

Small Plates

Miso Butter Potatoes v Crispy Marble Potatoes, Miso Butter, Scallion	10
Edamame v Unagi, Togarashi	10
Crispy Rice Spicy Tuna* Spicy Tuna Tartare, Smoked Soy, Seared Rice, Serrano	18
Tokyo Wedge v Iceberg, Sesame Dressing, Tomato, Carrot, Cucumber	12
Tempura Shrimp Tempura Fried, Spicy Mayo, Unagi Drizzle	16
Crispy Brussels v GF Crispy Fried, Sweet Chili Vinaigrette	10
Lobster Shots GF Red Coconut Curry Soup, Lobster	6 "/ea"
Umami Corn Ribs v GF Crispy Corn Ribs, Togarashi Salt, Kewpie Mayo	10
Beef Tataki* GF Hanger Steak, Soy Pickled Tomatoes	20
Hamachi Jalapeno* Classic, Yellowtail, Ponzu, Serrano, Cilantro	20
Tuna Poke Tacos* Tuna Poke, Avocado, Micro Cilantro, Wonton Shell	15
Japanese Hot Rock Thinly Sliced Beef, Smoked Soy, Yuzu Kosho	20
Kaiso Seaweed Salad v Mushroom, Sesame, Chili	12

Sushi Bar

Ebi Crunch Shrimp, Tempura Crunch, Cream Cheese, Sriracha	16
Gravlax Roll* GF Cured Salmon, Wasabi Cream Cheese, Cucumber	16
Tuna Tuna Tuna* Escolar, Ahi, Spicy Tuna, Tempura Crunch, Cilantro, Cucumber	24
Fallen Angel* Spicy Tuna, Asparagus, Torched Escolar, Tobiko, Spicy Mayo & Unagi Sauce	24
Yellow Tail Yuzu* GF Yuzu Rice, Avocado, Hamachi, Scallion	20
Yasai v GF Yuzu Rice, Sweet Potato, Asparagus, Avocado	14
Trifecta* Tuna, Hamachi, Escolar, Tobiko, Soy Pearl, Avocado, Soy Wrapped	38
Shabu Shrimp, Avocado, Spicy Baked Crab, Asparagus	21
Lobster & Yellowtail* GF Lobster, Avocado, Asparagus, Yellowtail, Spicy Mayo, Serrano, Micro Cilantro, Tobiko	38

House Maki Rolls

Tuna Fire Crunch* Spicy Tuna, Avocado, Tempura Crunch, Spicy Mayo	22
Dynamite* GF Spicy Tuna, Cucumber, Salmon, Tobiko	22
Truffle Crunch* Shrimp, Tempura, Cream Cheese, Truffle Mayo, Unagi Sauce	18
White Tiger* GF Shrimp, Tuna, Avocado, Cucumber, Wasabi Mayo, Hamachi	28
Rainbow Futomaki* Large Roll, Salmon, Tuna, Shrimp, Escolar, Asparagus, Unagi Inside, Unagi, Spicy Mayo, Tempura Crunch on Top	26
Land & Sea* GF Wasabi Cream Cheese, Lobster, Asparagus, Prime Strip, Truffle Mayo, Sriracha, Chives	49
Rodeo Drive* GF Lump Crab, Avocado, Caviar, Cucumber, Truffle Mayo	28
Lobster Hand Roll Lobster Tail, Brown Butter Ponzu, Chili Crunch	14 "/ea"

Composed Nigiri (2pc)

Gravlax* GF Yuzu Rice, Cured Salmon, Yuzu	11
Prime* Prime NY Strip, Truffle Shoyu, Garlic, Sriracha, Chive	12
Ahi* Tuna, Black Garlic Shoyu, Fresh Wasabi, Chive	12
Avocado v GF Avocado, Green Yuzu, Nori Wrap	8
Quail Egg* Quail Egg, Soy Pearl, Tobiko	10

Classic Nigiri & Sashimi*		
Ahi	11	
Escolar	8	
Salmon	9	
Hamachi	10	
Ikura	14	
Unagi	8	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Ask about about our chef paired omakase dinner available at the sushi bar. Reservations required.

Plates

Seared Salmon* Miso Caramel, Sticky Rice, Ginger Greens	32
Vegetable Curry v Potatoes, Carrots, Edamame, Scallion, Japanese Curry over Sticky Rice Add Chicken Katsu	24 9
Baru Fried Rice GF Sticky Rice, Ginger, Garlic, Scallion, Soy, Egg, Sriracha	
Tofu (no egg) v	22
Chicken	24
Shrimp	28
Jumbo Lump Crab	34
Seared Scallops Scallops, Marinated Soba Noodles, Maple Soy	30
Chirashi Don* GF Chefs Selections Of Sashimi On A Bed Of Yuzu & Shiso Seasoned Rice Chefs Choice 45 / All Tuna 48	

Enhancements	
Fresh Japanese Wasabi	10
Soy Flight	10



* Ask About Our Weekly Specials: Happy Hour Monday-Friday 4-6PM + Maki & Sake Monday *