



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

SEVEN-SPICE CALAMARI

Crisp-fried Japanese calamari in light lotus flour and sprinkled with our homemade seven-togarashi seasonings 19

SHUMAI

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

GINZA HONEY SHRIMP

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

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 32

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.

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



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 25

HAMATORO ORENJI*

Buttery fatty yellow tail and vibrant Dream Navel Orange slices 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

KOREAN 'GO-CHU-JANG' SALAD 🌿 🌶️

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

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
SALMON* sake	4.5	18
FATTY SALMON BELLY* sake-toro	4.8	19
SMOKED SALMON* ☞	5.5	22
BLUEFIN TUNA LOIN* akami	7.5	29
PEPPER-SEARED BLUEFIN TUNA LOIN*	8.5	34
MEDIUM-FATTY BLUEFIN TUNA BELLY* chu-toro	9.5	38
FATTY BLUEFIN TUNA BELLY* toro	11.5	46
SEARED FATTY BLUEFIN TUNA BELLY* aburi toro	12.5	49
FINEST FATTY BLUEFIN TUNA BELLY* o-toro	13.5	54
SEARED FILET MIGNON* gyu tataki	9.5	38
ESCOLAR* walu	4.8	19
WILD SNAPPER* madai	5.8	23
YELLOW TAIL* hamachi	5.8	23
FATTY YELLOW TAIL BELLY* 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 ☞ gf • **KOREAN KIMCHI** 9 ☞ gf ☞

GARLIC-BUTTER GREEN BEANS 7 ☞ gf • **SESAME BEAN SPROUTS** 4 ☞ gf

KOREAN SESAME SPINACH (chilled) 4 ☞ gf • **PICKLED DAIKON RADISH** 4 ☞ gf

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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 25

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 25

THE TEXAN*

Shrimp Tempura, crab, avocado and cucumber topped with our delectable spicy Bluefin Tuna and crispy seaweed 27

DRAGON ROYALE*

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

V I P* *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 29

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 29

WHITE TIGER*

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

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 45 • 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*** 39

'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

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

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 39
Substitute **CHILEAN SEA BASS** 48 • **ATLANTIC SALMON*** 39

ICHIRO '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 78

SPICY GARLIC 'BOKUM' 🌶️ 🍣

Perfectly seasoned with stone-ground chili and garlic, stir-fried with an assortment of garden vegetables. **CHICKEN** 35 • **BEEF** 37 • **SHRIMP** 37 • **TOFU** 32
COMBINATION 39 • **DOUBLE LOBSTER TAILS** 48 • *Add **SEA SCALLOPS** +15

SAGE DUCK* *gf*

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

BI BIM BAP 🍣

An assortment of Korean seasoned vegetables, char-grilled Bulgogi, fried egg (sunny side up) and sesame-dressed steamed rice in our chef's original 'gochujang' sauce (served at room temperature) 28

DOLSOT BI BIM BAP 🍣 (served in a hot stone pot) 38

HOUSE FRIED RICE *gf* 🍣

CHICKEN 25 • **BEEF** 27 • **SHRIMP** 27 • **COMBINATION** 29 • **DOUBLE LOBSTER TAILS** 48

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