



for the table*

Grilled Edamame, <i>green sichuan</i>	9
Steamed Egg Custard	12
<i>snow crab, shiitake</i>	
Clam and Cucumber Ceviche	12
<i>jalapeño, white soy</i>	
Yellowtail Tartare, <i>sturgeon caviar</i>	28
Grilled Daily Fish Collar	21
<i>sea salt, lime, pickled wasabi</i>	
Grilled Texas Wagyu	23
<i>broiled sansho-shiro miso, shiso, lime</i>	

soups & salads*

Miso Soup, <i>tofu, scallion</i>	5
<i>add shiitake and clams</i>	4
Egg Drop Soup	6
Neighborhood Salad, <i>ginger dressing</i>	8
Classic Marinated Seaweed Salad	7
Birds Nest Salad, <i>napa cabbage, carrot,</i>	11
<i>shiso, crispy potato, quail egg</i>	
Tosaka Seaweeds	11
<i>asian pear, sweet citrus, ginger, sesame</i>	

tempura

Kakiage	9
Japanese Eggplant	9
Shishito Pepper	9
Sweet Potato	8
Red Skinned Yam	8
Broccolini	9
Kabocha Squash	9
Black Pearl Mushroom	11
Calamari	12
Jumbo Gulf Shrimp	13
Shrimp Stuffed Basil Leaf	9
Mixed Vegetable Platter	24

happy hour and a half

Mon-Fri, 4:30-6:00pm

\$8 Beer and a Sake, \$2 Off Drinks

25% Off Food

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

nigiri and sashimi*

Maine Day Boat Scallop	5/15
Scottish Salmon	3/9
Salmon Belly	4/12
Tazmanian Trout	5/15
King Salmon	6/18
Yellowtail	5/15
Yellowtail Belly	8/24
Poached Gulf Shrimp	5/15
Mediterranean Sea Bass	4/12
Squid	4/12
Big Eye Tuna	5/15
Fatty Tuna	16/50
Fluke	5/15
Baja Bass	4/12
Sea Bream	6/18
Amberjack	5/15
Salmon Roe	7
Santa Barbara Uni	12
BBQ Fresh Water Eel	4
Salt Water Eel	5

vegetable nigiri

Hon Shimeji Mushrooms, <i>crispy garlic</i>	5
Sweet Corn, <i>togarashi, serrano</i>	4
Marinated Shiitake	3
Fried Bean Curd, <i>sesame</i>	3
Sweet & Sour Eggplant, <i>crispy garlic, thai chili</i>	4
Broiled Asparagus, <i>brown butter</i>	5
Globe Artichoke, <i>caper-yuzu salsa verde</i>	6

specialty nigiri*

Squid Tentacles, <i>kizami wasabi</i>	5
Kushi Oyster, <i>mignonette pickle</i>	6
Little Neck Clams, <i>thai chili, white miso</i>	5
Cuttlefish, <i>honey-miso, pickled shiitake</i>	5
Snow Crab, <i>kewpie, chive</i>	8
Barneгат Light Scallop, <i>brown butter soy, spicy potato hair</i>	8
Beet Cured Salmon	7
Torched Wagyu Short Rib	8
Santa Barbara Uni & Ikura <i>shiso, wasabi</i>	12

rolls*

Spicy Tuna, <i>kewpie, avocado, jalapeño</i>	14
Spicy Salmon	13
<i>fermented chili, cucumber, ikura</i>	
Yellowtail Scallion, <i>jalapeño, ponzu</i>	14
Fatty Tuna	37
<i>fresh wasabi, sea salt, tamari spritz</i>	
Fluke, <i>yam, shiso,</i>	14
<i>grilled cubanelle mayo, almonds</i>	
Grilled Wagyu Short Rib	23
<i>pickled mushroom, kizami wasabi</i>	
Snow Crab California	15
<i>avocado, cucumber, wasabi tobiko</i>	
Tempura Shrimp	17
<i>big eye tuna, avocado</i>	
Tempura Calamari & Shiso	14
<i>pickled plum</i>	
Osetra Caviar, <i>hard boiled egg, chive</i>	35

hand rolls*

Snow Crab	15
<i>scallion, cubanelle mayo, sesame</i>	
Salmon Avocado Crunch, <i>spicy masago</i>	11
Tempura Shrimp	11
<i>coconut macademia, purple shiso</i>	
Scallop XO, <i>shredded daikon</i>	13
Grilled Hon Shimeji Mushrooms	9
<i>yuzu kosho, black shallot</i>	
Tuna Wasabi, <i>tempura flake</i>	13

dessert

Yuzu Custard, <i>red bean,</i>	8
<i>sweet shiso tempura</i>	
Fried Ice Cream Sundae, <i>whisky</i>	9
<i>chocolate sauce, coconut, macademia</i>	
Lychee Jelly, <i>fresh berries</i>	7
Two Scoops of Ice Cream	6
<i>choice of white peach yuzu or green tea</i>	