



## FROM THE KITCHEN

- CLASSIC EDAMAME** 7  
with sea salt
- YAKI JO-YU EDAMAME** 9  
with chili, hoisin, garlic, sesame oil, soy
- SHISHITO** 11  
fried Japanese peppers, yaki dipping sauce, sea salt
- MISO SOUP** 6  
tofu, seaweed, scallion
- SEAWEED SALAD** 10  
assorted marinated Japanese seaweeds
- CUCUMBER / SUNOMONO** 10  
thinly sliced, rice wine vinegar, yamagobo,  
kaiware sprouts, daikon radish
- HOUSE SALAD** 12  
mixed greens, cucumber, cherry tomato,  
daikon radish, wasabi-soy vinaigrette
- ALASKAN KING CRAB CLAW** 16 per claw  
grilled, truffle-ponzu, tempura shishito pepper,  
daikon radish  
*add torched uni and caviar...+14*
- VEGETABLE TEMPURA** 15  
sweet potato, butternut squash, broccoli, asparagus,  
mushroom, snow pea  
*add tempura shrimp...+8*
- TUNA TATAKI** 22  
lightly seared tuna, 7 spice season, ginger ponzu, scallion  
oil served with arugula and sesame salad
- TEMPURA ROCK SHRIMP** 21  
yuzu-avocado coulis, pickled red ginger,  
mixed greens