



neighborhood lunch

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lunch combo

*served with iced green or black tea
choice of soup or small salad*

Light Lunch 18

daily selection of three pieces nigiri

Chefs Sushi Combo 29

*daily selection of three pieces nigiri and
one roll*

Sushi and Sashimi 35

*choice of 5 pieces nigiri,
yellowtail or scottish salmon sashimi*

Vegetarian 25

*chef's choice 3 vegetable nigiri and a
grilled hon shimeji mushroom hand roll*

Ceviche & Hand Roll 23

*clam and cucumber ceviche, choice of a
hand roll*

Hand Roll Lunch 21

choice of 2 hand rolls

Tempura and Roll 27

*chefs choice tempura and snow crab
california roll*

Yaki and Vegetable Roll 35

*choice of salmon miso yaki or yaki tori,
one tempura vegetable roll*

Chirashi 25

*chef's choice sashimi over sushi rice,
seaweeds and avocado*

**wagyu, fatty tuna & yellowtail belly
available as supplement*

for the table

Grilled Edamame, green sichuan 9

Steamed Egg Custard 12
snow crab, shiitake

Clam and Cucumber Ceviche 12
jalapeño, white soy

Yellowtail Tartare, kaluga caviar 29

Grilled Daily Fish Collar 21
sea salt, lime, pickled wasabi

Crispy Scale Golden Tile, white soy 16
citrus, cloud mushroom, shaved turnip

soups & salads

Miso Soup, tofu, scallion 5

add shiitake and clams 4

Egg Drop Soup 6

Neighborhood Salad, ginger dressing 8

Classic Marinated Seaweed Salad 7

Birds Nest Salad, napa cabbage, carrot, 11
shiso, crispy potato, quail egg

Tosaka Seaweeds 11

asian pear, sweet citrus, ginger, sesame

tempura

Mixed Vegetable Kakiage 9

Japanese Eggplant 9

Shishito Pepper 9

Red Skinned Yam 8

Broccolini 9

Kabocha Squash 9

Truffled Beech Mushroom 8

Black Pearl Mushroom 11

Jumbo Gulf Shrimp 13

Shrimp Stuffed Basil Leaf 9

Mixed Vegetable Platter 24

**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	4/12
Fatty Salmon	6/18
King Salmon	6/18
Tazmanian Trout	5/15
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
Baja Bass	4/12
Fluke	5/15
Sea Bream	6/18
Amberjack	5/15
Salmon Roe	7
Japanese Uni	15
Maine 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
Fried Bean Curd, <i>sesame</i>	3
Sweet & Sour Eggplant, <i>crispy garlic, thai chili</i>	4
Avocado, <i>caper wasabi relish</i>	4

specialty nigiri

Beet Cured Salmon	7
Cuttlefish, <i>honey-miso, pickled shiitake</i>	5
Snow Crab, <i>kewpie, chive</i>	8
Barnegat Light Scallop, <i>brown butter soy, spicy potato hair</i>	8
Peeler Farms Wagyu	8

roll*

Spicy Tuna, <i>kewpie, avocado, jalapeño</i>	15
Spicy Salmon <i>fermented chili, cucumber, ikura</i>	14
Yellowtail Scallion, <i>jalapeño, ponzu</i>	15
Fatty Tuna <i>fresh wasabi, sea salt, tamari spritz</i>	37
Fluke, <i>yam, shiso, grilled cubanelle mayo, almonds</i>	15
Grilled Peeler Farms Wagyu <i>tartare, shitake, spicy teriyaki</i>	26
Snow Crab California <i>avocado, cucumber, wasabi tobiko</i>	16
Tempura Shrimp <i>big eye tuna, avocado</i>	17

hand rolls*

Snow Crab <i>scallion, cubanelle mayo, sesame</i>	15
Salmon Avocado Crunch, <i>spicy masago</i>	11
Tempura Shrimp <i>coconut macademia, purple shiso</i>	11
Grilled Hon Shimeji Mushrooms <i>yuzu kosho, black shallot</i>	9

desserts

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