

# MENU

Dinner

## SOUP

## SALAD

## APPETIZERS

**Miso Soup with Shiitake Mushroom** | 6  
**Miso Soup with Shiitake Mushroom and Snow Crab** | 9

**Ginger Salad with Snow Crab** | 14  
**Grilled Yuzu Octopus Salad** | 18  
**House Salad** | 8  
mixed greens with house ginger dressing  
**Wakame Salad** | 8  
seasoned marinated seaweed

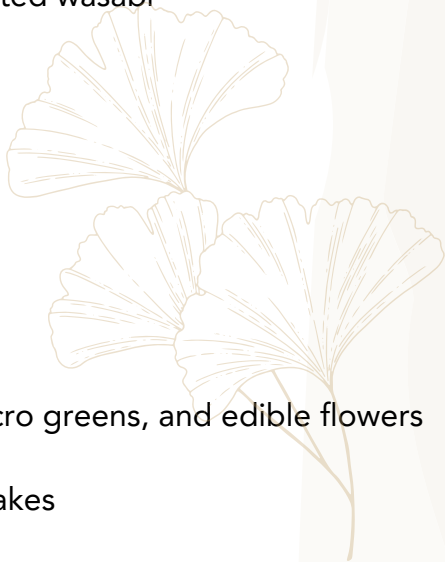
**Baked Lobster Tempura** | 22  
Japanese mayo, eel sauce, and tobiko, topped with sesame seeds and scallions  
**Baked Green Mussels** | 14  
Japanese mayo, eel sauce, and masago topped with sesame seeds and scallions  
**Baked Scallops Tempura** | 15  
Japanese mayo, eel sauce, and masago, topped with sesame seeds and scallions  
**Shrimp Tempura** | 14  
crispy tempura-battered fried shrimp  
**Avocado Balls** | 12  
choice of spicy tuna or spicy salmon, truffle mousse, caviar  
**Spicy Tuna Tartare** | 18  
spicy tuna tartare topped with a quail egg, shredded nori, and radish sprout  
**Shima Aji Appetizer** | 32  
striped jack, shiso oil, ponzu, miso dressing, orange, crispy rice balls  
**Edamame** | 9  
**Takoyaki** | 12  
octopus stuffed dough balls, eel sauce, and bonito flakes  
**Kampachi** | 24  
yuzu, lime zest, sea salt, evoo, chili citrus  
**Fresh Yellowtail** | 20  
yuzu ponzu, serrano pepper, micro cilantro, and grated wasabi  
**Thinly Sliced Flounder** | 17  
ponzu, yuzu kosho, and scallions  
**Thinly Sliced Tuna** | 18  
truffle soy and caviar  
**Tuna Tataki** | 20  
ponzu, scallion, fried garlic, and chili sauce  
**Truffle Aioli Fresh Salmon** | 18  
nigiri shoyu, truffle aioli, truffle oil, and wasabi relish  
**Salmon Carpaccio** | 20  
in-house carpaccio sauce, truffle mousse, caviar, micro greens, and edible flowers  
**Otoro Carpaccio** | 42  
in-house carpaccio sauce, micro greens, and gold flakes



## SPECIALTY ROLLS

**A5 Wagyu Beef Roll** | 34  
asparagus topped with seared wagyu tartar, garlic chips, chili threads, scallions, and truffle soy  
**Avalon Roll** | 28  
lobster tempura, cucumber mayo topped with spicy tuna mix, and eel sauce  
**Caterpillar Roll** | 18  
tuna and avocado topped with salmon, avocado and masago  
**Crunchy Roll** | 17  
tempura flake crab mix topped with smoked salmon and eel sauce  
**Dynamite Roll** | 18  
California roll topped with baked assorted fish, mixed with mayo, momiji oroshi, scallions, and masago. Topped with eel sauce, tobiko, scallions, and sesame seeds.  
**Eel Roll** | 19  
eel and cucumber topped with smoked salmon, avocado, and eel sauce  
**Hollywood Roll** | 20  
tuna, salmon, and avocado wrapped in cucumber served with ponzu  
**Kamikaze Roll** | 18  
crab mix, tempura crunch, spicy tuna, topped with eel, avocado, tobiko, and eel sauce  
**Lobster Box** | 28  
lobster tempura chopped, mixed with Japanese mayo, masago, and scallions, topped with scallions, tobiko, and eel sauce  
**Lobster Cucumber Roll** | 26  
lobster tempura and cucumber topped with smoked salmon, avocado, and eel sauce  
**Lobster Tempura Roll** | 26  
lobster tempura, cucumber, and mayo topped with shrimp, avocado, and eel sauce  
**Negi Salmon Roll** | 19  
salmon and scallion topped with tuna, yellowtail, avocado, and tobiko  
**Red Dragon Roll** | 19  
shrimp tempura, avocado, and crab mix topped with spicy tuna, tobiko, and eel sauce  
**Sapphire Roll** | 19  
shrimp tempura, avocado, and crab mix topped with seared salmon, scallions, masago, and eel sauce  
**Shrimp Tempura Roll** | 18  
shrimp tempura, cucumber, mayo topped with shrimp, avocado, and eel sauce  
**Snow Crab Tempura Roll** | 19  
snow crab tempura, cucumber, and mayo topped with shrimp avocado, and eel sauce  
**Spicy Rainbow Roll** | 19  
avocado, cucumber, spicy tuna, and crab mix topped with tuna, salmon, yellowtail, and shrimp  
**Spicy Tuna Crispy Box** | 22  
lightly fried sushi rice topped with spicy tuna mix, nikiri sauce, and micro arugula  
**Spicy Tuna Osaka Box Style Roll** | 20  
spicy tuna topped with tuna, salmon, masago, scallions, and sriracha  
**Spicy Tuna Roll** | 20  
spicy tuna and cucumber topped with yellowtail, masago, scallions, and sriracha  
**Spicy Yellowtail Roll** | 20  
spicy yellowtail and cucumber topped with salmon, yellowtail, and avocado  
**Spider Roll** | 18  
soft-shell crab tempura with lettuce, carrots, cucumber, and light mayo  
**Sweetheart Roll** | 18  
shrimp tempura topped with seared spicy scallops shrimp, tobiko, scallions, eel and volcano sauce  
**Toro Osaka Box Style Roll** | 24  
fatty tuna tartar with masago, scallions, and sriracha  
**Veggie Roll** | 14  
cucumber, lettuce, and carrot topped with avocado  
**Volcano Roll** | 20  
California roll with baked crab mix, scallops in light mayo, scallion, masago with tempura crab, spicy mayo, and eel sauce

Food Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, soy, sesame, gluten, avocado, shellfish, and milk.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Parties of 5 or more are subject to a 20% gratuity fee.



SIGNATURE  
NIGIRI



**O-Toro** | MP  
super-fatty tuna, serrano pepper, dijon mustard seeds, caviar, and truffle soy

**A5 Wagyu Beef Aburi** | MP  
seared, caviar, dijon mustard seeds, serrano, and truffle soy

**Smoked Chutoro Uni** | MP  
seared fatty tuna, nikiri, scallops, ikura, and uni, smoked with apple woodchips

**Anago** | 14  
Japanese grilled eel, eel sauce, and sansho powder

**Chutoro** | 22  
fatty tuna, truffle soy sauce, truffle mousse, and caviar

**Hamachi** | 15  
seared yellowtail, truffle soy, lemon, black pepper

**Hirame** | 15  
flounder, shiso leaf, yuzu kosho, ponzu

**Kampachi** | 16  
Japanese amberjack, lime zest, yuzu, and Himalayan rock salt

**Kinmedai** | 22  
golden-eye red snapper, ponzu, yuzu kosho

**Maguro** | 14  
spicy bluefin tuna, masago, and sesame oil

**Madai** | 16  
Japanese snapper, ponzu, scallions, kanzuri

**Sake** | 12  
salmon, aioli, truffle soy, caviar, black pepper

**Saketoro** | 14  
seared salmon belly, nikiri, pickled wasabi stem

**Shima Aji** | 15  
striped jack, lemon juice, shiso oil

NIGIRI | SASHIMI

<b>Akami</b> 14   24 tuna	<b>Hotate</b> MP live scallops	<b>King Salmon</b> 14   26 wild caught	<b>Tako</b> 9   15 octopus
<b>Ama Ebi</b> MP sweet shrimp	<b>Ika</b> 8   14 squid	<b>Madai</b> 12   18 snapper	<b>Tamago</b> 8   11 Japanese-style egg omelet
<b>Ebi</b> 8   14 boiled shrimp	<b>Ikura</b> 10   16 salmon roe	<b>Otoro</b> 22   38 super fatty tuna	<b>Toro</b> 20   34 fatty tuna
<b>Chutoro</b> 16   32 medium fatty tuna	<b>Kani</b> 12   22 snow crab	<b>Sake</b> 10   16 salmon	<b>Unagi</b> 10   16 freshwater eel
<b>Hamachi</b> 12   18 yellow tail	<b>Kampachi</b> 12   22 Japanese amberjack	<b>Saketoro</b> 12   16 salmon belly	<b>Uni</b> MP sea urchin
<b>Hirame</b> 11   15 flounder	<b>Kinmedai</b> MP golden-eye red snapper	<b>Shima Aji</b> 13   22 striped jack	

ROBATA



YAKITORI

MAKIMONO

*served tableside*

**Wagyu Toban Yaki** | MP  
A5 Japanese Wagyu

**Filet Mignon Toban Yaki** | 35  
tare marinated filet, onions, and mushrooms

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<b>Organic Corn</b>   5 tare sauce	<b>Hamachi Kama</b>   22 yellowtail collar, ponzu
<b>Shishito Peppers</b>   10 tare sauce	<b>Grilled Eel</b>   26 whole eel, eel sauce, and avocado
<b>Eggplant Miso Yaki</b>   14 grilled eggplant, miso glaze, bonito flakes	<b>Lightly Broiled Octopus</b>   16 Japanese shichimi pepper
<b>Grilled Salmon</b>   24 tare sauce	<b>Lamb Chops</b>   18 two pieces grilled with tare sauce
<b>Chilean Sea Bass</b>   MP soy marinated	<b>Miso Duck Breast</b>   22 miso marinated, miso glaze, togarashi
<b>Black Cod</b>   24 miso marinated	<b>Lump Crab</b>   25 aioli, tobiko, sake, scallions served on hot toban

*grilled skewers two per order*

<b>Chicken Tare</b>   7	<b>Grape Tomatoes</b>   6
<b>Pork Belly Sea Salt</b>   8	<b>Shiitake Mushroom</b>   8
<b>Pork Belly Miso</b>   8	<b>Asparagus</b>   8
<b>Beef and Green Onion</b>   10	<b>Okra</b>   8
<b>Scallop Sea Salt</b>   9	<b>Bacon Wrapped Asparagus</b>   12
<b>Baby Octopus</b>   8	<b>Bacon Wrapped Scallops</b>   12
<b>Chicken Thigh</b>   8	<b>Japanese Sausages</b>   8

**Kappamaki**- cucumber roll | 8

**Tekkamaki**- tuna roll | 11

**Sakemaki**- salmon roll | 10

**Negitoromaki**- toro and scallion roll | 14

**Negihamamaki**- yellowtail and scallion roll | 11

**Umeshisomaki**- plum paste and Japanese mint leaf roll | 9

**Kanpyomaki**- Japanese squash melon roll | 9

**Futomaki**- pickled vegetables with tamago and crab | 15

**California Roll**- real snow crab, avocado, cucumber | 14