



### Soup/Salad

<b>Miso Soup</b> *GF	<b>\$4</b>
<b>Seaweed Salad</b>	<b>\$8.5</b>
<b>House Salad</b> *GF/V	<b>\$7</b>
Ginger Tofu Dressing	
<b>Edamame</b> *GF/V	<b>\$8</b>
<b>Spicy Edamame</b> *v	<b>\$9</b>
<b>Beets Salad</b> *GF	<b>\$10</b>
Mixed Baby Greens, Roasted Golden Beets, Candied Pecans, Goat Cheese Tossed in an Orange Rice Wine Vinaigrette	

### Raw

<b>Angus Beef Sirloin Carpaccio</b>	<b>\$22</b>
8 pc of Sliced Colorado Angus Beef Sirloin. Extra Virgin Olive Oil, Balsamic Vinegar + Capers	
<b>Maguro Sashimi Yoten Mori</b> *GFO	<b>\$22</b>
Assortment of 4 Types of Tuna	
<b>Scottish Salmon Tartare</b> *GFO	<b>\$18</b>
Extra Virgin Olive Oil, Capers, Tomato, Jalapeno, Avocado, Lemon Juice + Mantaiko	
<b>Oshi Sushi (4pcs)</b> *GFO	<b>\$16</b>
Western Japanese Style Sushi. Box Shape Salmon Sushi + Mackerel (Battera) 2pcs each	
<b>Crispy Spicy Tuna</b>	<b>\$14</b>
Flash Fried Tempura Sushi Rice Topped with Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallions + Amadare Sauce	

### Grill

<b>Yaki Ika</b>	<b>\$18</b>
Grilled Whole Squid + Soy, Sake + Mirin Sauce	
<b>Hama Kama</b> *GFO	<b>\$18</b>

### House Made Ramen

<b>Tonkotsu Ramen</b>	<b>\$17</b>
Pork Belly, Bean Sprouts, Wood Ear Mushroom, Green Onion, Fried Garlic Chip + Soft Boiled Egg	
<b>Maguro Ramen</b>	<b>\$17</b>
Special Maguro Broth Ramen. Topped with Raw Tuna and Slow Soy Braised Tuna + Bean Sprouts.	

### Side

<b>Steamed Rice</b> *GF/V	<b>\$2</b>
---------------------------	------------

### Small Plates

<b>Honey Miso Eggplant</b> *GF/V	<b>\$9</b>
Japanese Eggplant, Flash Fried and Tossed with a Honey Sesame Miso Glaze, Julienned Yellow + Red Bell Peppers	
<b>Kinpira Gobo</b> *v	<b>\$6</b>
Lightly Salted Julienned Burdock Root + Carrots in Light Soy and Sesame Oil	
<b>Agedashi Tofu</b>	<b>\$8</b>
Tofu, Japanese Eggplant + Shishito Peppers are Lightly Dusted with Cornstarch and Deep Fried. Served with Daikon Oroshi + Grated Ginger in a Tempura Sauce.	
<b>Gyoza (6pcs)</b>	<b>\$9.5</b>
Steamed + Lightly Pan-Seared Pork Dumplings	
<b>Bacon Mochi</b> *GFO	<b>\$9</b>
Pan Fried Soft-Chewy Mochi Wrapped in Crispy Bacon	
<b>Tako Yaki 4pc</b>	<b>\$12</b>
Fried Wheat Balls, Stuffed with Octopus + Served with Tako Yaki Sauce	
<b>Brussels Sprouts</b>	<b>\$14</b>
Flash Fried Brussels Sprouts + Rock Shrimp Pecans + Yuzu Citrus Juice	
<b>Kara-Age (Japanese Fried Chicken)</b>	<b>\$14</b>
Soy Marinated Dark Meat, Dusted in Potato Starch and Deep Fried to Crispy Perfection. Served with Shishito pepper + Kara-age Aioli.	
<b>Buta Kimchi</b>	<b>\$14</b>
Wok Seared Black Pork + Spicy Korean Kimchi	
<b>Ebi-Mayo (Crispy Shrimp)</b>	<b>\$12</b>
2 pc Tempura Tiger Shrimp, Sweet Chili Aioli + Julienned Thai Chile	
<b>Miso Black Cod</b>	<b>\$22</b>
4 oz. Miso Marinated, Grilled Alaskan Black Cod	
<b>Braised Beef Short Ribs</b> *GF	<b>\$28</b>
Red Wine Demi Glace, Mascarpone Whipped Wasabi Yukon Gold Potato.	
<b>Steamed Whole Fish- Branzino</b>	<b>\$35</b>

### Dessert

<b>Mochi Ice Cream</b> , Choose 3 *GF	<b>\$9</b>
Green Tea, Strawberry, Chocolate or Mango	

*Please inform your server of any allergies, gluten free or other dietary needs you may have and we will work to accommodate your request whenever possible.*

**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.**