

**for the table***

Grilled Edamame, <i>green sichuan</i>	10
Pork Belly Yaki	14
<i>taré glazed, togarashi, negi</i>	
Steamed Egg Custard	13
<i>snow crab, shiitake, crab butter</i>	
Crispy Skin Baja Bass	19
<i>yuzu herb salad, serrano soy</i>	
Yellowtail Tartare, <i>kaluga caviar</i>	29
Grilled Daily Fish Collar	23
<i>sea salt, lime, pickled wasabi</i>	
Salmon Miso Yaki	19
<i>house pickles, fresh wasabi</i>	

soups & salads*

Miso Soup, <i>tofu, scallion</i>	6
<i>add shiitake</i>	3
Egg Drop Soup	7
Neighborhood Salad, <i>ginger dressing</i>	11
Classic Marinated Seaweed Salad	7
Birds Nest Salad, <i>napa cabbage, carrot,</i>	12
<i>shiso, crispy potato, quail egg</i>	
Tosaka Seaweeds	11
<i>asian pear, sweet citrus, ginger, sesame</i>	

tempura

Mixed Vegetable Kakiage	10
Corn Kakiage	10
Japanese Eggplant	10
Shishito Pepper	10
Red Skinned Yam	9
Broccolini	10
Kabocha Squash	10
Truffled Beech Mushrooms	9
Asparagus	7
Calamari	13
Jumbo Gulf Shrimp	14
Shrimp Stuffed Basil Leaf	10
Mixed Vegetable Platter	26

happy hour

Mon-Fri, 4:30-5:30pm

\$10 Beer and a Sake, \$2 Off Drinks

25% off Rolls, Tempura and For the Table items

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

nigiri and sashimi*

Maine Day Boat Scallop	6/18
Amberjack	6/18
Scottish Salmon	5/15
Fatty Salmon	7/21
King Salmon	7/21
Tazmanian Trout	6/18
Yellowtail	6/18
Yellowtail Belly	9/27
Poached Gulf Shrimp	6/18
Mediterranean Sea Bass	5/15
Baja Bass	5/15
Squid	5/15
Big Eye Tuna	6/18
Fatty Tuna	17/52
Sea Bream	7/21
Fluke	6/18
Baja Uni	15
Japanese Uni	17
Salmon Roe	8
Santa Barbara Spot Prawns	8
BBQ Fresh Water Eel	5
Salt Water Eel	6
Oyster	7

vegetable nigiri

Fried Bean Curd, <i>sesame</i>	4
Sweet Corn, <i>togarashi, serrano</i>	5
Sweet & Sour Eggplant, <i>crispy garlic, thai chili</i>	5
Avocado, <i>caper wasabi relish</i>	5
Grilled Shishito, <i>green sichuan, bonito</i>	5
Hon Shimeji Mushrooms, <i>crispy garlic</i>	5

specialty nigiri*

Cuttlefish, <i>honey-miso, pickled shiitake</i>	6
Squid Tentacles, <i>lime zest</i>	6
Snow Crab, <i>kewpie, chive</i>	8
Beet Cured Salmon	8
Barnegat Light Scallop, <i>brown butter soy, spicy potato hair</i>	9
King Crab	12
<i>lemon butter</i>	
Uni & Ikura, <i>shisho leaf</i>	14
Peeler Farms Wagyu	9

rolls*

Spicy Tuna, <i>kewpie, avocado, jalapeño</i>	17
Spicy Salmon	16
<i>fermented chili, cucumber, ikura</i>	
Yellowtail Scallion, <i>jalapeño, ponzu</i>	17
Tempura Calamari & Shiso	16
<i>pickled plum</i>	
Fatty Tuna	37
<i>fresh wasabi, sea salt, tamari spritz</i>	
Fluke, <i>yam, shiso,</i>	17
<i>grilled cubanelle mayo, almonds</i>	
Grilled Peeler Farms Wagyu	29
<i>tartare, shiitake, spicy teriyaki</i>	
Snow Crab California	18
<i>avocado, cucumber, wasabi tobiko</i>	
Tempura Shrimp	19
<i>big eye tuna, avocado</i>	
Vegetable Roll, <i>tempura asparagus, red onion, spicy mayo</i>	11
Kaluga Caviar, <i>hard boiled egg, chive</i>	35

hand rolls*

Snow Crab	17
<i>scallion, cubanelle mayo, sesame</i>	
Salmon Avocado Crunch, <i>spicy masago</i>	12
Tempura Shrimp	12
<i>coconut macademia, purple shiso</i>	
Scallop XO, <i>shredded daikon</i>	14
Tuna Wasabi, <i>tempura flake</i>	14
Grilled Hon Shimeji Mushrooms	9
<i>yuzu kosho, black shallot</i>	

dessert

Shaved Ice, <i>matcha, condensed milk, strawberry, mango</i>	12
Warm Spiced Donuts	10
<i>miso caramel, black tea cream</i>	
Black Sesame Cheesecake,	11
<i>pomegranate, yuzu, graham cracker</i>	
Two Scoops of Ice Cream	7
<i>choice of seasonal sorbet or green tea</i>	