

Raw

***Sashimi – Fresh Catch of the Day (GF) MKT**
8 pieces of freshly caught “catch of the day”

***Hamachi Carpaccio (Yellowtail) (GF) \$16**
Freshly caught yellowtail sashimi with a drizzle of ginger garlic

***6pc New Style Salmon Sashimi...\$16**
Juicy soy and new style oil + kaiware

***Tuna Tacos (GF) \$12**
2 tacos with fresh sliced raw tuna, mixed with mango, cilantro, para para and avocado in taro root tortillas and finished with ginger, garlic + jalapeño sauce

***Crispy Spicy Tuna \$12**
Flash fried tempura sushi rice topped with spicy tuna tartare, sliced avocado, jalapeños, tobiko, scallions and eel sauce

Starters

Miso Soup (GF) \$3

Seaweed Salad \$8

House Salad ginger tofu dressing (GFO)(V) **\$6**

Steamed Rice (GF)(V) \$2

Cucumber + Fresh Myoga Salad \$6
Sweet rice wine vinaigrette
Add snow crab...\$12

Edamame (GF) (V) \$6

Spicy Edamame (V) \$7

Kinpira (V) \$6
Lightly salted julienned burdock root and carrots in a light soy/sesame oil

Tsukemono pickled vegetables (GF) (V) **\$5**

Small Plates

Agedashi Tofu \$8
Lightly cornstarch dusted and fried pieces of tofu, mountain yams, Japanese eggplant, and shishito pepper, finished with daikon oroshi and fresh scallions in a tempura sauce

Brussels Sprouts (GF) (V) \$9
Lemon juice + ruby red grapefruit

Honey Miso Eggplant (GF) (V) \$7
Flash fried; tossed in a honey miso glaze + bell peppers

Pork Steamed Buns \$8
Fresh ground pork mixed with shiitake mushrooms, bamboo shoots, green onion, ginger, oyster sauce and sesame oil

Steamed Gyoza Dumpling \$8
5 steamed and lightly pan fried pork dumplings

Black Tiger Jumbo Prawns \$15
3 tempura battered jumbo prawns tossed in a spicy aioli + candied pecans

Japanese Chicken Kara-Age (GF) \$10
Marinated dark meat dusted in potato flour and fried, shishito pepper and Kara-Age aioli

Buta Kimchi (GF) \$12
Canadian Mugi-Buta pork, wok seared with a spicy Korean kimchi

Mesquite Grill Small Plates

Black Cod (GF) \$16
4oz miso marinated + grilled Alaskan black cod

Grilled Whole Squid (GF) \$14
Japanese yari-ika “Spear” squid sprinkled with seaweed flakes, sesame seeds and lemon

Unagi Kabayaki \$15
Fresh water eel, served with pickled daikon, finished with Sansyo

Smoked + Grilled Shake Kama (GFO) \$12
Salt koji cured Scottish salmon collar, applewood smoked then mesquite grilled, with yuzu crème fraiche

Grilled Tuna Belly Sliders \$10
Japanese tuna belly with house made hoisin bbq sauce, topped with fish sauce and dressed with cabbage slaw, served on steamed buns

Mesquite Grilled Vegetable (GF)(V) \$4
Choice of: Shishito pepper, Shiitake, Maitake mushroom or yu choy

Grilled Beef Short Ribs \$20
All natural Colorado beef short ribs, Teriyaki, yellow squash, zucchini and onions, green onions, Fresno peppers and sesame seeds

American Wagyu Flat Iron Steak (GFO) \$25
grilled daikon + garlic ponzu butter

House Made Ramen

***Fresh Vegetable Ramen (V) \$14**
Sweet grilled corn, bean sprouts, bok choy, cabbage bell peppers, radish sprouts, carrots, green onion, and Shimeji mushrooms in a vegetable broth

***Tonkotsu Ramen \$14**
Pork belly, wood ear mushroom, green onion, garlic chips, bok choy + a soft boiled egg in a savory 48 hour pork broth

***Miso Ramen \$14**
Pork belly, sweet grilled corn, bok choy, bean sprouts + a soft boiled egg in a savory 48 hour steeped miso pork broth

***Miso Pork Kimchi Ramen \$16**
Red Sakura pork and kimchi with green onions, bean sprouts, garlic chips, chili oil and a soft boiled egg in a rich savory house made miso broth and topped with cilantro

Rice Bowls

Unagi Bowl \$18
BBQ fresh water eel over teriyaki glazed rice and finished with a side of kinpira

Yakiniku Bowl \$20
Tender Colorado short ribs marinated then mesquite grilled and served over teriyaki glazed rice with a side of kimchi

***Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked ingredients may increase your chance of food borne illness if you have certain medical conditions.**

GF: GLUTEN FREE GFO: GLUTEN FREE OPTION
**FRIED ITEMS WILL HAVE
GLUTEN CROSS CONTAMINATION**

****ALL PRICES ARE SUBJECT TO CHANGE****