

Hajime はじめ

Edamame 7/8
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 12
goma-ae: blanched spinach, sesame sauce
shishito nibitashi: braised shishito peppers, dashi-ginger
nasu-age: fried Japanese eggplant, fresh ginger, shiso, tamari-dashi

Poached King Salmon 19
pickled zucchini, ikura, wasabi crème fraîche, gold flakes

Hotate Kun 18
seared scallops, sushi rice, parmesan aioli, ikura, micro green

Kaki Kaki Kaki 20
fresh half dozen oysters with momiji oroshi, scallions and ponzu

Sarada サラダ

Kaiso 14
three varieties of seaweed tossed with ume-shiso dressing

Tofu Kikurage 12
atsuage tofu, wood ear mushrooms, shiitake mushrooms,
radish and chuka dressing

Gyu Tataki 26
seared washu beef, arugula, thin sliced red onions, shiso,
garlic chips, momiji oroshi, ponzu

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 15
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

Osusume おすすめ

Hanabi 19

sliced hamachi with avocado and warm ginger-jalapeño ponzu

Dohyo 18

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

Futago 18

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

Abara 17

sweet chili glazed pork ribs with micro cilantro

Calamari Two Way 21

grilled squid, fried legs, sliced cucumber, micro green, spicy ailoli

Ippin-mono 一品物

Yasai 18

Japanese eggplant, zucchini, shishito, broccolini and shiitake

Gindara 31

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

Kuro Buta Kakuni 24

soy braised kuro buta belly, daikon, karashi mustard

Umami Braised Duck Breast 32

kobacha squash, bell pepper puree, shungiku, grilled eryngii mushrooms, aka miso and shiso oil

Gyu 43

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

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 48

thin sliced washu beef, napa cabbage, lotus root, enoki mushroom, served with soy dashi, miso dashi and daikon-ponzu dip

Chanko Nabe 42

white fish, meat, shellfish, vegetables, miso dashi, yuzu kosho

Kinoko Risotto 18

mixed mushrooms, pork dashi, cream butter, shiso flower

Nigiri 2pc / Sashimi 5pc にぎり寿司 / 刺身

Toro: Bluefin Tuna Belly 26/65	Hotate: Scallop 10/25
Maguro: Bigeye Tuna 12/30	Mirugai: Giant Clam 16/40
Shiromaguro: Albacore Tuna 10/25	Botan Ebi: Fresh Spot Prawn 12/30
Sake: Scottish Salmon 12/30	Ebi: Steamed Tiger Prawn 8/20
Benitoro: Salmon Belly 14/35	Zuwaigani: Snow Crab 10/25
Benijake: Wild Salmon 14/35	Tako: Octopus 10/25
Hamachi: Yellowtail 12/30	Kodako: Baby Octopus 10/25
Buritoro: Yellowtail Belly 14/35	Ika: Squid 8/20
Kanpachi: Amberjack 14/35	Anago: Saltwater Eel 10/25
Hirame: Halibut 10/25	Unagi: Freshwater Eel 10/25
Tai: Red Snapper 12/30	Ikura: Salmon Roe 10/25
Kurodai: Black Snapper 12/30	Tobiko: Flying Fish Roe 8/20
Kinmedai: Goldeneye Snapper 14/35	Uni: Sea Urchin 20/50
Shime-saba: Mackerel 10/25	Ankimo: Monkfish Foie 12/30
Shima Aji: Striped Jack 14/35	Tamago: Egg Omelette 8/20
Aji: Spanish Mackerel 12/30	

Moriawase 盛り合わせ

chef's choice nigiri and sashimi selection 80 / 120

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

Yuzu Maguro Maki

asparagus tempura, cucumber, kaiware roll topped with maguro, shiso, yuzu goma vinaigrette sauce 18

Midori Maki

asparagus, kaiware, cucumber and carrot roll topped with avocado, cherry tomato 12

Classic Rolls 12 per roll

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

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