

**for the table\***

Grilled Edamame, <i>green sichuan</i>	10
Miso Glazed Eggplant Yaki <i>taré glazed, togarashi, negi</i>	15
Steamed Egg Custard <i>snow crab, shiitake, crab butter</i>	13
Crispy Skin Baja Bass <i>yuzu herb salad, serrano soy</i>	19
Spicy Tuna Tataki <i>jalapeno soy, fried garlic, serrano, micro greens</i>	21
Yellowtail Tartare, <i>kaluga caviar</i>	29
Grilled Daily Fish Collar <i>sea salt, lime, pickled wasabi</i>	24

**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, shiso, crispy potato, quail egg</i>	12
Tosaka Seaweeds <i>asian pear, sweet citrus, ginger, sesame</i>	11

**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, 3-5 pm

\$10 Beer and a Sake

\$2 Off All Alcoholic Drinks

Half-off All Tempura

\*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	5/15
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, sesame	4
Sweet Corn, <i>togarashi</i> , serrano	5
Sweet & Sour Eggplant, <i>crispy garlic</i> , <i>thai chili</i>	5
Avocado, <i>caper wasabi relish</i>	5
Grilled Shishito, <i>green sichuan</i> , bonito	5
Hon Shijmei, <i>crispy garlic</i>	6

**specialty nigiri\***

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

**rolls\***

Spicy Tuna, <i>kewpie</i> , <i>avocado</i> , <i>jalapeño</i>	17
Spicy Salmon	16
<i>fermented chili</i> , <i>cucumber</i> , <i>ikura</i>	
Yellowtail Scallion, <i>jalapeño</i> , <i>ponzu</i>	17
Tempura Calamari & Shiso	16
<i>pickled plum</i>	
Fatty Tuna	40
<i>fresh wasabi</i> , <i>sea salt</i> , <i>tamari spritz</i>	
Fluke, <i>yam</i> , <i>shiso</i> ,	17
<i>grilled cubanelle mayo</i> , <i>almonds</i>	
Grilled Excelente Farms Wagyu	29
<i>tartare</i> , <i>shiitake</i> , <i>spicy teriyaki</i>	
Snow Crab California	18
<i>avocado</i> , <i>cucumber</i> , <i>wasabi tobiko</i>	
Tempura Shrimp	19
<i>big eye tuna</i> , <i>avocado</i>	
Vegetable Roll, <i>tempura asparagus</i> , <i>red onion</i> , <i>spicy mayo</i>	11
Kaluga Caviar, <i>hard boiled egg</i> , <i>chive</i>	35

**hand rolls\***

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

**dessert**

Shaved Ice, <i>lime leaf</i> , <i>condensed milk</i> ,	12
<i>raspberry</i> , <i>mandarin</i>	
Warm Spiced Donuts	10
<i>miso caramel</i> , <i>black tea cream</i>	
Chocolate Yuzu Tart, <i>blackberry</i> , <i>cocoa</i> ,	14
<i>black sesame</i>	
Two Scoops of Sorbet	7