



Omakase

*6 Course \$225 / *6 Course Truffle \$265

*9 Course \$280

Include Japanese A5 Wagyu Steak w/Truffle
+\$50

6 Course Wine & Sake Pairing
+\$70

9 Course Wine & Sake Pairing
+\$90

Izakaya

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

A5 Wagyu Yakitori / soy glaze, scallions, garlic chips \$32

*Treasure Spoon / uni, ikura, creme fraiche, edible spoon \$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 and ginger glaze \$23

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

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

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

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

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.

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 Sea Bass / 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 *

