

Omakase Dinner

8 Course

Tasting menu
100

Sushi&Sashimi
120

Chef's Creations
150

Supplement with A5 Wagyu from Miyazaki
20

Sake pairing is also available

Appetizers

Tartar Caviar

Toro 40 Salmon 20 Yellow Tail 20

Lettuce Cup

Black Cod Miso 8 Sea bass Soy Koji Salsa 7 King Crab Ceviche 6 Oyster Fillo 6

Sashimi Summer Roll

Tuna, Salmon, or Yellow Tail Sashimi 8

Eggplant Miso

7-10

Chicken Truffle or Wagyu Dumplings

3 Pieces

12

Crispy Rice

18

Sea Urchin in Olive Oil

26

Salad

Sweet Vinegar Cucumber

6

Shishito Pepper

Fried or Grilled with miso ceviche

7

Heirloom tomatoes ceviche

9

Baby Spinach

10

Salmon Skin

15

Octopus Salami

18

Spicy Lemon Grilled Tiger Shrimp

24

Baby Artichokes Dried Miso

18

Seafood Ceviche

24

SUSHI & SASHIMI
(Price Per Piece)

ROLLS
(Hand or Cut)

Tamago	3
Albacore	4
Smelt Eggs	4
Octopus	4
Fresh Water Eel	4
Salmon	4
Scallop	4.5
Yellow Tail	4
Yellow Jack	4.5
Sea Bream	4.5
Spanish Mackerel	4.5
Tuna Yellow Fin	4
Tuna Blue Fin	5
Kohada	4.5
Mackerel	4.5
Shrimp	5
Halibut	4.5
Smoked Salmon	4
Salmon Eggs	5
Squid	4
Sea Eel	6
Snow Crab	4
Golden Eye Snapper	8
King Crab	7
Oyster	6.5
Chu Toro	10
Oh Toro	12
Sea Urchin	12.5

Cucumber	3.5	4
Ume Shiso	4.5	5
Oshinko	3.5	4
Kampyo	4.5	5
Spicy Tuna	7.5	9
Yellow Tail Okura	7.5	9
Yellow Tail Scallion	7.5	9
Salmon Skin	7.5	10.5
Vegetables	5	8.5
Tuna	7.5	9
Baked Salmon Soy Wrap	7.5	9
California	7.5	10
Black Cod Miso	9.5	13
Soft Shell Crab	-	14
Spicy Scallop	10	14
Baked Crab Soy Wrap	8	12
Shrimp Tempura	6	10
House Special.	-	12
Negi Toro	18	20

Sashimi special

Yellow Tail Yuzu Soy Serrano
24

Salmon Dried Miso
24

New Style Sashimi
24

Albacore Crispy Onions
24

Sea Bream Soy Koji Salsa
25

Halibut Tiradito
24

Beef Carpaccio

Wagyu A5
30

Washimi Tenderloin
20

Hot Special

Grilled Tiger Shrimp
Spicy Sour Sauce
24

Pan Sautéed Scallops
Tomato Jalapeño Sauce
24

Chilean Sea Bass Soy Koji
25

Wappa Rice

Salmon & Salmon Eggs
24

Fresh Water Eel
18

California
25

Black Cod Miso
30

Brown Rice Paella
28(S) 40(L)

Toban Yaki

Wagyu A5 (2oz)
50

Washimi Tenderloin (2oz)
30

Seafood (assorted)
28

**Tempura
&
Kara-Age**

Tofu Agedashi
9

White Corn
7

Mix Vegetables
12

Jidori Chicken
12

Softshell Crab
Spicy Ponzu Sauce
14

Seafood Kakiage
14

Fish & Chips
15

Sea Urchin Roll
19.5

Shrimps & Mix Vegetables
20

Rock Shrimp
Creamy Spicy Sauce
21

Snow Crab
Sweet Vinegar Jalapeño
24

Owan & Men

Tofu Miso
5

Nameko Miso
6

Asari clams
Miso or Clear
7

Mix Mushrooms
Miso or Clear in Dobin Pot
7

Somen Noodle
Hot or Cold
11

Inaniwa Udon
Hot or Cold
13

Inaniwa Chu-ka Udon
Jidori Chicken Tsukune
16

Chawan Mushi
Snow Crab & Sea Urchin
25

Shusai

Main dish

Jidori Chicken

18

Tempura Mix

20

Salmon Steak

22

Beef Tenderloin

25

Chilean Seabass Soy Koji

25

Black Cod Miso

30

Sushi

35

Sashimi

40

Wagyu (A5) Strip-loin

50

Supplement with appetizers, Salad,
Miso Soup and Mochi Ice

8

Kushi-Yaki

Grilled Skewers with Japanese charcoal

Jidori Chicken

Organic NON GMO

Thigh, Wing, Neck, Tail, Tsukune,
Brest Tender,

6

Beef

Tenderloin

20

Wagyu(A5) Striploin

30

Seafood

Salmon, shrimp, Green Mussel,
Octopus, Oyster

7

Scallop

12

Toro

16

Please ask your server for Vegetables

Vegetarian Menu

Cucumber Salad	6
Shishito Pepper	7
Eggplant Miso	8-12
Tomato Ceviche	9
Crispy Rice Spicy Avocado	12
Baby Spinach Yuzu Dressing	10
Baby Artichokes Dried Miso	18
Corn Tempura	7
Mix Vegetables Tempura	12
Miso soup	5
Clear soup in Dobin Pot	7
Somen Noodle	11
Inaniwa Udon	13
Mix Mushrooms Toban-Yaki	18
Kushi-Yaki	5
Vegetable Sushi Roll	7.5/10.5
Cucumber Roll	6/7
Oshinko Roll	6/7
Ume-Shiso Roll	6/7
Kampyo Roll	6.5/7.5

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Kampyo Roll	6.5/7.5

DESSERTS

Mochi Ice Cream Vanilla, Chocolate. Strawberry. Green Tea. Mango.	4.5
Ice Cream Vanilla. Green Tea.	5
Sorbet Mango & passion. Lychee. Coconut. Calpico.	6
Frozen Mix Berries Blue Berries, Raspberries, Strawberries, White chocolate sauce.	7
California Rice Pudding Tamanishiki Rice, Vanilla Beans, Vanilla Ice Cream, Rice Cracker, Strawberry Sauce	8
Green Tea Box Green Tea Sponge, Mascarpone, Cream, Green Tea.	9
Banana Spring Roll Banana, Belgian Chocolate, Vanilla Ice Cream, Cinnamon, White Chocolate Sauce	9
Fiji Water Shaved Ice Red Beans, Vanilla Ice Cream, Green Tea Sauce, or Fresh Mango, Vanilla Ice Cream, Mango Sauce.	10