



Omakase

6 Course \$225 / Truffled \$265

9 Course \$280

Include Japanese A5 Wagyu Steak with Truffle
+\$50

Include Wine & Sake pairing +\$50

Izakaya

Crispy Rice (2) / spicy tuna or spicy salmon \$18

Homemade Dumplings

Golden Lobster Dumplings / lobster claws & cheese \$19

Gyoza / *Heritage Pork. steamed or pan fried* \$18

Ting's Garden Dumplings / *Berkshire Pork & vegetables* \$18

Crispy Vegetable Dumplings / *Broccoli, edamame, shitake, carrot, cabbage, jalapeno, potato, onion* \$12

Raw or undercooked meat, poultry, fish and shellfish, may increase your risk of foodborne illness. Items with * may contain one or more raw ingredient.

Please inform your server before ordering if you have a food allergy or dietary restrictions.



Hot Appetizers

Edamame / *steamed, broiled or spicy* \$8

Truffle Edamame / *steamed or broiled*
\$18

Shishito Peppers / *bonito threads & sesame* \$14

Wild Mushrooms / *seasonal mix* \$19

Black Cod / *sweet white miso sauce* \$32

Hamachi Kama / *grilled, ponzu & lemon* \$18

***Wagyu Beef Ishiyaki** / *cooked on a hot stone at your table. American Wagyu* \$64
Japanese Wagyu \$95

***Wagyu Beef Slider Trio** / *wasabi aioli*
\$38
add foie gras & truffle \$95

Wagyu Beef Taquitos / *fresh salsa*
\$32

Crispy Pork Belly / *red miso & shiso sauce, pickled shallots* \$38

Pork Belly Buns / *cucumber, scallion, red miso* \$21

Moulard Duck / *pearl onions, honey apples, sautéed in sake rhododendron honey, served in a red delicious apple* \$30

Escargot Tempura / *lemon, orange zest*
\$30

Rock Shrimp Tempura / *wasabi lemon sauce* \$21

Japanese Crab Cake / *oshinko sauce*
\$22

Cold Appetizers

***Salmon On Fire** / *fried shallots, & raspberry gastrique* \$34

***Toro Tartare** / *ossetra caviar, crispy shallots, ponzu* \$48

***Sakura Smoked Hamachi** / *cherry wood smoke, Soy & ginger glaze* \$23

***Baby Hamachi Jalapeno** / *ponzu, crispy potato and momiji oroshi* \$30

***Tartare Tower** / *tuna, avocado, topped w/ sashimi & vegetable garnish* \$34

***A5 Wagyu Beef Tataki** / *cilantro, shallots & pickled red onion* \$64

***Scallops Crispy Shiso** / *tempura shiso and crispy taro* \$34

***Youme Hamachi** / *coffee marinated hamachi on truffle ponzu, topped with sweet potato puree* \$30

***Wagyu Beef Tartare** / *quail egg, soy reduction & crunchy rice sphere* \$37

Soup & Salads

Miso / *scallions, mushrooms, tofu & seaweed*
\$8

Salmon Tempura Salad / *citrus vinaigrette, baby arugula & crispy quinoa*
\$30

Green Salad / *ginger vinaigrette* \$12

Seaweed Salad \$12

Kyuri Salad / *soybean dressing, sesame* \$10

Avocado Terrine / *spicy corn dashi coulis. Served over a sheet of ice* \$20

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Specialty Maki



Hamachi or Toro Truffle* / seared, shrimp tempura, spicy mayo, cucumber, truffle & caviar \$32

Vegetarian Truffle / avocado, yam tempura, tonburi, cucumber & truffle \$22

"The Maki"* / torched toro, spicy mayo, asparagus, cucumber, bonito flakes, ginger sauce & jalapeno \$26

Crispy Mango* / tempura flakes, mango, cucumber, spicy mayo, tuna, sudachi & honey glaze \$24

Spicy Tuna Tempura* / fleur de sel, chives, crispy garlic, micro cilantro, spicy soy glaze \$24

White Tiger* / tuna, tobiko, avocado, cucumber & white nori, wasabi lemon aioli \$20

Sudachi Seared Hamachi* / cucumber, spicy mayo, tobiko, sweet miso sauce & sudachi \$22

***B52** / hamachi, crabstick, avocado and tobiko tempura fried, chili soy, rolled with rice \$20

***Hamachi Tango** / hamachi, spicy mayo, tempura, torched hamachi & black tobiko \$30

For the Love of Salmon* / tobiko, avocado, spicy mayo, seared king salmon, ikura, shiso, cucumber \$30

Crispy Salmon* / tempura flakes, spicy mayo, tobiko, avocado & menegi \$20

***Route 66** / salmon, crabstick, cream cheese, avocado, tempura fried, spicy mayo \$22

Wagyu Beef* / crispy shallot, arugula, menegi & aioli \$34

Oishii Sashimi* / maguro, wild king salmon, hamachi & albacore wrapped in cucumber \$26

Alligator / shrimp tempura, crabstick, eel, tobiko, avocado & chive \$28

Lobster Tempura / lobster claw tempura, chive, sweet citrus aioli, wrapped in daikon radish \$22

King Crab / cucumber, spicy mayo, tobiko, chili sauce, wasabi, micro greens \$40

"Real" California / snow crab, avocado, cucumber, mayo & tobiko \$24

Tokyo Style Soft Shell Crab / soft shell crab tempura, tamago, unagi, cucumber, avocado & tobiko. wrapped in daikon radish \$26

Shrimp Explosion / rock shrimp tempura, avocado, cucumber, white nori, brown rice chip & wasabi lemon sauce \$28

Ultimate Crispy Shrimp / shrimp tempura, crispy rice dots & unagi sauce \$16

Scallop Tempura / crispy sea scallop, avocado & oshinko sauce \$28

Torched / crabstick, avocado, scallop & spicy mayo. served warm \$21

Shiitake Galore / tempura shiitake, sautéed shiitake in a soy ginger sauce. served warm \$20

Japanese Yam Tempura / sweet potato tempura & kabayaki sauce \$17

Specialty Handroll

Spicy Tuna Salad with Cucumber Wrap* \$16

Spicy Salmon Salad with Cucumber Wrap* \$16

Spicy Crispy Toro with Nori Wrap* \$20

Chef's Choice

Sushi* / 10 pieces \$80

Sushi & Sashimi* / 15 pieces \$90

Sashimi* / 20 pieces \$100

Entrée

Lamb Chop / cut double thick, shiitake truffle sauce & crispy thyme \$50

Teriyaki Ribeye \$38

Japanese A5 Steak / shaved truffles \$mkt

Chilean Seabass / crispy garlic with ginger, citrus soy sauce \$38

Seafood Risotto / scallop, crab, shrimp & wild mushrooms in a sizzling stone pot \$42

Pan Seared Chicken Teriyaki \$28

Chef Ting's Fried Rice / beef, chicken, or shrimp with mixed vegetables \$21

Noodles

Squid Ink Noodles / homemade black long noodles with sautéed calamari \$30

Uni Pasta / homemade spaghetti noodles, shaved truffles & poached egg \$52

Pork Belly Ramen Soup \$30

Spicy Seafood Udon Soup \$30

Tuna		Sushi / Sashimi (+5)	Shellfish	
<i>O-Toro</i>	\$13	/ (+\$10)	<i>Tako (Octopus)</i>	\$6 /
<i>Toro</i>	\$10	/ (+\$7)	<i>Kaibashira (Sea Scallop)</i>	\$8 /
<i>Maguro</i>	\$8	/	<i>Sumi Ika</i>	\$7 /
<i>Chu-Toro</i>	\$9	/ (+\$6)	<i>Kumomoto Oyster</i>	\$7 /
Yellowtail			Crab	
<i>Hamachi</i>	\$6	/	<i>*Snow Crab</i>	\$15 /
<i>Baby Hamachi</i>	\$7	/	<i>*Kanikama (Imitation)</i>	\$6 /
<i>Hamachi Toro</i>	\$7	/	<i>*King Crab Leg</i>	\$40 /(+20)
<i>Kanpachi</i>	\$7	/	Sea Urchin	
Salmon			<i>Uni California</i>	\$15 / (+\$8)
<i>Wild King Sake</i>	\$10	/	<i>Uni Hokkaido</i>	\$15 / (+\$8)
<i>Sake</i>	\$8	/	Egg	
<i>Sake Toro</i>	\$8	/	<i>Wild King Salmon Ikura</i>	\$9 /
<i>White Salmon</i>	\$10	/	<i>Ikura</i>	\$5 /
Whitefish			<i>Tobiko</i>	\$5 /
<i>Madai</i>	\$9	/	<i>Wasabi Tobiko</i>	\$7 /
<i>Tennen Tai</i>	\$11	/	<i>Black Tobiko</i>	\$7 /
<i>Ishidai</i>	\$11	/	<i>*Tamago</i>	\$5 /
<i>Kochi</i>	\$10	/	Specialty Sushi	
<i>Kinmedai</i>	\$11	/	<i>*Foie Gras w/ truffle</i>	\$24 /
<i>Suzuki</i>	\$10	/	<i>*Foie Gras diced with fruit</i>	\$18 /
Shrimp			<i>*Tenderloin Wagyu Sushi</i>	\$10 /
<i>Botan Ebi</i>	\$8	/	<i>*Paddlefish Caviar</i>	\$50
<i>Ama Ebi</i>	\$5	/	<i>*Lobster Tempura</i>	\$10 /
<i>Kuruma Ebi</i>	\$13	/ (+\$7)	<i>*Ankimo</i>	\$8 /
Mackerel			<i>Spicy Crispy Toro Gunkan</i>	\$12 /
<i>Gen Saba</i>	\$9	/	<i>Bana Toro Gunkan</i>	\$11 /
<i>Aji</i>	\$10	/	<i>Bana Toro</i>	\$12 /
<i>Shima Aji</i>	\$8	/	<i>Bana Maguro</i>	\$10 /
<i>Kohada</i>	\$9	/	<i>Bana Sake</i>	\$8 /
Eel			<i>Bana Hamachi</i>	\$8 /
<i>*Freshwater Unagi</i>	\$8	/	<i>Bana Ika</i>	\$10 /
<i>*Saltwater Anago</i>	\$9	/	<i>Bana Uni</i>	\$17 /
<i>*Rocky (Unagi with Avocado)</i>	\$10	/	<i>Bana Kaibashira</i>	\$8 /
Vegetarian			Maki or Handroll	Maki / Handroll
<i>*Tonburi</i>	\$6	/	<i>Negitoro</i>	\$17 /
<i>*Kampyo</i>	\$5	/	<i>Negiotoro</i>	\$19 /
<i>Kaiwali</i>	\$5	/	<i>Tekka</i>	\$13 /
<i>*Yuba</i>	\$7	/	<i>Negihama</i>	\$11 /
<i>*Inari</i>	\$5	/	<i>Negisake</i>	\$11 /
<i>*Enoki Mushroom</i>	\$6	/	<i>Ikura</i>	\$10 /
<i>*Shiitake Mushroom</i>	\$6	/	<i>Uni</i>	\$26 /
<i>Menegi</i>	\$6	/	<i>*Unagi, avocado & cucumber</i>	\$14 /
Fresh Wasabi		\$38	<i>*Ume shiso</i>	\$8 /
			<i>Salmon Avocado</i>	\$12 /
			<i>*Salmon Skin</i>	\$9 /
			<i>Spicy Tuna</i>	\$14 /

Sushi is one piece per order. Sashimi is two pieces per order. All items are raw unless marked with *

