

Starters

from the sushi bar

<b>*TORO TARTARE</b>	18
tuna belly, scallions, cucumber, takuan, & marinated wasabi on a bed of sliced onions	
<b>*WHITE FISH USUZUKURI</b>	17
thinly sliced white fish of the day, roasted sesame-soy sauce, sprouts, shiso	
<b>*SALMON CARPACCIO</b>	17
salmon, ikura, & chef's carpaccio sauce	
<b>*CRISPY RICE</b>	10
deep fried rice, spicy tuna, avocado, microgreens, unagi sauce	

<b>*TAKO NUTA</b>	13
sliced octopus, fresh seaweed, yuzu-miso sauce	
<b>*YELLOWTAIL SASHIMI</b>	20
yellowtail, serrano pepper, cilantro, ponzu sauce	
<b>*BOTAN EBI SHOOTER</b>	14
sweet shrimp, ikura, quail egg <i>add sake +\$1</i>	
<b>OII MUCHIM</b>	5
spicy cucumber salad	
<b>JAPANESE POTATO SALAD</b> V	4
mixed greens, tomato	

from the kitchen

<b>TAKO YAKI</b>	8
octopus balls, teriyaki sauce, mayo, bonito flakes	
<b>GYOZA</b>	9
pan-fried beef and vegetable japanese dumpling	
<b>SHISHAMO</b>	10
grilled smelt fish	
<b>CLAM AND MUSSEL SAKAMUSHI</b>	12
steamed clams & mussels, sake broth	

Age

battered fried

<b>AGEDASHI TOFU</b>	8
tofu, green onion, daikon oroshi, dashi, nori, bonito flakes	
<b>CHICKEN KARAAGE</b>	9
japanese-style deep-fried chicken, cabbage, mayo	
<b>AJI FRY</b>	9
deep-fried horse mackerel	

<b>IKAGESO KARAAGE</b>	10
deep-fried calamari legs	
<b>LOLLIPOP WINGS</b>	12
spicy korean-style fried chicken, celery sticks	
<b>KAKI FRY</b>	10
deep-fried oysters	

<b>TEMPURA MORIAWASE</b>	12
shrimp and veggie	



Yaki

from the grill

<b>BUCHU JEON</b> V	10
korean chive pancake, onions, carrots, spicy chive salad	
<b>KIMCHI OKONOMIYAKI</b>	14
japanese cabbage pancake, pork, kimchi, mayo, teriyaki sauce, onion, bonito flakes	

<b>SPICY PORK RIBS</b>	15
baby back ribs, spicy bbq	
<b>*HAMBAGU STEAK</b>	17
ground beef, bean sprouts, onion, fried egg, demi-glace, cabbage	

<b>GRILLED KAMA</b>	M/P
daily white fish collar	
<b>BLACK COD MISOYAKI</b>	20
miso-marinated black cod kama	
<b>KALBI</b>	18
korean bbq L.A. style short ribs	

Kushiyaki

skewers grilled on our binchotan grill

Chicken

<b>NEGIMA</b>	4.5
chicken thigh and green onion	
<b>BREAST</b>	4
<b>GIZZARD</b>	4
<b>SKIN</b>	4
<b>*TSUKUNE</b>	5
meatball, egg yolk, tare	
<b>WING</b>	4.5
3 pcs	

Beef

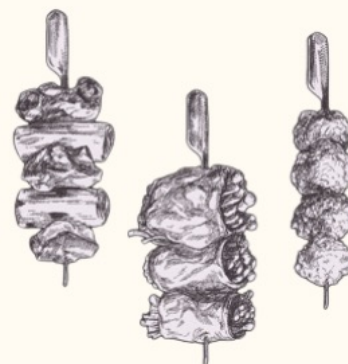
<b>CHADOL ENOKI</b>	4.5
brisket and enoki mushrooms	
<b>TTEOKGALBI</b>	7.5
minced short rib	
<b>BEEF TONGUE</b>	12
<b>WAGYU</b>	21
<b>Seafood</b>	
<b>SHRIMP</b>	6.5
<b>EEL</b>	10.5

Pork

<b>SHIO PORK BELLY</b>	4.5
<b>KIMCHI PORK BELLY</b>	4.5
<b>BLACK PORK SAUSAGE</b>	3.5
<b>Veggie</b>	
<b>TOMATO</b> V	3
<b>SHISHITO</b> V	3
<b>SHIITAKE</b> V	3.5

Chef's Kushiyaki Set

four meat and one veggie 20



## A La Carte

	nigiri (1 piece)	sashimi (2 pcs)
TAMAGO omelette	5	9
*AKAMI red tuna	7	13
*CHUTORO medium fatty tuna	11	21
*OTORO fatty tuna	16	30
*MADAI red snapper	6.5	11
*KANPACHI amberjack	6	11
*HAMACHI yellowtail	6	11
*SAKE salmon	6	11
*HOTATEGAI scallop	8	15
*TAKO octopus	4.5	8
*IKURA salmon roe	7	13
*UNI sea urchin	M/P	M/P
*BOTAN EBI sweet shrimp	10	20

## Noodles, Nabe and Rice

*CHICKEN PAITAN RAMEN	16	*IKURA-UNI DON	M/P
chicken paitan broth, pork belly, seasoned egg, green onion, minced garlic, tsukemono, noodles		house-marinated ikura, uni, toro, over sushi rice	
add-on: chashu 4 / aji-tama 2.5			
*WAGYU SUKIYAKI	35	*MAZE SOBA MIXED UDON	24
american wagyu, tofu, mushrooms, udon, shirataki, napa cabbage, shungiku, scallions		udon, ground pork, ground fish flakes, seaweed, green onion, chives, garlic, sesame seeds, egg yolk, rice	
add-on: wagyu 20/ egg 3		add-on: chashu 4 / aji-tama 2.5	
WAGYU FRIED RICE	24	*CHIRASHIDON	38
wagyu beef, green onion, rice		variety of raw fish on a bed of sushi rice	

## Sides

WHITE RICE V	3	UDON V	4	HOUSE MADE SAUCES	2
SUSHI RICE V	5	KIMCHI	5	spicy mayo, chili oil, unagi sauce, ponzu	
MISO SOUP	3	EDAMAME V	4		
green onion, nori					

## Maki

classic rolls or make it a handroll

*TUNA	10	KANPYO V	7	CUCUMBER V	7	*SPICY SALMON	10
*SALMON	10	japanese sweet braised gourd		AVOCADO V	7	sliced salmon, cucumber, spicy mayo	
*NEGI-HAMACHI	10	KIMCHI	7	SOFT SHELL CRAB.	13	SHRIMP TEMPURA	10
yellowtail, scallions		CALIFORNIA	10	deep fried soft shell crab, green onion, wasabi mayo		deep fried shrimp, green onion, wasabi mayo	
*SPICY TUNA	10	kani kama, avocado, cucumber					

## Signature Maki

*TENGOKU	24	*CITRUS HAMACHI <span>NEW</span>	24	*JIGOKU	20
spicy tuna, shrimp tempura, tuna, spicy mayo, cucumber, creamy & unagi sauce		hamachi, avocado, cilantro, wasabi tobiko, cucumber, jalapeño, yuzu pearls		spicy tuna, cucumber, tuna, roasted spicy mayo, jigoku sauce, serrano pepper	
*KUMA	24	*NEGI TORO	24	*NEO TOKYO <span>NEW</span>	24
spicy crab meat, smoked salmon, cucumber, unagi sauce		fatty tuna, tokyo scallions, house soy sauce		hamachi, sake, jalapeño tempura, cilantro, spicy tuna, avocado, sweet soy sauce	
VEGGIE TEMPURA V	18	*SUMMER OF TENGOKU	24	*TOKYO <span>NEW</span>	19
sweet potato & asparagus tempura, ground sesame, kanpyo-shiitake paste		snow crab, shrimp tempura, avocado, yellowtail, crunchy chili garlic		spicy octopus, spicy salmon, avocado, cucumber, crispy shallot	

## Chef's Choice

*NIGIRI SET ONE	38
5 pcs of nigiri selected and dressed by the chef & a 6-pc tuna maki	
*NIGIRI SET TWO	58
8 pcs of nigiri selected and dressed by the chef & a 6-pc negitoro maki	
*SASHIMI SET	36
10 pcs of chef's choice classic sashimi	
*SASHIMI MORIAWASE	84
18 pcs of chef's choice premium sashimi	

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