

## ZENSAI

to share\*

### EDAMAME ⑩

classic 9 / V2 9

### SHISHITOS 12

wok charred, sea salt,  
chile, kimchi aioli

### THREE OCEAN GREENS 13 ⑩

kaiso seaweed salad, sesame, chile

### CRISPY BRUSSELS 16

fish sauce vinaigrette,  
crispy onion

### SZECHUAN CAULIFLOWER 14 ⑩

peanut, scallion

### VEGGIE TEMPURA 14 ⑩

spicy mayo, truffle aioli

... add shrimp 8

### HAMACHI JALAPEÑO\* 18

ponzu, cilantro

### CRISPY RICE + SPICY TUNA\* 19

watermelon pop rocks

### ROCK SHRIMP 19

crispy, chile-mayonette

### YUZU CRAB GYOZA TACOS 22

lump crab, yuzu aioli, cilantro

### AHI TUNA TARTARE 16

truffle-mayo, masago, shiso,  
gyoza tostadas

### LOBSTER SHOTS 6 /EA

red curry, cilantro

### STONE STEAK\*

hot rock ishiyaki ... 4 oz

Wagyu Filet 44 / A5 120

### SAMURAI BACON 19

crispy pork belly, citrus,  
soy caramel

### HOT CHICKEN BAO 20

V2 togarashi, soy pickle,  
cilantro, yuzu aioli

### KOREAN PORK BELLY BAO 23

scallion, kimchi, cilantro,  
Korean BBQ

### WAGYU FRIED RICE 24

Japanese Wagyu, V3 soyaki sauce,  
snap peas, bean sprouts, cilantro

## SASHIMI SHEFU

composed sashimi specialties\*

### MANGO-CHILE TUNA\* 22

seared tuna tataki,  
arare crackers

### TRIPLE CITRUS SALMON\* 22

citrus ponzu, ikura, sesame  
chile, cilantro

### YUZU KOSHO HAMACHI\* 28

sweet yuzu kosho,  
chinking cucumbers, cilantro

## NIGIRIZUSHI

composed sushi\*

### BABY TAKO 8/12

octopus, bbq aji kosho, serrano

### SAKE SAKURA 10/15

salmon, sakura soy, lemon,  
sriracha, sorrel

### AHI 10/15

black garlic shoyu, wasabi tobiko

### HAMACHI 10/15

yuzu kosho, garlic soy, golden  
pea shoots

### SALMON BELLY 10/15

black garlic shoyu, scallions

### SEA BASS 16/24

Aji kosho, lemon wasabi, cilantro

### TRUFFLE + CAVIAR SALMON 16/24

seared salmon belly, Siberian  
caviar, fresh shaved truffles

### LOBSTER 20/30

miso butter, micro greens

### TORO 24/36

whiskey-truffle soy, truffle salt,  
fresh wasabi

### A5 WAGYU 32/48

Worcestershire, crispy scallion,  
yuzu kosho

\*add foie gras 6

### CHIRASHI DON\*

sashimi mix over rice  
or kaiso 28/48

### TEKKA DON\*

tuna sashimi over rice  
or kaiso 32/34

## MAKIMONO

sushi rolls\*

### SMOKY HEAT 17

smoked salmon, furikake,  
jalapeño cream cheese

### CRUNCHY TRUFFLE 19

panko shrimp, cream cheese,  
truffle mayo, unagi, tempura

### GODZILLA 14

tempura shrimp, spicy mayo,  
sriracha, cream cheese, masago

### DYNAMITE 16

spicy tuna, cucumber, salmon,  
masago, sesame

### VOLCANO 18

avocado, black crunch, spicy  
rock shrimp, scallion

### TRUFFLE FUTOMAKI 28

albacore, avocado, jalapeño,  
panko shrimp, yuzu truffle

### OISHI 23

panko shrimp, avocado, jalapeño,  
ahi tuna, garlic soy, unagi,  
cilantro

### THE BOMB 24

tempura shrimp, asparagus,  
avocado, sriracha, baked crab

### SHINSEN 19

green roll: avocado, cucumber,  
asparagus, wrapped with hamachi,  
garlic soy, yuzu kosho

### PANDA 29

tuna, toro, fresh wasabi, chives,  
garlic soy

### RAINBOW BOX 29

spicy tuna, avocado, salmon,  
hamachi, soy pearls

### SUSHI TOUR\* 105

nigiri + makimono  
chef highlights

## SASHIMI / NIGIRI

two large cuts\*

### TORO 24

bluefin tuna belly

### MAGURO 13

ahi tuna

### SUMOKU SAKE 9

smoked salmon

### SAKE HARASU 10

salmon belly

### SHIRO MAGURO 8

escolar

### NAGA MAGURO 8

albacore

### SAKE 8

salmon

### SABA 9

mackerel

### TAKO 10

octopus

### HAMACHI 10

yellowtail

### IKURA 16

salmon roe

### EBI 8

shrimp

### UNAGI 8

eel

### UKURA 10

quail eggs

## ACCOMPANIMENTS

### PREMIUM SOY FLIGHT 8

sauce trio

### FRESH WASABI 4

### YUZU KOSHO 4

## RICE

### JASMINE RICE 7 ⑩

steamed rice

### STICKY RICE 7 ⑩

short grain, rice vinegar

### TOASTED COCONUT RICE 9 ⑩

jasmine rice, toasted coconut

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered undercooked or raw. ⑩ vegetarian

\*A 20% service charge will be added to parties of 7 or more.