



**for the table\***

Grilled Edamame <i>sansho, ponzu</i>	10
Yellowtail Tartare <i>kaluga caviar</i>	29
Steamed Egg Custard <i>snow crab, shiitake, crab butter</i>	13
Spicy Tuna Tataki <i>sambal, puffed rice, ginger, chives</i>	24
Grilled Gindara <i>yamagobo, konbu, scallion</i>	21
Miso Glazed Sweet Potato <i>sesame seeds, ginger oil</i>	14
Grilled Daily Fish Collar <i>sea salt, lime, pickled wasabi</i>	24

**soups & salads\***

Miso Soup, <i>tofu, scallion</i> <i>add shiitake</i>	6 3
Egg Drop Soup	7
Neighborhood Salad <i>ginger dressing</i>	11
Classic Marinated Seaweed Salad	7
Birds Nest Salad <i>napa cabbage, carrot, crispy potato</i>	11
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	11
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\***

Amberjack	6/18
Maine Day Boat Scallop	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
Spot Prawn	9
BBQ Fresh Water Eel	5
Salt Water Eel	6
Oyster	7

**vegetable nigiri**

Fried Bean Curd	4
sesame	
Sweet Corn	5
<i>togarashi, serrano</i>	
Sweet & Sour Eggplant	5
<i>crispy garlic, thai chili</i>	
Avocado	5
<i>caper wasabi relish</i>	
Grilled Shishito	5
<i>green sichuan, bonito</i>	
Hon Shimeji	6
<i>crispy garlic</i>	

**specialty nigiri\***

Cuttlefish	6
<i>honey-miso, pickled shiitake</i>	
Squid Tentacles	6
<i>lime zest</i>	
Snow Crab	8
<i>kewpie, scallion</i>	
Beet Cured Salmon	8
Barneгат Light Scallop	9
<i>brown butter soy, spicy potato hair</i>	
Legacy Wagyu La Grange, TX	11
King Crab	13
<i>lemon butter</i>	

**rolls\***

Spicy Tuna	18
<i>kewpie, avocado, jalapeño</i>	
Spicy Salmon	17
<i>fermented chili, cucumber, ikura</i>	
Yellowtail Scallion	17
<i>jalapeño, ponzu</i>	
Fluke	18
<i>yam, shiso, cubanelle mayo, almonds</i>	
Legacy Farms Wagyu	33
<i>tartare, shiitake, spicy teriyaki</i>	
Snow Crab	18
<i>avocado, cucumber, wasabi tobiko</i>	
Tempura Shrimp	21
<i>big eye tuna, avocado</i>	
Vegetable Roll	12
<i>tempura asparagus, red onion, spicy mayo</i>	

**hand rolls\***

Snow Crab	17
<i>scallion, cubanelle mayo, sesame</i>	
Salmon Avocado Crunch	12
<i>spicy masago</i>	
Tempura Shrimp	13
<i>coconut macademia, purple shiso</i>	
Scallop	18
<i>jalapeño aioli, burdock, almonds</i>	
Fatty Tuna	24
<i>nikiri, scallion</i>	
Tuna Wasabi	14
<i>tempura flake</i>	
Hon Shimeji Mushrooms	9
<i>yuzu kosho, black shallot</i>	

**dessert**

Kakigori	12
<i>caramel ice cream, apple cider, pineapple, black tea, puffed rice</i>	
Honey Matcha Roulade	17
<i>sponge cake, matcha cream, mandarin ice cream. honeycomb candy</i>	
Fried Ice Cream	11
<i>vanilla ice cream, chocolate whiskey sauce, coconut-macademia crumble</i>	
Two Scoops of Ice Cream or Sorbet	7