

# **Omakase Dinner**

**8 Course**

**Tasting menu**  
**105**

**Sushi&Sashimi**  
**125**

**Chef's Creations**  
**155**

**Supplement with A5 Wagyu from Miyazaki**  
**20**

**Sake pairing is also available**

# Appetizers

**Shigoku Oyster Half Shell**

6

**Sashimi Taco**

8

**Lettuce Cup**

**Black Cod Miso 9**

**Sea bass Soy Koji Salsa 9**

**Fried Oyster 7**

**Sashimi Summer Roll**

12

**Eggplant Miso**

7-10

**Chicken Truffle or Wagyu Dumplings**

15

**Crispy Rice**

18

**Uni Olive Oil Yaki**

M.P.

# Salad

**Sweet Vinegar Cucumber**

6

**Shishito Peppers**

Fried w/rock salt or Grilled w/miso ceviche

7

**Heirloom Tomato Ceviche**

12

**Baby Spinach**

10

**Salmon Skin**

15

**Octopus Salami & Heirloom Tomatoes**

20

**Grilled Tiger Shrimp Spicy Lemon**

20

**Baby Artichokes Dried Miso**

19

**Sautéed Mixed Mushrooms**

18

**Seafood Ceviche**

24

**SUSHI & SASHIMI**  
**( Price Per Piece )**

**ROLLS**  
**( Hand or Cut )**

Tamago	3.5
Albacore	4
Smelt Eggs	4
Octopus	4
Fresh Water Eel	4
Salmon	4.5
Scallop	5
Yellow Tail	4.5
Yellow Jack	5
Sea Bream	5
Spanish Mackerel	4
Tuna Yellow Fin	4
Tuna Blue Fin	5
Kohada	4.5
Mackerel	5
Shrimp	5
Halibut	5
Salmon Eggs	5
Squid	4.5
Sea Eel	6
Snow Crab	5.5
Golden Eye Snapper	8
Oyster	6.5
Chu Toro	7.5
Toro Toro	9
Oh Toro	12
Sea Urchin	M.P.

Cucumber	4	4.5
Avocado	5	5.5
Ume Shiso	5.5	6
Oshinko	4	4.5
Kampyo	5.5	6
Spicy Tuna	7.5	9
Yellow Tail Scallion	7.5	9
Salmon Skin	7.5	10.5
Vegetables	7	8.5
Tuna	7.5	9
Baked Salmon Soy Wrap	7.5	9
Baked W.Fish Soy Wrap	7.5	9
California	11	15
Black Cod Miso	12	15
Soft Shell Crab	-	14
Spicy Scallop	10	14
Baked Crab Soy Wrap	12	15
Shrimp Tempura	8	14
House Special.	-	15
Negi Toro	18	20

## Sashimi special

**Yellow Tail Yuzu Soy Serrano**  
24

**Salmon Dried Miso**  
26

**Albacore Crispy Leek**  
24

**Yellow Jack Soy Koji Salsa**  
26

**Halibut Salt Koji Salsa**  
26

**Scallops Tiradito**  
26

### Sashimi Carpaccio

**Halibut, Salmon, Scallops**  
26

**Wagyu A5**  
40

**U.S. Tenderloin**  
20

## Hot Special

**Sautéed Tiger Shrimp**  
Spicy Sour Sauce  
23

**Pan Sautéed Scallops**  
Quinoa Salsa  
24

**Chilean Sea Bass Soy Koji**  
34

**Black Cod Miso**  
34

### Wappa Rice

**Salmon & Salmon Eggs**  
24

**Fresh Water Eel**  
20

**California**  
25

**Brown Rice Paella**  
30

### Toban Yaki

**Wagyu A5 (2oz)**  
52

**U.S. Tenderloin (2oz)**  
30

**Seafood (assorted)**  
28

## **Tempura Kara-Age**

**Tofu Agedashi**  
12

**White Corn**  
8

**Mix Vegetables**  
15

**Jidori Chicken**  
15

**Softshell Crab**  
Spicy Ponzu Sauce  
15

**Fish & Chips**  
18

**Sea Urchin Roll**  
M.P.

**Shrimps & Mix Vegetables**  
20

**Rock Shrimp**  
Creamy Spicy Sauce  
24

**Snow Crab**  
Sweet Vinegar Jalapeño  
28

## **Owan & Men** Soups & noodles

**Tofu Miso**  
5

**Nameko Miso**  
6

**Asari clams**  
Miso or Clear  
8

**Mix Mushrooms**  
Miso or Clear  
7

**So-Men**  
Hot or Cold  
15

**Inaniwa Udon**  
Hot or Cold  
16

**Inaniwa Chu-ka Men**  
Jidori Chicken Tsukune  
20

**Chawan Mushi**  
Snow Crab & Sea Urchin  
M.P.

# Shusai

Main dish

**Jidori Chicken**

18

**Tempura Mix**

20

**Grilled Salmon**

28

**Beef Steak**

Toban or Miso Anticucho

32

**Chilean Seabass Soy Koji**

34

**Black Cod Miso**

34

**Sushi**

38

**Sashimi**

42

**Wagyu (A5) Steak**

Toban or Miso Anticucho

52

Supplement with appetizers, Salad,  
Miso Soup and Dessert

8

# Kushi-Yaki

Grilled Skewers with Japanese charcoal

Soy or Anticucho sauce

**Jidori Chicken**

Organic NON GMO

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

8

**Beef**

Tenderloin

25

Wagyu(A5) Striploin

45

**Seafood**

Salmon, shrimp,  
Octopus, Oyster

10

Scallop, Squid

12

Toro

30

Please ask your server for Vegetables

## Vegetarian Menu

Cucumber Salad

6

Shishito Pepper

7

Eggplant Miso

8-12

Tomato Ceviche

12

Crispy Rice Spicy Avocado

12

Baby Spinach Yuzu Dressing

10

Baby Artichokes Dried Miso

19

Corn Tempura

8

Mix Vegetables Tempura

15

Miso soup

5

Mushroom soup

7

Somen Noodle

15

Inaniwa Udon

16

Sauteed Mix Mushrooms

24

Kushi-Yaki

5

Vegetable Sushi Roll

7/8.5

Cucumber Roll

4/4.5

Oshinko Roll

4/4.5

Ume-Shiso

Roll

5.5/6

Kampyo Roll

5.5/6

## DESSERTS

<b>Mochi Ice Cream</b> Vanilla, Chocolate. Strawberry. Green Tea. Mango.	4-5
<b>Ice Cream</b> Vanilla. Green Tea.	5
<b>Sorbet</b> Mango & passion. Lychee. Coconut. Calpico.	6
<b>Frozen Mix Berries</b> Blue Berries, Raspberries, Strawberries , White chocolate sauce.	7
<b>California Rice Pudding</b> Tamanishiki Rice, Vanilla Beans, Vanilla Ice Cream, Rice Cracker, Strawberry Sauce	8
<b>Green Tea Box</b> Green Tea Sponge, Mascarpone, Cream, Green Tea.	9
<b>Banana Spring Roll</b> Banana, Belgian Chocolate, Vanilla Ice Cream, Cinnamon, White Chocolate Sauce	9
<b>Fiji Water Shaved Ice</b> Red Beans, Vanilla Ice Cream, Green Tea Sauce, or Fresh Mango, Vanilla Ice Cream, Mango Sauce.	10