL COMBO**[†] (370 cal)
Tuna Roll, California Roll, Salmon Avocado Roll

✦ **CHICKEN KATSU** (634 cal)
Panko-crusted, Tonkatsu sauce

MIXED TEMPURA (1065 cal)
Shrimp, chicken and vegetables, Tsuyu sauce

HOT CHILI-GARLIC SHRIMP (905 cal)
Harusame noodles, carrot, squash

UNAJU (360 cal)
Broiled eel on rice



BEER

(95 – 270 cal per bottle / 130 – 240 cal per draft)

SAPPORO (draft)

KIRIN ICHIBAN (22 oz)

KIRIN LIGHT (12 oz)

ASAHI 'SUPER DRY' (12 oz)

HITACHINO NEST 'WHITE ALE' (11.2 oz)

HITACHINO NEST 'DAI DAI' IPA (11.2 oz)

KYOTO "MATCHA IPA"



BOTTLED WATER

ACQUA PANNA (0 cal/500ml)

SAN PELLEGRINO, SPARKLING (0 cal/500ml)



DESSERT MENU

DARK CHOCOLATE WHITE MISO BROWNIE (1173 cal)
Warm housemade dark chocolate – shiro miso infused brownie, house caramel sauce, choice of green tea or vanilla ice cream

TEMPURA CHEESECAKE (820 cal)
Cheesecake, coconut tempura, lychee raspberry sauce

MOCHI ICE CREAM (255/270/300 cal)
Green tea, red bean or vanilla

ICE CREAM (180/200 cal)
Maeda-en Japanese ice cream - green tea or vanilla

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