



neighborhood lunch

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**lunch combo**

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

Light Lunch 18

*chef's selection of three pieces nigiri\**

Chefs Sushi Combo 29

*chef's 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 hon  
shimeji mushroom hand roll*

Hand Roll Lunch 21

*choice of 2 hand rolls*

Tempura and Roll 27

*chef's choice tempura and roll*

Yaki and Vegetable Roll 35

*miso glazed eggplant yaki and a tempura  
vegetable roll*

Chirashi 33

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

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

**happy hour**

Mon-Fri, 3pm - 5pm

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

1/2 off Tempura

**for the table**

Grilled Edamame, green sichuan 10

Yellowtail Tartare, kaluga caviar 29

Miso Glazed Eggplant 15

*yuzu kosho salad*

Crispy Skin Baja Bass 19

*yuzu herb salad, serrano soy*

Spicy Tuna Tataki 21

*jalapeno soy, fried garlic, serrano,  
micro greens*

Steamed Egg Custard 13

*snow crab, shiitake, crab butter*

Grilled Daily Fish Collar 24

*sea salt, lime, pickled wasabi*

**soups & salads**

Miso Soup, tofu, scallion 6

*add shiitake* 3

Egg Drop Soup 7

Neighborhood Salad, ginger dressing 11

Classic Marinated Seaweed Salad 8

Birds Nest Salad, napa cabbage, carrot, 11

*shiso, crispy potato, quail egg*

Tosaka Seaweeds 12

*asian pear, sweet citrus, ginger, sesame*

**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 8

Calamari 13

Jumbo Gulf Shrimp 14

Shrimp Stuffed Basil Leaf 11

Mixed Vegetable Platter 26

*\*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
Tasmanian Trout	6/18
Yellowtail	6/18
Yellowtail Belly	9/27
Poached Gulf Shrimp	6/18
Mediterranean Sea Bass	7/21
Baja Bass	5/15
Fluke	6/18
Squid	5/15
Blue Fin Tuna	7/21
Fatty Tuna	17/52
Sea Bream	7/21
Japanese Uni	17
Salmon Roe	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, <i>crispy garlic</i>	6

**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
Excelente Farms Wagyu	9

**roll\***

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

**hand rolls\***

Snow Crab	17
<i>scallion, cubanelle mayo, sesame</i>	
Salmon Avocado Crunch, <i>spicy masago</i>	12
Tempura Shrimp <i>coconut macademia, shiso</i>	12
Tuna Wasabi, <i>tempura flake</i>	14
Hon Shimeji Mushrooms <i>yuzu kosho, black shallot</i>	11

**desserts**

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