

## TO START

<b>KURO EDAMAME</b> *V, GF 黒枝豆 Boiled Black Edamame	<b>5</b>	<b>OSHINKO</b> *V お新香 Assorted Japanese Pickles	<b>9</b>
<b>SHISHITO PEPPERS</b> ししとう Grilled Shishito, Ponzu and Bonito Flakes	<b>9</b>	<b>MISO SOUP</b> 味噌汁	<b>5</b>

## COLD / HOT

<b>KAISO SALAD</b> *V 海藻サラダ Seaweed Salad with Ponzu	<b>9</b>	<b>NEW!</b> <b>SPICY TUNA CRISPY RICE</b> *GF スパイシーツナクリスピーライス 4pc, Spicy Tuna, Crispy Rice, Scallion	<b>19</b>
<b>AZABU CHICKEN SALAD</b> アザブチキンサラダ Shredded Chicken Breast, Napa Cabbage, Carrot, Chives, Cucumber, Ginger Mayo Dressing	<b>15</b>	<b>CHICKEN KARAAGE</b> から揚げ Japanese Style Fried Chicken, Soy Ginger Marinade, Spicy Mayo	<b>15</b>
<b>NEW!</b> <b>TORO TARTARE</b> 鮪のタルタル Chopped Fatty Tuna, Caviar, Chives, Truffle Ponzu, Lotus Chips	<b>27</b>	<b>FRIED EBI SHINJO</b> 揚げ海老真丈 Fried Shrimp Dumpling, Lemon	<b>21</b>
<b>WAGYU TATAKI</b> 和牛のたたき Wagyu Beef, Red Onion, Daikon, Chives, Ponzu	<b>29</b>	<b>FRIED BRUSSELS SPROUTS</b> 揚げ芽キャベツ Sweet Soy Sauce, Bonito Flakes, Ito Togarashi	<b>12</b>
<b>WHITEFISH CARPACCIO</b> *GF 白身魚のカルパッチョ Seasonal Whitefish, Soy Ginger Dressing	<b>24</b>	<b>AGEDASHI TOFU</b> 揚げ出し豆腐 Fried Tofu, Dashi Broth, Ito Togarashi	<b>12</b>
<b>LIMITED</b> <b>TORO TATAKI</b> 大とろのたたき Seared Fatty Tuna, Apple Shiso Sauce, Scallion, Shiso	<b>23</b>	<b>NEW!</b> <b>PORK DUMPLING</b> 餃子 中華風味 Scallion, Sweet Potato, Truffle Ponzu	<b>16</b>
<b>UNI TASTING</b> ウニ食べ比べ	<b>MP</b>	<b>NEW!</b> <b>WAGYU GYOZA</b> 和牛餃子 Ground Wagyu Beef, Scallion, Garlic, Mushrooms, Carrots	<b>24</b>

## FROM THE KITCHEN

<b>SHRIMP TEMPURA</b> 海老の天麩羅 5pc Shrimp, Dashi, Salt	<b>28</b>	<b>GINDARA SAIKYO YAKI</b> *GF 銀鱈の西京焼き Grilled Miso Black Cod	<b>38</b>
<b>SWEET POTATO TEMPURA</b> *V さつまいもの天麩羅 5pc Sweet Potato, Dashi, Salt	<b>16</b>	<b>NEW!</b> <b>SNOW CRAB FRIED RICE</b> ずわい蟹の焼きご飯 Lettuce, Egg, Red Bell Pepper, Crab Miso, Bubu Arare, Sweet Soy	<b>35</b>
<b>NEW!</b> <b>LOBSTER TEMPURA</b> ロブスターの天麩羅 Lobster, Bubu Arare, Spicy Mayo	<b>19</b>		

\*V = Vegetarian, \*GF = Gluten Free

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

## SUSHI SPECIALTIES



**CHEF'S SEASONAL NIGIRI** 55  
旬のおまかせ握り 6貫  
Chef's selection of seasonal nigiri, 6pc

**AZABU NIGIRI** 35  
アザブ握り 6貫  
2pc Tuna, 2pc Salmon, 2pc Whitefish

**MAGURO TASTING** 50  
マグロ食べ比べ 5貫  
5pc Different Kinds of Bluefin Tuna

**3 KINDS ASSORTED SASHIMI** 45  
旬の刺身3種盛り  
2pcs each of 3 kinds of Seasonal Sashimi

### NIGIRI / SASHIMI Per Piece

PLEASE ASK YOUR SERVER FOR TODAY'S FISH

**TAI** Seasonal Snapper 9  
たい

**KANPACHI** Amberjack 8  
かんぱち

**AKAMI** Lean Blue Fin Tuna 11  
赤身

**ZUKE** Soy Marinated Tuna 11  
漬け

**CHUTORO** Medium Fatty Tuna 12  
中とろ

**OTORO** Fatty Tuna 14  
大とろ

**OTORO ABURI** Torched Fatty Tuna 14  
炙り大とろ

**SALMON** 9  
サーモン

**SALMON ABURI** Torched Salmon 9  
炙りサーモン

**IKURA** Salmon Roe 9  
いくら

**UNI** Sea Urchin MP  
うに

**WAGYU ABURI** Torched Wagyu Beef 14  
炙り和牛

**ANAGO** Conger Eel 12  
穴子

**TAMAGO** Homemade Edomae Egg Custard 7  
玉子

### MAKIMONO

**WAGYU ABURI MAKI** 32  
和牛炙り巻き  
Seared Wagyu, Avocado, Wasabi Honey Mayo

**NEGITOROTAKU MAKI** 23  
ネギとろたく巻き  
Chopped Fatty Tuna, Scallion, Pickled Daikon Radish

**SPICY TUNA MAKI** \*GF 15  
スパイシーツナ巻き  
Chopped Tuna, Spicy Mayo

**SALMON AVOCADO MAKI** 15  
サーモンアボカド巻き  
Salmon and Avocado

**TEKKA MAKI** 15  
鉄火巻き  
Lean Tuna

**AVOCADO CUCUMBER MAKI** \*v 13  
アボカドキュウリ巻き  
Avocado and Cucumber

**UNAGI CUCUMBER MAKI** 14  
うなぎキュウリ巻き  
Eel and Cucumber

**UMEKYU MAKI** \*v 11  
梅さゆり巻き  
Plum Paste, Cucumber, Shiso

### AZABU HANDROLL

**UNI** 45  
うに

**NEGITOROTAKU** 28  
ネギとろたく

**UNI AND WAGYU** 55  
うにと炙り和牛

**UNI AND CAVIAR** 60  
うにとキャビア

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\*excludes Negitorotaku Maki and Wagyu Aburi Maki

