

APPETIZERS

~ Appetizers from the Kitchen ~

GYOZA

Pan-seared chicken and vegetable dumplings 14

SHUMAI

Classic dim sum-style shrimp dumplings in our House special lemon-shallot aioli 17

CRISPY GREEN BEANS (🌿)

Flash-fried in a garlic butter essence and served with a mandarin dipping sauce 15

XIAO - LONG - BAO

Shanghai soup-dumplings filled with tender porkloin and baby Asian leek delicately steamed to perfection 19

'GINZA' HONEY SHRIMP

Lightly dusted in organic Asian flour and flash-fried with our Chef's original Japanese honey-lemon aioli 22

'ICHIRO' LAMB CHOPS

Carefully selected reserve lamb chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 32

Add **6 oz. MAINE LOBSTER TAIL** +24 | **GRILLED SHRIMP** +12

SHRIMP TEMPURA (🌿)

Shrimp and choice vegetables crisp-fried in a light Japanese-style breading 25

GRILLED SHRIMP IN ASIAN SPICES (gf)

Jumbo shrimp delicately seasoned with organic Asian spices and paired with our Chef's original arugula salad 19

HAMACHI - KAMA (gf)

Tender Japanese yellow-tail collar (bone-in) oven-grilled to perfection and served with a classic ponzu dipping sauce (subject to availability) 28

EDAMAME (🌿 gf) 8 | **SPICY EDAMAME** (🌿 🌶️) 13

TRUFFLE - GARLIC EDAMAME (🌿 gf) 15

 **SPICY**  **COOKED**  **VEGETARIAN**  **VEGETARIAN-VERSION AVAILABLE**
gf **GLUTEN-FREE** **gf-a** **GLUTEN-FREE AVAILABLE**



APPETIZERS

~ Appetizers from the Sushi Bar ~

YUZU HAMACHI (🔥 gf-a)

Fresh yellow tail sashimi in a cool yuzu-orange habanero vinaigrette 25

IMPERIAL AVOCADO

A Japanese take on the stuffed avocado featuring soft shell crab in an unagi-orange aioli, paired with crispy wonton chips 24

SUSHI TOWER

Spicy Bluefin Tuna in a mild Peruvian aji-limo layered over crab, avocado and tobiko, infused with an orange spice-wasabi aioli 25

TRUFFLE SAKE - WALU (gf-a)

A delectable assortment of salmon and escolar in a truffle-yuzu reduction 25

TUNA TATAKI

Pepper-seared Bluefin Tuna and avocado with refreshing watermelon-roasted corn relish and goat cheese on top of wonton crisps 28

BLUEFIN TARTAR

Bluefin Tuna and fresh vegetables in a refreshing Fuji apple-yuzu sesame dressing, topped with salmon caviar and quail egg yolk 29



SOUP & SALADS

MISO SOUP (🌿 gf) 5

SEAWEED SALAD (🌿 gf)

Fresh seaweed varieties marinated in a sesame dressing 9

Add **IKA - SANSAI** (Japanese Calamari) +7

HOUSE SALAD (🌿)

Organic spring greens in our Chef's original sesame-lemon aioli with cherry tomatoes and sun-dried blueberry raisins 9

ARUGULA SALAD (🌿)

Locally harvested arugula with fresh grapes and cherry tomatoes in an Asian-inspired vinaigrette 9

🔥 SPICY

🍳 COOKED

🌿 VEGETARIAN

🌐 VEGETARIAN-VERSION AVAILABLE

gf GLUTEN-FREE

gf-a GLUTEN-FREE AVAILABLE



SUSHI & SASHIMI

NIGIRI-SUSHI : 1 piece / order • **SASHIMI** : 4 pieces / order

** All Gluten-Free (*gf*) except kanikama and unagi

	nigiri	sashimi
SALMON sake	4.5	18
FATTY SALMON sake-toro	4.8	19
SMOKED SALMON (<i>cs</i>)	5.5	22
BLUEFIN TUNA maguro	6.5	26
PEPPER-SEARED BLUEFIN TUNA	7.5	29
MEDIUM - FATTY BLUEFIN TUNA chu-toro	8.5	34
FATTY BLUEFIN TUNA toro	9.5	34
FINEST FATTY BLUEFIN TUNA o-toro	9.8	38
SEARED FILET MIGNON gyū tataki	8.5	--
ESCOLAR walu	4.8	19
WILD SNAPPER madai	5.8	23
YELLOW TAIL hamachi	5.8	23
FATTY YELLOW TAIL hama-toro	6.5	26
SEA URCHIN uni (Japanese or Californian)	MKT	MKT
SCALLOP hotate	5.8	22
SPICY SCALLOP (🔥)	6.8	27
FRESHWATER EEL unagi	5.8	23
SHRIMP (<i>cs</i>) ebi	4.0	16
SWEET SHRIMP ama-ebi	7.8	31
SNOW CRAB (<i>cs</i>) kani	6.8	27
CRAB STICK (<i>cs</i>) kanikama	4.0	16
SWEET EGG (<i>cs</i>) tamago	4.5	18
SALMON CAVIAR ikura	5.5	22
FLYING FISH CAVIAR tobiko	5.5	22
SMELT CAVIAR masago	4.8	19
MACKEREL saba	5.5	22
OCTOPUS tako	5.8	23
SQUID ika	5.5	22



SIDES

SIDE FRIED RICE (*gf*) 6 | **KOREAN KIMCHI** (🔥 *gf*) 9 | **MASHED POTATO** (*gf*) 5
GARLIC - BUTTER GREEN BEANS (*gf*) 8 | **DAIKON RADISH** (*gf*) 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

+20% gratuity may be applied for parties of 10 or more.



CHEF'S SPECIALTY ROLLS

THE TEXAN (🔪)

Shrimp tempura, crab, avocado and cucumber topped with our Master Chef's delectable spicy Bluefin Tuna and crispy seaweed 25

SPYING NINJA (gf-a)

Yellow tail, Bluefin Tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in a mandarin spice-unagi aioli 26

SALMON FIESTA (gf-a)

Shrimp tempura and avocado topped with fresh salmon, sprinkled with crunch flakes, organic micro greens and red tobiko 24

DRAGON ROYALE

Bluefin Tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, microgreens and tobiko 28

VIP (gf-a)

Perfectly seared Prime Filet Mignon, Bluefin Tuna and shrimp tempura with garlic-butter green beans and goat cheese in a balsamic-uni sauce 29

THE HIGH ROLLER (🍷)

6 oz. Maine Lobster tail tempura topped with fresh avocado and crab in a Japanese Kewpie mayo-unagi aioli 29

TUNA TEMPTATION

Pepper-seared Bluefin Tuna over escolar, avocado and cucumber in a yuzu ponzu-unagi reduction 27

LOVER'S FLAME (🍷)

A blend of scallops, crab and unagi, oven-baked and set atop shrimp tempura, avocado and crunch flakes 28

WHITE TIGER

Wild Snapper flash-seared in our Chef's original tataki glaze with jalapeno tempura, toasted garlic and kaiware-cilantro 29

LOBSTER BOMB (🍷 gf-a)

Maine Lobster tail and shiitake mushroom sautéed in a uni-balsamic reduction, set atop shrimp tempura, avocado and potato-tobiko chips 28

Q - BLOSSOM (🍷 gf-a)

Bluefin Tuna, yellow tail, salmon and avocado wrapped in fresh cucumber in our Chef's special yuzu-ponzu aioli (Rice-less) 28

 **DINNER FEATURES****'ICHIRO' PORK CHOP**

Reserve Center-Cut pork chop delicately rubbed in a soy-ginger seasoning, char-grilled and paired with our House original blueberry-red wine reduction 39

Add **6 oz. MAINE LOBSTER TAIL** +24 | **GRILLED SHRIMP** +12

KOREAN BULGOGI

Thinly sliced premium ribeye, intensely marinated in a sesame-soy dressing and sautéed to perfection with fresh greens 39

'TEPPAN-YAKI' BEEF & SHRIMP 🌐 *gf-a*

Beef Tenderloin and shrimp teppan-grilled with fresh greens in a homemade soy-garlic dressing, served on a sizzling iron plate 45

SEA SCALLOP RISOTTO *gf*

Pacific Sea Scallops oven-glazed in a savory Saikyo-miso with sautéed shrimp, shiitake mushroom and onions in a Japanese chizu-Nishiki rice sesame aioli 48

Add **GRILLED SHRIMP** +12

'GALBI - STYLE' RIBEYE STEAK

10 oz. Prime Reserve Angus Ribeye in a sesame-soy & Korean pear marinade, char-grilled to a traditional finish 49

Add **6 oz. MAINE LOBSTER TAIL** +24 | **GRILLED SHRIMP** +12

SAIKYO - MISO *gf*

Fresh-catch filet delicately marinated in a savory Saikyo-Miso glaze, topped with an Asian pear essence and oven-grilled to golden perfection

ATLANTIC SALMON 42 | **CHILEAN SEA BASS** 48

'ICHIRO' LAMB CHOPS

Carefully selected reserve lamb chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 49

Add **6 oz. MAINE LOBSTER TAIL** +24 | **GRILLED SHRIMP** +12

CLASSIC TERIYAKI

Perfectly grilled and smothered in our delectable homemade teriyaki glaze

ATLANTIC SALMON 42 | **CHICKEN** 38

CHICKEN KATSU

Breaded chicken breast in a Japanese panko, golden-fried to a crispy finish 38

SHRIMP TEMPURA 🌐

Shrimp and choice vegetables crisp-fried in a light Japanese-style breading 39