

## HOT KITCHEN

### donburi 10

sweet peas, spring onions, carrots in mushroom/dark soy glaze with sprinkled roasted sesame seeds

### spicy lemongrass\* 12

bok choy, enoki mushrooms, onions, bell peppers, wok'd in fresh lemongrass and soy

### lemon pepper 11

bell peppers, onions, carrots, sweet peas stir-fry in garlic sauce with ground black pepper

### roasted orange\* 11

onions, carrots, spicy orange zest, candied ginger, chili peppers, sprinkled sesame seeds

### pho crunch 13

pan-fried rice noodles topped with assortment of vegetables in shiitake mushroom sauce

### hoisin ginger 11

sweet peas, carrots, bell peppers, onions, thai basil wok'd with fresh ground ginger tomato hoisin sauce

### yaki itame 10

medley of vegetables with seasonal wild asian vegetables in soy ginger-garlic sauce

### kareh raisu\* 13

intense red curry plus coconut milk with carrots, onions, mushrooms, thai basil and pineapple

### firecracker\* 11

carrots, napa cabbage, onions, bell peppers, pineapple wok'd in a spicy mango-wasabi sauce

### yaki udon 11

organic udon noodles stir-fry in dark mushroom soy with bok choy, napa cabbage, onions, carrots, splash of yuzu

please choose from a selection of chicken, beef, tofu, shrimp or scallop is additional \$3



## IZAKAYA · appetizers

<b>shrimp gyoza</b>	7
japanese dumplings filled with shrimp and vegetables served w/ ponzu ginger sauce	
<b>tuna plus taro crisps</b>	7
finely chopped tuna and taro chips w/ sweet soy glaze & scallions	
<b>edamame</b>	4
whole soy beans steamed with sprinkled sea salt	
<b>tempura shrimp</b>	7
sprinkled with shichimi, "seven tastes"	
<b>age crab*</b>	7
panko-fried soft shell crab with sweet thai chili kumquat marmalade	
<b>chilled hotate**</b>	6
scallops, thai basil, scallions, fresh thai chili, in citrus sauce	
<b>crudo**</b>	6
cucumber & kaiware wrapped in yellowtail tuna w/ ponzu	
<b>edamame shu mai</b>	5
crispy dumplings stuffed with white fish and soy beans	
<b>niku in grape leaves*</b>	7
tender beef wrapped in grape leaves with vietnamese hoisin peanut sauce	
<b>shrimp snow crab claw</b>	6
fine chopped shrimp rolled in snow crab claw with sweet thai chili citrus sauce	
<b>crackling calamari *</b>	7
carrots, red peppers, mushrooms, cabbage sweet onions, wok'd in spicy shiitake soy	
<b>baked mussels</b>	7
buttery new zealand mussels, scallions, tobiko	
<b>tempura vegetables</b>	6
seasonal tempura batter fried vegetables	
<b>confetti shrimp*</b>	7
rock shrimp tossed in spicy aioli & lemon zest	

## THE CLASSICS

<b>spicy tuna roll**</b>	7
<b>boston**</b>	7
<b>philly**</b>	8
<b>spider</b>	11
<b>shrimp tempura</b>	7
<b>spicy yellowtail**</b>	7
<b>rainbow**</b>	12
<b>caterpillar</b>	12
<b>salmon roll*</b>	8
<b>eel cucumber</b>	7

## SUIMONO · soups

<b>aka dashi miso soup</b>	6
distinct red miso with shiitake mushroom	
<b>udon noodle soup</b>	7
organic udon in dashi broth sprinkled with roasted nori	

<b>osuimono</b>	6
ebi and japanese cucumber, snow peas, carrots with fresh grated ginger in clear broth	

## AEMONO · salads

<b>seaweed</b>	5
traditional seaweed salad with yamagobo and radish sprouts	
<b>tuna poke**</b>	9
sea vegetables, sweet red onions, fresh diced maguro tuna, tobiko in sesame ginger dressing	
<b>crab sunomono</b>	8
julienné japanese cucumber with wakame and snow crab tossed in miso vinaigrette	
<b>ika sansai*</b>	7
seaweed and squid in sweet & spicy yuzu citrus dressing	
<b>cucumber</b>	5
thinly sliced cucumber, carrots, red onions immersed in sweet rice vinegar	
<b>kona**</b>	10
medley of greens, radish sprouts, pineapple, scallions, ahi tataki tossed in ginger-daiikon soy	
<b>spicy salmon**</b>	8
fresh greens, cucumber, avocado, radish sprouts, seaweed in spicy creamy dressing	
<b>renkon*</b>	9
shredded lotus root, thai basil, carrots, cucumber, shrimp tossed in lime-ginger vinaigrette	

## NIGIRI, SASHIMI & TEMAKI

	nigiri	sashimi	temaki
<b>maguro tuna**</b>	5	9	6
<b>sake salmon**</b>	5	9	6
<b>hamachi yellowtail**</b>	5	9	6
<b>kunsei sake salmon**</b>	5	9	6
<b>ikura salmon roe **</b>	6	10	8
<b>ahi tataki seared tuna*</b>	6	10	7
<b>seared albacore**</b>	6	10	7
<b>hotategai scallop**</b>	6	9	7
<b>unagi</b> fresh water eel	6	10	7
<b>ama ebi</b> sweet shrimp	5	9	7
<b>tobiko</b> flying fish roe ***	6	9	8
<b>saba</b> mackerel **	6	10	7
<b>ika</b> squid*	6	9	7
<b>tako</b> octopus	6	9	7
<b>toro</b> tuna belly***	mp	mp	

## MOIRA MAKIMONO

<b>kimono*</b>	11
spicy crab, cream cheese, green spring onions, and sriracha	

<b>sakura**</b>	13
unagi, special crab mix, maguro tuna, avocado rolled in soy paper, and sweet soy glaze	

<b>sunshine* **</b>	11
spicy salmon, cucumber, lemon slices, topped with fresh salmon	

<b>kamikaze* **</b>	12
spicy hamachi tuna, cucumber, sake, tobiko, w/ spicy creamy drizzle	

<b>crimson crunch</b>	10
tempura shrimp, crab, roasted red peppers, eel sauce & crunchy tempura bits	

<b>jade* **</b>	13
soft shell crab, sprouts, cucumber drizzled thai spice eel sauce and creamy avocado on top	

<b>neo tokyo* **</b>	14
lotus, maguro, hamachi, sake, avocado, yamagobo and thai basil in soy paper	

<b>jiko* **</b>	10
yamagobo, lotus, asparagus, seared albacore	

<b>rainforest</b>	11
gobo, tofu, asparagus, lotus, cucumber, sprouts, avocado, spring onions in nori	

<b>zu**</b>	11
red bell peppers, cream cheese rolled in nori, flash fried, topped with tuna and lotus chips	

<b>spicy hana* **</b>	11
unagi, tempura shrimp, cream cheese, tobiko with wasabi & sriracha dots on top	

<b>kakuna**</b>	14
hamachi, sake, maguro, asparagus and yamagobo rolled twice in soy paper then nori	

<b>dragon</b>	10
special crab mix, topped with unagi & sweet eel drizzle, sprinkled with roasted seaweed	

<b>rising sun* **</b>	13
tempura shrimp, crab, sprouts, cucumber, avocado with ebi topping drizzled with thai spice	

<b>aoki**</b>	12
snow crab, lotus, avocado, cucumber, topped with spicy ahi tataki and wasabi mayo	

<b>fuji* **</b>	13
tempura shrimp, scallions, cucumber, avo, tuna, tempura bits, spicy creamy sauce	

<b>geisha* **</b>	10
ahi tataki, cream cheese, lotus, japanese cucumber, roasted red peppers	

\*spicy

\*\*raw or undercooked  
consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness