SMALL BITES 小さい

EDAMAME SHISHITOS nagasaki salt 5

blistered japanese peppers, ponzu, bonito flake 6

CHILLED SESAME NOODLE

POKE BOWL

marinated cubed sashimi, avocado, sushi rice, sesame

sesame vinaigrette 4

seed, chive 9

TUNA TATAKI

seared tuna, crispy wonton, pickled red onion, micro greens, mango habanero sauce 10

HAMACHI CRUDO

yellowtail, orange, lime, fresno, pickled red onion, crispy wonton, chive 10

SOUPS & SALADS スープとサラダ

add yakitori: chicken 6, salmon 7, steak 8

KAZE SALAD

avocado, cucumber, radish, shishito, shiso vinaigrette 7

CARROT GINGER SALAD

mixed greens, radicchio, radish, crispy wonton, carrot ginger

dressing 6

RAMEN SOUP

pork belly, bok choy, poached egg, bamboo shoot, scallion,

chili oil 6/11

MISO SOUP

tofu, kelp, mushroom 4.5

DUMPLINGS 団子

VEGGIE DUMPLINGS

pan seared dumplings, mushroom, mustard greens, bamboo shoot,

sweet ponzu 7

CHICKEN GINGER DUMPLINGS

steamed chicken dumplings, watercress, radish, lemongrass,

chicken broth 7

CHILI DUMPLINGS

steamed pork, shrimp, szechuan chili sauce, fried garlic, green onion 7

YAKITORI (2 skewers per order)
WAGYU SKIRT STEAK waguu s

KING SALMON

CHICKEN & SCALLION

wagyu skirt steak, shiso, lemon 8 king salmon, chive, lemon 7 chicken thigh, scallion, chive,

lemon 6

jumbo asparagus, nori aioli,

garlic crumble 6

BUNS サンドイッチ

PORK BELLY BUN

ASPARAGUS

apple, frisee, mustard vinaigrette, chive 5

SHRIMP BUN

tempura shrimp, shishito, red cabbage, wasabi aioli, mango

sauce, chive 5

SPICY KATSU BUN

panko breaded chicken, house pickles, spicy scallion slaw, chive 5



OMAKASE おまかせ

\$25 PER PERSON

A MULTI-COURSE EXPERIENCE DESIGNED FOR PARTIES OF 6 OR MORE

SHAREABLE RICE ご飯

WHITE RICE

seasoned or unseasoned 3

FRIED RICE

egg, onion, carrot, peas, bok choy 7

VEGGIE

CHICKEN

soy mushroom, broccoli 8

TWO WAY PORK

house brined chicken thigh 8

glazed pork belly, chinese sausage 9

THAI SPICY

thai basil, bird chili 8

consuming raw or undercooked foods may increase the risk of foodborne illness

BOWLS ボウル

ROASTED VEGETABLES

CHICKEN KATSU

seasonal vegetables, tofu, rice, miso butter 12

panko crusted chicken, bok choy, yuzu aioli, tare, red cabbage,

rice 14

7 pepper crust, crispy wonton, bok choy, eggplant, soy roasted mushrooms, general tso's 18

SASHIMI (5pc.) 生

traditional sashimi and nigiri available upon request

TUNA

daikon, avocado, sesame soy, green onion 12

SALMON

YELLOWTAIL

SALMON

cucumber, radish, sweet ponzu, micro greens 10

Dev

daikon, white soy, watercress, shisho vinaigrette, fresno 11

SUSHI ROLLS (half - 5pc./full - 10 pc.)

"OTR"

SPICY TUNA

CALIFORNIA

HAMACHI

BLACKENED SALMON

SALMON & SHRIMP

GREEN (8 Pc.)

tuna, avocado, cucumber, spicy scallion aioli, ponzu 8/15

tuna, avocado, spicy scallion aioli, cucumber, tsume 8/15

crab, avocado, cucumber, quinoa crunch, wasabi aioli 7/13

yellowtail, blistered jalapeno, avocado, radish sprout, chive, mango sauce, chili sauce 8/15

baked salmon, pickled red onion, cucumber, radish sprout, crispy sweet potatoe, yuzu aioli, eel sauce 8/15

eel sauce 8/15

king salmon, tempura shrimp, jalapeno, sesame soy 9/17

soy paper, avocado, bibb lettuce, roasted asparagus, cucumber, radish sprout, gobo root, wasabi aioli 11



COCKTAILS カクテル

TOKIO MULE titos handmade vodka, elderflower,

lemon, crabbies ginger beer 8/30

PROSECCO PEAR lamarca prosecco, asian pear,

lychee, club soda 9/34

YUZU MARGARITA el jimador reposado, triple sec,

yuzu, fresh citrus, lemongrass 9/34

SCORPION BOWL shareable cocktail for 2 or more.

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bacardi, sailor jerry, smith & cross rums, BALLAST POINT SCULPIN velvet falernum, pineapple, lime 8/30

BOMBS 爆弾

KAZE BOMB sake + sapporo 5

BARDSTOWN BOMB bourbon, apple sake, lemon

+ westside hefeweisen 5

JALISCO BOMB tequila, lychee sake, lime

+ pacifico 5

DRAFT BEER ドラフト

KIRIN ICHIBAN lager (22oz) 5

PACIFICO lager 5

WESTSIDE hefeweisen 7

GOLDEN ROAD mango wheat 6

BRAXTON cream ale 6

TAFT'S ROTATING

MADTREE ROTATING

ROTATING TAPS

BOTTLED BEER ボトル

DOMESTIC

BUD LIGHT 4 MILLER LT 4

BUDWEISER 4 MICHELOB ULTRA 4

COORS LT 4

JAPANESE

ASAHI super dry lager 5

SAPPORO lager (220z) 9.50

HITACHINO YUZU lager 8

HITACHINO white ale 8

HITACHINO ANBAI sour 8

HITACHINO NEST stout 8

HITACHINO NEST RED RICE amber 8

CRAFT

RHINEGEIST CHEETAH lager 6 **BELLS TWO HEARTED** ipa 6

ipa 6

GLUTEN FREE/GLUTEN REDUCED

TRULY BERRY hard seltzer 5

hard seltzer 5 TRULY LIME ANGRY ORCHARD cider 5

DOWNEAST cider 6

NEW BELGIUM GLUTINY pale ale 6

HOT TEA 温かいお茶

JAPANESE SENCHA whole leaf, mild green vegetal

(steep time: 2 minutes)

JASMINE jasmine petal infused chinese

tea (steep time: 2 minutes)

DECAF CEYLON smooth, balanced sri lankan tea

(steep time: 3 minutes)

ON THE WATERFRONT spiced mint, peach herbal tea

(steep time: 4 minutes)

NON-ALCOHOLIC 噴水

COKE, DIET COKE, SPRITE, GINGER ALE 3

LEMONADE, ICED TEA 3

WINE 7イン

SPARKLING WINES

PROSECCO lamarca, italy 9/34

ROSÉ bouvet, loire, france 9/34

WHITE WINES

VINHO VERDE broadbent, portugal 7/28

ALBARIÑO la cana, rias baixas, spain 12/48

GRUNER VELTLINER hermann moser, kremstal, austria 9/36

RIESLING kung fu girl, columbia valley, washington

8/32

SAUVIGNON BLANC cheverny, loire, france 8/32

CHARDONNAY laguna, russian river valley, california

12/48

ROSÉ

AVA GRACE livermore & ripon, california 7/28

STOLLER dundee hills, oregon 10/40

RED WINE

PINOT NOIR grochau cellars commuter cuvée.

willamette valley, oregon 12/48

BARBERA D'ALBA monchiero, piedmont, italy 9/36

COTES DU RHONE delas "e. guigal", rhone, france 8/32

RED BLEND niner, paso robles, california 12/48

CABERNET matthew fritz, north coast, california

11/44

SAKE 酒

DASSAI 50

diaginjo (1.5 oz glass) 8/93

TOZAL "snow maiden" nigori (8 oz carafe) 16/45

TOZAL "typhoon" futsu-shu (8 oz carafe) 10/28

HOT SAKE sonohoku (6 oz carafe)

premium sake flight 13

SNOW MAIDEN tozai brewery, kyoto prefecture 6/45

MOON ON THE WATER imada brewery, hiroshima prefecture 8/88

STAR-FILLED SKY suwa brewery, tottori prefecture 8/75