

SUSHI SPECIALTIES

NIGIRI COMBO

5pc Chef's Selection of Nigiri,
Makimono of your choice*

60



NIGIRI SET

Chef's Selection of Nigiri

7pc **75** 10pc **95**

MAGURO TASTING

5pc Different Kinds of Bluefin Tuna

56

ASSORTED SASHIMI

2pcs of each of Chef's Selection of Sashimi

5 kinds **75** 7 kinds **95**

AZABU HANDROLL

UNI

45

NEGITOROTAKU

28

UNI AND WAGYU

55

UNI AND CAVIAR

60

PREMIUM

UNI TASTING

MP

KANPAI HOUR

TUESDAY - SATURDAY, 5PM - 7PM
AVAILABLE AT THE BAR AND BAR TABLES

TO START

EDAMAME *v, GF	5
SHISHITO PEPPERS	5
OSHINKO *v	5
KAISO SALAD *v	5

LIGHT BITES

CHICKEN KARAAGE	10
FRIED EBI SHINJO	13
JAPANESE FRIES Choice of Yukari or Seaweed	6
HAMUKATSU	9
SPICY TUNA CRISPY RICE *GF	13

TACO HANDROLL BITES

SHRIMP TEMPURA	8
SPICY TUNA	6
UNAGI AVOCADO	6

MAKIMONO

10

SPICY TUNA MAKI

AVOCADO CUCUMBER MAKI

SALMON AVOCADO MAKI

TEKKA MAKI

UNAGI AVOCADO MAKI

NIGIRI COMBO

50

5pc Chef's Selection of Nigiri, Makimono of your choice*,
Miso Soup, 1/2 Kuro Edamame

SAKE

50% OFF ON ALL SAKE CARAFE/BOTTLE
FROM OUR BY THE GLASS LIST

BEER & WINE

DRAFT SUNTORY PREMIUM MALT	8
ROTARI TRENTO '14 Brut	9
REGALEALI CAVALLO DELLE FATE Grillo	10
DANDELION VINEYARDS 21' Riesling	9
DOMAINE DE ROCHEBIN Pinot Noir	11

Consuming raw or undercooked meats, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

*excludes Negitorotaku Maki and Wagyu Aburi Maki



TO START

KURO EDAMAME *v, GF 5
Boiled Black Edamame

SHISHITO PEPPERS 9
Grilled Shishito, Ponzu and Bonito Flakes

COLD / HOT

KAISO SALAD *v 9
Seaweed Salad with Ponzu

AZABU CHICKEN SALAD 15
Shredded Chicken Breast, Napa Cabbage, Carrot, Chives, Cucumber, Ginger Mayo Dressing

NEW **TUNA TARTARE** 27
Chopped Tuna, Caviar Shallot, Truffle Ponzu, Lotus Chips

WAGYU TATAKI 29
Wagyu Beef, Red Onion, Daikon, Chives, Ponzu

WHITEFISH CARPACCIO *GF 24
Seasonal Whitefish, Soy Ginger Dressing

LIMITED **TORO TATAKI** 23
Seared Fatty Tuna, Apple Shiso Sauce, Scallion, Shiso

NEW **SPICY TUNA CRISPY RICE *GF** 19
4pc, Spicy Tuna, Crispy Rice, Scallion

CHICKEN KARAAGE 15
Japanese Style Fried Chicken, Soy Ginger Marinade, Spicy Mayo

FRIED EBI SHINJO 21
Fried Shrimp Dumpling, Lemon

FRIED BRUSSELS SPROUTS 12
Sweet Soy Sauce, Bonito Flakes, Ito Togarashi

AGEDASHI TOFU 12
Fried Tofu, Dashi Broth, Ito Togarashi

NEW **PORK DUMPLING** 16
Scallion, Sweet Potato, Truffle Ponzu

NEW **WAGYU GYOZA** 24
Ground Wagyu Beef, Scallion, Garlic, Mushrooms, Carrots

FROM THE KITCHEN

SHRIMP TEMPURA 28
5pc Shrimp, Dashi, Salt

SWEET POTATO TEMPURA *v 16
5pc Sweet Potato, Dashi, Salt

NEW **LOBSTER TEMPURA** 19
Lobster, Bubu Arare, Spicy Mayo

GINDARA SAIKYO YAKI *GF 38
Grilled Miso Black Cod

NEW **SNOW CRAB FRIED RICE** 35
Lettuce, Egg, Red Bell Pepper, Crab Miso, Bubu Arare, Sweet Soy

OSHINKO *v 9
Assorted Japanese Pickles

MISO SOUP 5

NIGIRI/SASHIMI Per Piece

TAI Seasonal Snapper 9

KANPACHI Amberjack 11

AKAMI Lean Blue Fin Tuna 11

ZUKE Soy Marinated Tuna 12

CHU-TORO Medium Fatty Tuna 14

O-TORO Fatty Tuna 18

O-TORO ABURI Torched Fatty Tuna 18

SALMON 11

SALMON ABURI Torched Salmon 11

IKURA Salmon Roe 13

UNI Sea Urchin **MP**

WAGYU ABURI Torched Wagyu Beef 17

ANAGO Conger Eel 12

TAMAGO Homemade Edomae Egg Custard 7

PLEASE ASK YOUR SERVER FOR TODAY'S FISH

MAKIMONO

WAGYU ABURI MAKI 32
Seared Wagyu, Avocado, Wasabi Honey Mayo

NEGITOROTAKU MAKI 23
Chopped Fatty Tuna, Scallion, Pickled Daikon Radish

SPICY TUNA MAKI *GF 15
Chopped Tuna, Spicy Mayo

SALMON AVOCADO MAKI 15
Salmon and Avocado

TEKKA MAKI 15
Lean Tuna

AVOCADO CUCUMBER MAKI *v 13
Avocado and Cucumber

UNAGI CUCUMBER MAKI 14
Eel and Cucumber

UMEKYU MAKI *v 11
Plum Paste, Cucumber, Shiso

*v = Vegetarian, *GF = Gluten Free

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