



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*

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, 10
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
Big Eye 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

Yakigori, <i>strawberry ice cream, yuzu, matcha</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