

Starters

from the sushi bar

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| *TORO TARTARE tuna belly, scallions, onion, cucumber, takuan, marinated wasabi | 18 |
| *SALMON CARPACCIO salmon, ikura, & chef's carpaccio sauce | 17 |
| *CRISPY RICE deep fried rice, spicy tuna, avocado, microgreens, unagi sauce | 12 |
| JAPANESE POTATO SALAD mixed greens, tomato | 5 |
| TAKO WASABI pickled wasabi, octopus topped with wasabi tobiko | 9 |

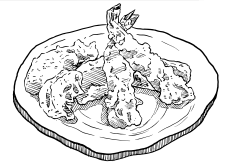
from the kitchen

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|---|----|--|----|
| *TAKO NUTA sliced octopus, fresh seaweed, yuzu-miso sauce | 13 | TAKO YAKI octopus balls, teriyaki sauce, mayo, bonito flakes | 8 |
| *YELLOWTAIL SASHIMI yellowtail, serrano pepper, cilantro, ponzu sauce | 20 | GYOZA pan-fried beef and vegetable japanese dumpling | 10 |
| *BOTAN EBI SHOOTER sweet shrimp, ikura, quail egg add sake *\$1 | 14 | SHISHAMO grilled smelt fish | 10 |
| OII MUCHIM spicy cucumber salad | 5 | SAKAMUSHI steamed mussels, sake broth | 13 |

Age

battered fried

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|--|---|--|----|--|----|
| AGEDASHI TOFU tofu, green onion, daikon oroshi, dashi, nori, bonito flakes | 8 | IKAGESO KARAAGE deep-fried squid legs | 10 | TEMPURA MORIAWASE shrimp and veggie | 13 |
| CHICKEN KARAAGE japanese-style deep-fried chicken, cabbage, mayo | 9 | LOLLIPOP WINGS spicy korean-style fried chicken, celery sticks | 12 | | |
| AJI FRY deep-fried horse mackerel | 9 | KAKI FRY deep-fried oysters | 10 | | |



Yaki

from the grill

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|--|----|--|----|--|-----|
| BUCHU JEON V korean chive pancake, onions, carrots, spicy chive salad | 12 | BLACK COD MISOYAKI miso-marinated black cod | 20 | GRILLED KAMA daily white fish collar | M/P |
| KIMCHI OKONOMIYAKI japanese cabbage pancake, pork, kimchi, mayo, tonkatsu sauce, onion, bonito flakes | 14 | *HAMBAGU STEAK ground beef, bean sprouts, onion, fried egg, demi-glance, cabbage | 18 | KALBI korean bbq L.A. style short ribs | 25 |
| | | | | SPICY PORK RIBS baby back ribs, spicy bbq | 15 |

Kushiyaki

skewers grilled on our binchotan grill

Chicken

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|---|-----|
| NEGIMA chicken thigh, green onion | 4.5 |
| BREAST | 4 |
| GIZZARD | 4 |
| SKIN | 4 |
| *TSUKUNE meatball, egg yolk, tare | 5 |
| WING 3 pcs | 4.5 |

Beef

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|--|------|
| CHADOL ENOKI brisket wrapped enoki mushrooms | 4.5 |
| TTEOKGALBI minced short rib | 7.5 |
| BEEF TONGUE | 12 |
| WAGYU | 24 |
| Seafood | |
| SHRIMP | 6.5 |
| EEL | 10.5 |

Pork

| | |
|-----------------------|-----|
| SHIO PORK BELLY | 4.5 |
| KIMCHI PORK BELLY | 4.5 |
| BLACK PORK SAUSAGE | 3.5 |
| Veggie | |
| TOMATO V | 3 |
| SHISHITO V | 3 |
| SHIITAKE V | 3.5 |

Chef's Kushiyaki Set

includes 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 | 12 | 22 |
| *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

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

Sides

| | | | | | |
|--------------|---|-----------|---|--|---|
| WHITE RICE V | 3 | KIMCHI | 5 | HOUSE MADE SAUCES | 2 |
| SUSHI RICE | 5 | EDAMAME V | 4 | spicy mayo, chili oil, unagi sauce, ponzu | |
| MISO SOUP | 4 | | | | |

Maki classic rolls or make it a handroll

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

Signature Maki

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

Chef's Choice

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

WE CATER

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