

## **APPETIZER**

**SAWA GANI** crispy river crabs, shichimi togarashi, japanese curry **10**

**BISON** pan-seared new zealand bison tenderloin, frisée, yamamomo berry, cranberry cabernet reduction **9**

**MAGURO** seared tuna steak, onion tempura, japanese mountain vegetables, cherry tomatoes, radish sprouts, sake soy reduction **9**

**SPIDER** cucumber-wrapped soft-shell crab tempura, avocado, radish sprouts, tamago, cucumber, cherry tomatoes, unagi sauce **9**

**TEMPURA** basil-wrapped whitefish and black tiger shrimp, japanese mountain vegetables, parsley beurre blanc, chili oil **8**

**GOMAE** blanched baby spinach, fried bananas, crispy sweet potato, white sesame purée **5**

**EDAMAME** warm soy beans, sea salt **5**

## **SOUP**

**YOSE NABE** whitefish, cabbage, tofu, mushrooms, green onions, spinach, fishcake, quail egg, shichimi togarashi **18**

**SWEET POTATO** lobster broth, puréed sweet potato, black tiger shrimp, chives **8**

**CARROT** puréed carrot, alaskan king crab, white miso, cream, chives, rice cracker **6**

**UDON** bonito broth, rice noodles, japanese mountain vegetables, fishcake, green onions, shichimi togarashi **6**

**MISO** wakame, tofu, mushrooms, green onions **4**

## **SALAD**

**ARUGULA** seared bonito, baby arugula, asian pear, crushed almonds, fried garlic, lime-infused olive oil, red wine ginger reduction **15**

**BISON** pan-seared bison, diced mangos, scallions, jalapeños, red onions, red wine soy reduction **12**

**HOTATE** seared scallops, cucumber wrapped mixed greens, tomato salsa, kiwi dressing **8**

**WAKAME** marinated seaweed, cherry tomatoes, crispy shrimp **8**

**MIXED GREEN** spring mix, cherry tomatoes, miso dressing **6**

**TOFU** fried or fresh tofu, mixed greens, tomato salsa, wafu dressing **6**

## **SIGNATURE SASHIMI**

**HAMACHI** yellowtail, red & golden beets, frisée, toasted pine nuts, sweet arugula purée, parsley oil **15**

**KANPACHI** seared amberjack, sliced jalapeños, spicy soy sauce **15**

**MADAI** sea bream, toasted pine nuts, fried shallots, balsamic reduction **15**

**MEBACHI** big eye tuna, pickled onions, burdock root, chives, truffle oil, soy **15**

**SABA** mackerel, fresh basil, crushed sesame seeds, spicy ginger sauce **10**

## **SIGNATURE NIGIRI** (by the piece)

**KANI** crab, fried avocado, sea urchin **7**

**UNAGI** freshwater eel, fried basil, chives, laughing cow cheese **5**

**MEBACHI/ HON MAGURO** big eye or blue fin tuna, shiitake mushrooms, black pepper sauce **4/5**

**HAMACHI** yellowtail, sautéed banana peppers, japanese black pepper **4**

**HIRAME** flounder, foie gras, ohba, spicy ponzu **4**

**KATSUO** bonito, fried garlic, tomato mushroom purée **4**

**MADAI** sea bream, ohba, spicy ground daikon **4**

**SHIRO MAGURO** white tuna, banana wasabi purée **4**

**IKA** baby squid, spicy tobiko purée, basil **3.5**

**NAMA SAKE** salmon, enoki mushrooms, truffle oil, chives **3**

## **NIGIRI/SASHIMI** (by the piece)

**HON MAGURO** blue fin tuna akami **4.5** chutoro **6** otoro **8** **EBI** black tiger shrimp **2.5**  
**MEBACHI** big eye tuna akami **3.5** **BOTAN EBI** raw shrimp **4.25**  
**SHIRO MAGURO** white tuna **3.5** **KANI** crab **5**  
**HAMACHI** yellowtail **3.5** **HOTATEGAI** scallop **4**  
**KANPACHI** amberjack **3.5** **UNI** sea urchin **4.5**  
**MADAI** sea bream **3.5** **UNAGI** freshwater eel **4**  
**SAKE** salmon **2.5** **MASAGO** smelt roe **2.25**  
**SUMO KU SAKE** smoked salmon **3.25** **TOBIKO** flying fish roe **3.25**  
**TAKO** octopus **2.25** **IKURA** salmon roe **3.25**  
**IKA** squid **2.25** **TAMAGO** egg omelet **2**

## **ENTRÉE**

**UNAGI DON** crispy freshwater eel, avocado, cherry tomatoes, cilantro, balsamic reduction **16**  
**CHICKEN BREAST/SALMON FILET/BEEF TENDERLOIN** mashed potatoes, rice, frisée, blanched asparagus, crispy sweet potato, balsamic reduction **15**  
**COD** panko black cod, shrimp, slivered almonds, baby bok choy, seasonal berries, chocolate miso **15**  
**DUCK** pan-seared duck breast, blanched spinach, raisins, chives, apple white wine reduction **15**  
**TEMPURA** striped bass, watercress, fried shallots, cherry tomatoes, scallions, pineapple reduction **15**  
**VENISON** mashed potatoes, spinach, frisée, olives, cherry tomatoes, japanese curry **15**

## **TEKMAKI**

**SPICY SCALLOP** seared scallops, scallions, spicy mayonnaise, avocado, roe **6**  
**SPIDER** crispy soft-shell crab, mayonnaise, avocado, roe **6**  
**UNAGI** freshwater eel, scallions, avocado, roe **6**  
**SHRIMP TEMPURA** crispy shrimp, mayonnaise, avocado, roe **5**  
**SPICY SHRIMP** boiled shrimp, scallions, spicy mayonnaise, avocado, roe **5**  
**SPICY TUNA** tuna, chili oil, scallions, avocado, roe **5**

## **MAKIMONO**

**PINK** crispy shrimp, freshwater eel, roe, assortment of vegetables, mame nori **14**  
**CATERPILLAR** freshwater eel, crispy shrimp, roe, topped with avocado, sesame seeds, unagi sauce **13**  
**DRAGON** kanpyo, avocado, cucumber, roe, topped with freshwater eel, sesame seeds **12**  
**RAINBOW** kanikama, avocado, cucumber, roe, topped with a variety of fish **12**  
**HAMACHI EBI TEMPURA** yellowtail, crispy shrimp, cilantro, jalapeños, scallions, avocado, cucumber, roe **8**  
**SALMON SPIDER** soft-shell crab, salmon, scallions, avocado, cucumber, roe **8**  
**SHRIMP TEMPURA** crispy shrimp, vegetables, mayonnaise, avocado, cucumber, roe **8**  
**SPICY SPIDER** chili oil, soft-shell crab, kanikama, scallions, avocado, cucumber, roe **8**  
**SPIDER** soft-shell crab, vegetables, mayonnaise, avocado, cucumber, roe **8**  
**UNAGI CHEESE** freshwater eel, cheese, crispy shrimp, avocado, cucumber, roe **8**  
**SPICY TUNA EEL** spicy tuna, eel, avocado, cucumber, roe **7**  
**SHRIMP CHEESE** shrimp, freshwater eel, cheese, avocado, cucumber, roe **6**  
**SPICY SALMON** salmon, chili oil, scallions, avocado, cucumber, roe **6**  
**CALIFORNIA** kanikama, avocado, cucumber, roe **5**  
**SPICY SHRIMP** boiled shrimp, spicy mayonnaise, avocado, cucumber, roe **5**  
**SPICY TUNA** tuna, chili oil, scallions, roe **5**  
**UNAGI** barbequed eel **5**  
**NEGI HAMACHI** yellowtail, chopped scallions **4**  
**SAKE** fresh salmon **4**  
**SMOKED SALMON** atlantic smoked salmon **4**  
**SMOKED SALMON CHEESE** atlantic smoked salmon, cheese, avocado, cucumber **4**  
**UME SHISO** plum, ohba, cucumber **4**  
**VEGETABLE TEMPURA** choice of sweet potato, asparagus or shiitake mushrooms **4**  
**VEGETABLE** choice of kanpyo, oshinko, cucumber or avocado **3**

*\* Inform server of any dietary restrictions*

*\*\* 18% gratuity applied to parties of 6 or more*