

Hajime はじめ

Edamame 6/7

steamed soy beans served warm with salt, cold with shiso
or sautéed in garlic-shoyu

Miso 5/7

blend of koji and aka miso with tofu and wakame seaweed
or with shiitake mushrooms

Kozara

shira-e: carrot, cucumber, tofu skin, sesame-miso
kiriboshi: tamari simmered daikon radish, carrot, edamame
hijiki: braised seaweed, edamame, carrot, inari, umami shoyu
nasu-age: fried Japanese eggplant, fresh ginger, shiso, tamari-dashi
nuta: blanched green onion, spinach, sesame seeds, miso vinaigrette
three for 8 - five for 12

Sarada サラダ

Pari-Pari 15

nappa cabbage with shiso, kaiware, cilantro, bell pepper, gyoza chips
with spicy sesame miso dressing

Kaisen 24

wakame seaweed with Japanese cucumber, sea urchin, prawn,
snow crab, fresh yuzu and sanbaizu vinaigrette

Hotate 23

sliced Day Boat scallops with mizuna, red onion, yama-imo, tobiko,
herb oil and umami-konbu

Kanpachi 21

shichimi crusted Hawaiian amberjack with pea sprouts, scallions, garlic chips,
negi oil and tamari-ponzu

Takowasa 18

steamed octopus legs, pickled wasabi, daikon radish, shiso and bell pepper

Hari-Hari 26

sautéed wagyu beef with frisée, cucumber, cherry tomato
and warm garlic tamari-balsamic

Age-mono 揚げ物

Ebi Tempura 18

black tiger prawn tempura with bonito-shoyu dipping broth

Yasai Tempura 15

tempura seasonal vegetables with shichimi, yuzu salt
and bonito-shoyu dipping broth

Ika Tempura 13

tempura Monterey baby squid with sansho salt, meyer lemon
and chili-ponzu

Agedashi Tofu 12

crispy silken tofu with shiitake mushroom and okra in umami-dashi

Some items are served raw. Consuming raw dishes may increase your risk of food borne illness.

Osusume おすすめ

Kaki Kaki Kaki 20

fresh half dozen oysters with momiji oroshi, scallions and ponzu

Hanabi 19

sliced hamachi with avocado and a warm ginger-jalapeño ponzu

Dohyo 18

bigeye tuna tartare with edamame, cucumber, avocado, black tobiko, ponzu and wasabi oil, served with gyoza chips

Futago 16

sliced flatloin beef with Japanese eggplant, garlic sautéed spinach topped with miso sesame sauce

Abara 16

sweet chili glazed pork ribs with micro cilantro

Sumiyaki-Ippin 炭焼き一品

Yasai 18

Japanese eggplant, zucchini, shishito, asparagus and snap peas

Gindara 29

sweet miso-sake kasu marinated black cod with grilled shishito peppers

Sake 26

umami-shoyu marinated Scottish salmon with bok choy, broccolini, ikura and a spicy tofu miso glaze

Jidori 23

sake marinated oven roasted boneless organic chicken thighs with Ozumo tare sauce, served in an iron plate

Gyu 42

filet mignon with Tokyo turnips, maitake and shimeji mushrooms, dandelion greens and arima sansho demi glaze

Wagyu 100

Miyazaki A5 Wagyu served with a sizzling hot cast iron plate with foie gras compound butter and kimuchi

Nabe-mono 鍋物

Shabu-Shabu 45

thin sliced washu beef with shungiku, lotus root, enoki mushroom, served with soy milk-saikyo miso dashi and daikon-ponzu dip

Yose-nabe 38

Hokkaido King Crab, scallop and prawns with tofu, shungiku, shiitake mushroom, Tokyo negi in nabe-dashi served with yuzu-ponzu dip

Omakase おまかせ

eight course tasting menu: 125 per person

with additional sake pairing: 75

with additional sake, beer and wine pairing: 85

chef's menu available before 8:30pm nightly

Nigiri / Sashimi にぎり寿司 / 刺身

Toro: Bluefin Tuna Belly 22/55	Hotate: Scallop 10/25
Maguro: Bigeye Tuna 10/25	Mirugai: Giant Clam 16/40
Shiromaguro: Albacore Tuna 10/25	Botan Ebi: Fresh Spot Prawn 12/30
Sake: Scottish Salmon 10/25	Ebi: Steamed Tiger Prawn 8/20
Benitoro: Salmon Belly 12/30	Zuwaigani: Snow Crab 8/20
Benijake: Wild Salmon 12/30	Tako: Octopus 8/20
Hamachi: Yellowtail 10/25	Kodako: Baby Octopus 10/25
Buritoro: Yellowtail Belly 12/30	Ika: Squid 8/20
Kanpachi: Amberjack 14/35	Anago: Saltwater Eel 10/25
Hirame: Halibut 10/25	Unagi: Freshwater Eel 10/25
Tai: Sea Bream 12/30	Ikura: Salmon Roe 10/25
Kinmedai: Goldeneye Snapper 14/35	Tobiko: Flying Fish Roe 8/20
Shime-saba: Mackerel 10/25	Uni: Sea Urchin AQ
Shima Aji: Striped Jack 14/35	Ankimo: Monkfish Foie 10/25
Aji: Spanish Mackerel 12/30	Tamago: Egg Omelette 6/15

Moriawase 盛り合わせ

chef's choice nigiri and sashimi selection 50 / 80

Maki-mono 巻き物

Ozumo

unagi, cucumber, snow crab roll topped with tuna, avocado, spicy aioli 20

Shacho

lobster, mango, jalapeño and cilantro wrapped in tuna, spicy sesame aioli 24

Sekiwake

spicy tuna roll with tobiko, tempura flakes, salmon and hamachi, peanut sauce 18

Hamachi Maki

hamachi, cucumber, avocado, tempura flakes, jalapeño, garlic miso sauce 18

Bucho

tempura shrimp roll, topped with crab salad, avocado, tobiko, citrus aioli 18

Spider

tempura soft shell crab, tobiko, kaiware, cucumber 14

Midori Maki

asparagus, kaiware, cucumber and carrot roll topped with avocado, cherry tomato 14

Classic Rolls 10 per roll

california roll | spicy tuna roll | tempura shrimp roll | spicy scallop

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