
HOT PLATES

Sinigang

Tamarind, fish cheeks, green beans, bok choy

Nameko miso soup

Nameko mushrooms, wakame, tofu

Edamame

Himalayan salt or roasted garlic

Cucumber Salad

chilis, sesame seeds, chili and sesame oil

Wakame salad

Radish, spring lettuce, sesame vinaigrette

Shishito peppers

Honey glaze, sesame seeds

Lumpia

Ground pork, shiitake, carrot, onion, sweet chili

Menchi katsu

Ground short rib, kare, house pickled

Lechon

Pork belly, avocado puree, pickled vegetables

Wings

Larb style or adobo style

KOCHI

An assortment of meats and vegetables skewered dipped in our house made kare and grilled over an open flame.

Chicken thighs

Meatball

Pork belly

Fish collar

COLD PLATES

Yellowtail

Mango water, basil oil, radishes, cilantro, saltwort salt

Kanpachi

Thai chili, cilantro, cucumbers, radishes, palm sugar, fish sauce

Tuna

Cripsy rice, bluefin tartar, takuan, serrano, sesame

Salmon

Green curry, coconut cream

Toro Sambap

Toro tartar, pickled radish, caviar, shallots, roasted seaweed

Chirashi

Shari, Selection of Fresh Daily Fish, nikiri sauce

NIGIRI/SASHIMI

- *Akami, Bluefin Tuna
- *Sake, Salmon
- *Madai, Sea Bream
- *Chutoro, Medium Fatty Tuna
- *Otoro, Fatty Tuna
- *Hamachi, Hamachi
- *Shime Saba, Mackerel
- *Kanpachi, Amberjack
- *Hotate, Scallop
- *Ikura, Salmon Roe

SPECIALTY NIGIRI

- *Creme salmon belly
creme fraiche, smoked trout roe
- *Akami
blue cheese, pickled mustard seeds
- *Salmon oshizushi
Soy aioli, serrano

ABURI-ZUSHI *Flame Seared*

- *Sake-Toro, Salmon belly
- *Hama-toro, Hamachi belly
- *Toro
- Eggplant
- *Hotate
- Unagi

DAILY SPECIALS

- *Sashimi moriwase
12 pieces of assorted daily fresh fish
- *Nigiri tasting
An omakase-style tasting featuring a selection of daily chef-chosen nigiri and tsumami
- *Kinmedai, Alfonsino
- *Negitoro gunkan
- *Ishidai, Knifejaw
- *Shima aji, Jack Mackerel
- *Uni, Sea Urchin

**Please be advised: consuming raw or undercooked meats, poultry, seafood, shellfish, por eggs may increase your risk of foodborne illness*

MAKIMONO

*Truffle tuna

Shrimp tempura, daikon, tuna tartar, chives, truffle aioli

*Yellowtail

Jalapeno, cucumber, chives, garlic ponzu

*Seared salmon

Crab meat, yuzu, Serrano, truffle miso aioli

*Spider

Soft shell crab, chives, spicy masago aioli

*Sunomomo

Blue crab, cucumber, eel, masago, sunonomo

Mango

Shrimp, mango, Serrano, crab, soy glaze

Yasai futomaki

Nampo, gobo, daikon, avocado, cucumber

*Rainbow

Crab, cucumber, avocado, daily fish, nikiri

Eel

tempura white fish, avocado, masago, unagi, chili sauce

Torotaku

Toro, takuan, ikura, nikiri

MAKI

California

*Spicy tuna

*Tuna avocado

*Salmon avocado

*Salmon

*Tuna

Cucumber

Avocado

TEMAKI

*Spicy tuna

*Salmon

*Hotate

Eggplant

Cucumber

*Negitoro

*Negihama

Blue crab

Salmon skin

Avocado

uglyfish