

APPETIZERS

~ appetizers from the kitchen ~

GRILLED SHRIMP IN ASIAN SPICES *gf*

jumbo shrimp delicately seasoned with organic asian spices and paired with our chef's original arugula salad 18

MU - SHU

classic chinese steamed bao buns stuffed with premium beef tenderloin and vegetables in our house original hoisin-soy dressing 17

SHUMAI

classic dim sum-style shrimp dumplings in our house special lemon-shallot aioli 15

'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 **GRILLED JUMBO SHRIMP** +15 *gf* • **6 oz. MAINE LOBSTER TAIL** +24

SHRIMP TEMPURA

shrimp and choice vegetables crisp-fried in a light japanese-style breading 25

XIAO - LONG - BAO

shanghai soup-dumplings filled with tender porkloin and baby asian leek delicately steamed to perfection 18

CRISPY GREEN BEANS

flash-fried in a garlic butter essence and served with a mandarin dipping sauce 14

'GINZA' HONEY SHRIMP

lightly dusted in organic asian flour and flash-fried with our chef's original japanese honey-lemon aioli, sprinkled with candid pecan 18

HAMACHI - KAMA *gf*

traditional japanese yellow-tail collar bone, oven-grilled to perfection and served with a classic ponzu dipping sauce (subject to availability) 18

GYOZA

pan-seared chicken and vegetable dumplings 12

EDAMAME 8  *gf* • **SPICY EDAMAME** 12  

TRUFFLE - GARLIC EDAMAME 15  *gf*

 spicy •  cooked •  vegetarian •  vegetarian-version available

gf   gluten-free • *gf-a*   gluten-free available

*20% gratuity may be applied for parties of 8 or more

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



APPETIZERS

~ appetizers from the sushi bar ~

YUZU HAMACHI* *gf-a* 🌶️

fresh yellow tail sashimi in a cool yuzu-orange habanero vinaigrette 24

TRUFFLE SAKE - WALU* *gf-a*

a delectable assortment of salmon and escolar in a truffle-yuzu reduction 24

IMPERIAL AVOCADO*

a japanese take on the stuffed avocado featuring soft shell crab in an unagi-orange aioli, paired with crispy wonton chips 22

TUNA TATAKI*

pepper-seared bluefin tuna and avocado with refreshing watermelon-roasted corn relish and goat cheese on top of wonton crisps 27

SASHIMI 'SSAM'* 🌶️ 🥒

fresh lettuce wraps with salmon, bluefin tuna, asian pear, cucumber and cabbage in a traditional korean 'gochujang' chili vinaigrette
-refreshing, savory, spicy & tangy 22

SUMÓKU

a tantalizing array of smoked atlantic salmon, prosciutto and avocado with our jalapeño cream-watermelon purée in a smoked dome 26

BLUEFIN TARTAR*

bluefin tuna and fresh vegetables in a refreshing fuji apple-yuzu sesame dressing, topped with salmon caviar and quail egg yolk 29



SOUPS & SALADS

MISO SOUP 5 🌿 *gf* • CHICKEN HOT & SOUR SOUP 7 🌶️

HOUSE SALAD 🌿

organic spring greens in our chef's original sesame-lemon aioli with cherry tomatoes and sun-dried blueberry raisins 8

CHICKEN ARUGULA SALAD *gf* 🥒

locally harvested arugula with fresh grapes, cherry tomatoes and goat cheese in an asian-inspired vinaigrette 18









SEAWEED SALAD 🌿 *gf*

fresh seaweed varieties marinated in a sesame dressing 8
add IKA - SANSAI (japanese calamari) +6



SUSHI & SASHIMI

NIGIRI-SUSHI : 1 piece / order • SASHIMI : 4 pieces / order
all gluten-free (*gf*) except unagi

	nigiri	sashimi
SALMON* sake	4.5	18
FATTY SALMON* sake-toro	4.8	19
SMOKED SALMON* 	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	10.5	42
FINEST FATTY BLUEFIN TUNA* o-toro	11.5	46
SEARED FILET MIGNON* gyu tataki	8.5	34
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  ebi	4.5	18
SWEET SHRIMP* ama-ebi	7.8	31
SNOW CRAB  kani	6.8	27
CRAB STICK  kanikama	4.5	18
SWEET EGG  tamago	4.5	18
SALMON CAVIAR* ikura	6.5	26
FLYING FISH CAVIAR* tobiko	5.8	23
SMELT CAVIAR* masago	5.5	22
MACKEREL* saba	5.5	22
OCTOPUS  tako	5.8	23
SQUID* ika	5.5	22



SIDES

- SIDE FRIED RICE 6 • KOREAN KIMCHI 9 *gf*  • MASHED POTATO 5 *gf*
 SIDE LOMEIN NOODLES 9 • GARLIC - BUTTER GREEN BEANS 7 *gf*
 SESAME SPINACH 6 *gf* • BEAN SPROUTS 6 *gf* • DAIKON RADISH 6 *gf*
 GRILLED JUMBO SHRIMP 15 *gf* • 6 oz. MAINE LOBSTER TAIL 24

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CHEF'S SPECIALTY ROLLS

SALMON FIESTA* *gf-a*

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

CRAZY SHOGUN* 🌶️

bluefin tuna, yellow tail, salmon and cucumber topped with avocado in Gochujang chili-ponzu dressing 24

THE TEXAN* 🌶️

shrimp tempura, crab, avocado and cucumber topped with our master chef's delectable spicy bluefin tuna and crispy seaweed 26

SPYING NINJA* *gf-a*

yellow tail, bluefin tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in a mandarin spice-unagi aioli 26

DRAGON ROYALE*

bluefin tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, microgreens and tobiko 27

VIP* *gf-a*

perfectly seared prime filet mignon, bluefin tuna and shrimp tempura with garlic-butter green beans and goat cheese in a balsamic-sriracha-uni sauce 28

LOVER'S FLAME*

a blend of scallop, shrimp and crab, oven-baked and set atop avocado, shrimp tempura and crunch flakes 28

'HANA' LOBSTER*

6 oz. maine lobster tail and cucumber in a savory wasabi-honey aioli, set atop shrimp tempura, tobiko and avocado 28

TUNA TEMPTATION*

pepper-seared bluefin tuna over escolar, avocado and cucumber in a yuzu ponzu-unagi reduction 26

THE HIGH ROLLER 🍷

6 oz. maine lobster tail tempura topped with fresh avocado and crab in a japanese kewpie mayo-unagi aioli 28

WHITE TIGER*

wild snapper flash-seared in our chef's original tataki glaze with jalapeno tempura, toasted garlic and kaiware-cilantro 27

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) 27



DINNER FEATURES

SIDES | add **GRILLED JUMBO SHRIMP** +15 *gf* · **6 oz. MAINE LOBSTER TAIL** +24

'TEPPAN - YAKI' BEEF & SHRIMP 🍷

beef tenderloin and shrimp teppan-grilled with fresh greens in a homemade soy-garlic dressing, served on a sizzling iron plate 42 *add **SEA SCALLOP** +18

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 45

KOREAN BULGOGI

thinly sliced premium beef tenderloin, intensely marinated in a sesame-soy dressing, sautéed to perfection with fresh greens and served on a sizzling iron plate 38

SPICY GARLIC 'BOKUM' 🌶️ 🍷

perfectly seasoned with stone-ground chili and garlic, stir-fried with an assortment of garden vegetables. *add **LOMEIN NOODLES** +4 · add **SEA SCALLOP** +18

CHICKEN 34 · **BEEF** 37 · **SHRIMP** 37 · **COMBINATION** 39 · **TOFU** 32

'GALBI - STYLE' RIBEYE STEAK*

10 oz. prime reserve angus ribeye in a sesame-soy & korean pear marinade, char-grilled to a traditional finish 48

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* 39 · **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 48

CHICKEN KATSU

breaded chicken breast in japanese panko, golden-fried to a crispy finish 37

SHRIMP TEMPURA 🍷

shrimp and choice vegetables crisp-fried in a light japanese-style breading 42

CLASSIC TERIYAKI

perfectly grilled and smothered in our delectable homemade teriyaki glaze

CHICKEN BREAST 37 · **ATLANTIC SALMON*** 39

TRUFFLE 'BI BIM BAP'* 🌶️ 🍷

an assortment of korean seasoned vegetables, grilled beef tenderloin bulgogi, fried egg (sunny side up) and steamed rice in our chef's original truffle 'gochujang' sauce (served at room temperature) 28