

 **APPETIZERS***~ Appetizers from the Kitchen ~***OYSTER TEMPURA**

Fresh Japanese oysters crisp-fried to golden perfection in a light panko breading, topped with caper cream and balsamic teriyaki 18

**XIAO LONG BAO**

Shanghai soup-filled dumplings with tender pork loin and aromatic baby leeks delicately steamed to perfection 19

**MU SHU** 🌱

Classic Cantonese bao buns stuffed with premium beef tenderloin and vegetables in our House original hoisin-soy marinade 17

**'ICHIRO' LAMB CHOPS\***

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

**SEVEN-SPICE CALAMARI**

Crisp-fried Japanese calamari in light lotus flour and sprinkled with our homemade seven-togarashi seasonings 19 • Substitute **SHRIMP** 19 • **GYOZA** 17

**GINZA HONEY SHRIMP**

Lightly dusted in organic Asian flour and flash-fried with our House honey-lemon aioli, sprinkled with candied pecans 19

**SHUMAI**

Exquisite Dim Sum-style shrimp dumplings in our original lemon-shallot aioli 16

**CRISPY GREEN BEANS** 🌱

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

**SHRIMP TEMPURA** 🌱

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

**HAMACHI KAMA** *gf*

Our Master Chef's fresh cut of the yellowtail collar, oven-grilled to perfection and served bone-in for an authentic experience (subject to availability) 18

**GYOZA**

Pan-seared chicken and vegetable dumplings 13

**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

\*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 yellowtail sashimi in a refreshing yuzu-orange habanero vinaigrette 25

#### TRUFFLE SAKE\* *gf-a*

A delectable assortment of salmon sashimi in a luxurious truffle-yuzu reduction 24

#### MADAI CRUDO\* *gf*

Wild Japanese Red Snapper in a delightful grape seed-yuzu vinaigrette with blueberry slices and Hawaiian Black Lava salt 24

#### HAMATORO ORENJI\*

Buttery fatty yellow tail and vibrant blood orange slices, delicately simmered in a chilled ponzu dashi broth 25

#### TUNA TATAKI\* *gf-a*

Pepper-seared Bluefin Tuna featuring fresh avocado, watermelon-corn relish and goat cheese atop wonton crisps 28

#### BLUEFIN TARTARE\*

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



## SOUPS & SALADS

#### MISO SOUP *gf* 6

#### SEAFOOD BISQUE *gf*

With shrimp and sea scallop (made-to-order) 12

#### LOBSTER EGG DROP SOUP (for two) *gf*

Classic imperial soup with Maine lobster tail, baby scallops and sweet corn in a savory saffron-infused chicken broth (made-to-order) 28

#### HOUSE SALAD

Organic local spring greens in our signature sesame-lemon aioli with cherry tomatoes and blueberries 9

Add GRILLED CHICKEN +9 • GRILLED JUMBO SHRIMP +12

#### KOREAN 'GO-CHU-JANG' SALAD

Locally harvested spring greens tossed in our mild traditional 'Gochujang' chili vinaigrette with fresh grapes and goat cheese 9

Add GRILLED CHICKEN +9 • GRILLED JUMBO SHRIMP +12

#### SEAWEED SALAD *gf*

Fresh wild seaweed varieties marinated in a sesame dressing 8

Add IKA-SANSAI (Japanese baby calamari) +5



# SUSHI & SASHIMI

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

All Gluten-Free (*gf*) except Unagi

	nigiri	sashimi
<b>SALMON*</b>   sake .....	4.5	18
<b>FATTY SALMON BELLY*</b>   sake-toro .....	4.8	19
<b>SMOKED SALMON*</b> ☞ .....	5.5	22
<b>BLUEFIN TUNA LOIN*</b>   akami .....	7.5	29
<b>PEPPER-SEARED BLUEFIN TUNA LOIN*</b> .....	8.5	34
<b>MEDIUM-FATTY BLUEFIN TUNA BELLY*</b>   chu-toro .....	9.5	38
<b>FATTY BLUEFIN TUNA BELLY*</b>   toro .....	11.5	46
<b>SEARED FATTY BLUEFIN TUNA BELLY*</b>   aburi toro .....	12.5	49
<b>FINEST FATTY BLUEFIN TUNA BELLY*</b>   o-toro .....	13.5	54
<b>SEARED FILET MIGNON*</b>   gyū tataki .....	9.5	38
<b>ESCOLAR*</b>   walu .....	4.8	19
<b>WILD SNAPPER*</b>   madai .....	5.8	23
<b>YELLOW TAIL*</b>   hamachi .....	5.8	23
<b>FATTY YELLOW TAIL BELLY*</b>   hama-toro .....	6.5	26
<b>SEA URCHIN*</b>   uni (Japanese or Californian) .....	MKT	MKT
<b>SCALLOP*</b>   hotate .....	5.8	22
<b>SPICY SCALLOP*</b> 🌶️ .....	6.8	27
<b>FRESHWATER EEL</b> ☞   unagi .....	5.8	23
<b>SHRIMP</b> ☞   ebi .....	4.5	18
<b>SWEET SHRIMP*</b>   ama-ebi .....	7.8	31
<b>SNOW CRAB</b> ☞   kani .....	6.8	27
<b>CRAB STICK</b> ☞   kanikama .....	4.5	18
<b>SWEET EGG</b> ☞   tamago .....	4.5	18
<b>SALMON CAVIAR*</b>   ikura .....	6.5	26
<b>FLYING FISH CAVIAR*</b>   tobiko .....	5.8	23
<b>SMELT CAVIAR*</b>   masago .....	5.5	22
<b>MACKEREL*</b>   saba .....	5.5	22
<b>OCTOPUS</b> ☞   tako .....	5.8	23
<b>SQUID*</b>   ika .....	5.5	22



## SIDES

**SIDE FRIED RICE** 5 ☞ *gf* • **KIMCHI** 9 ☞ *gf* 🌶️ • **WHITE KIMCHI** 9 ☞ *gf*

**GARLIC-BUTTER GREEN BEANS** 7 ☞ *gf* • **GRILLED JUMBO SHRIMP** 12 *gf*

**SESAME SPINACH** 4 ☞ *gf* • **SESAME BEAN SPROUTS** 4 ☞ *gf* • **DAIKON RADISH** 4 ☞ *gf*

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



## CHEF'S SPECIALTY ROLLS

### **SALMON FIESTA\*** *gf-a*

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

### **CRAZY SHOGUN\*** 🍣

Bluefin Tuna, yellow tail, salmon and cucumber topped with avocado in our traditional Korean Gochujang chili-ponzu dressing 24

### **SPYING NINJA\*** *gf-a*

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

### **THE SUMMIT\*** *gf*

Fresh salmon draped atop escolar, cucumber and garlic-butter green beans with our Chef's original caper cream, balsamic teriyaki and black tobiko 24

### **THE TEXAN\*** 🍣

Shrimp Tempura, crab, avocado and cucumber topped with our delectable spicy Bluefin Tuna and crispy seaweed 26

### **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

### **DRAGON ROYALE\***

Bluefin Tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, micro greens and tobiko 27

### **'TOKUBETSU' BLUEFIN TUNA\***

Bluefin Tuna set atop oven-baked unagi, avocado and Japanese gobo dressed with fresh Oroshi wasabi, furikake and balsamic teriyaki 27

Upgrade to **FATTY BLUEFIN TUNA 'TORO'** +8

### **LOVER'S FLAME\***

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

### **TUNA TEMPTATION\***

Pepper-seared Bluefin Tuna over escolar, avocado and cucumber in a yuzu ponzu-unagi reduction 26

### **THE HIGH ROLLER** 🍣

Maine lobster tail tempura topped with fresh avocado and crab in a Japanese kewpie mayo-unagi aioli 28

### **WHITE TIGER\***

Flash-seared wild snapper 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 tobiko-potato 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

### TEPPAN-YAKI BEEF & SHRIMP 🍷

Beef tenderloin, shrimp and fresh vegetables stir-fried in a homemade soy-garlic dressing. Served on a sizzling iron plate 42 • Add **SEA SCALLOPS** +15

### SEA SCALLOP RISOTTO *gf*

Pacific Sea Scallops oven-glazed in a savory Shiro miso with sautéed shrimp, shiitake mushroom and onions in a Japanese sesame Chizu-Nishiki rice aioli 45  
Substitute **CHILEAN SEA BASS** 48 • **ATLANTIC SALMON\*** 42

### DK'S SAGE DUCK\* *gf*

Perfectly pan-seared tender duck breast in our signature sage-miso reduction, served with sautéed vegetables and mashed potatoes 39

### GRILLED PACIFIC FLOUNDER *gf*

Fresh-catch Pacific Flounder lightly brushed with our Chef's signature Korean seasonings and dressed in a delectable Gochujang-butter sauce 38  
Substitute **ATLANTIC SALMON\*** 39

### KOREAN 'GALBI' DINO RIB\*

35 oz. bone-in Prime Angus Dino short rib marinated in traditional Korean Galbi-style, featuring soy, garlic, sesame and Asian pear, char-grilled to perfection 68

### PAN-SEARED CHILEAN SEA BASS *gf*

Wild-catch Chilean Sea Bass with Japanese eggplant and asparagus, delicately pan-seared in a luscious Shiro miso-butter reduction 48

### 'ICHIRO' LAMB CHOPS\*

Carefully selected Reserve lamb chops char-grilled in a prestigious Tao soy-ginger curry essence and served with garlic-butter green beans 48

### SPICY GARLIC 'BOKUM' 🌶️ 🍷

Perfectly seasoned with stone-ground chili and garlic, stir-fried with an assortment of garden vegetables. **CHICKEN** 32 • **BEEF** 36 • **SHRIMP** 36 • **TOFU** 28  
**COMBINATION** 39 • **DOUBLE LOBSTER TAILS** 45 • \*Add **SEA SCALLOPS** +15

### KOREAN BULGOGI

Thinly sliced premium beef tenderloin, intensely marinated in a sesame-soy dressing, sautéed to perfection with fresh vegetables. Served on a sizzling iron plate 39

### FRIED RICE *gf* 🍷 OR LOMEIN 🍷

**CHICKEN** 22 • **BEEF** 24 • **SHRIMP** 24 • **COMBINATION** 28 • **DOUBLE LOBSTER TAILS** 45

**CHICKEN KATSU** 35 • **SHRIMP TEMPURA** 🍷 38

**BI BIM BAP** 🍷 (served at room temperature) 25

**DOLSOT BI BIM BAP** 🍷 (served in a hot stone pot) 35

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