



Soup/Salad

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

Raw

Ototo Roll (8 pc) *GFO	\$ 14
<i>Yellowtail, Tuna, Salmon, Cucumber, Avocado, Masago, Goma</i>	
Negitoro Temaki *GFO	\$10
Oshi Sushi (4 pc) *GFO	\$ 16
<i>Western Japanese Style Sushi. Box Shape Salmon Sushi + Mackerel (Battera) 2pcs each</i>	
Crispy Spicy Tuna	\$ 14
<i>Flash Fried Tempura Sushi Rice Topped with Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion + Amadare Sauce</i>	
Scallop Carpaccio	\$ 22
<i>8 pc with extra virgin olive oil and lemon</i>	

Grill

Yaki Ika *GFO	\$ 18
<i>Grilled Whole Squid + Soy , Sake + Mirin Sauce</i>	
Hama Kama *GFO	\$ 18
<i>Grilled Yellowtail Collar served with Ponzo Sauce and Daikon Oroshi</i>	

Kushi-Yaki/Kushi-Katsu

GF Bacon Wrapped Scallop (1 PC)	\$ 16
Tori Kushi Katsu (2 PC)	\$ 12
<i>Fried Panko Breaded Chicken on Skewer Served with Tonkotsu Sauce</i>	
Hotate Kushi Katsu (2 PC)	\$ 18
<i>Fried Panko Breaded Scallops on Skewer</i>	
Salmon Kushi Katsu (2 PC)	\$12
<i>Fried Panko Breaded Salmon on Skewer</i>	
Pork Belly (2 PC) *GFO	\$ 12
Chicken Thigh (2 PC) *GFO	\$ 12
Chicken Meatball (2 PC)	\$ 12

Side

Steamed Rice *GF/V	\$ 2
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House Made Ramen

Tonkotsu Ramen	\$ 17
<i>Pork Belly, Bean Sprouts, Wood Ear Mushroom, Green Onion, Fried Garlic Chip + Soft Boiled Egg</i>	
Pork Kimchi Ramen *vo	\$ 19
<i>Pork and kimchi with Chinese chives, and a soft boiled egg (½) in a rich savory house made tonkotsu Veggie broth</i>	
Chicken Chashu Ramen	\$ 20
<i>Chicken broth, Chicken Breast Chashu, bamboo shoots, soft boiled egg, mitsuba, thin sliced negi.</i>	

Small Plates

Honey Miso Eggplant *GF/V	\$ 9
<i>Japanese Eggplant, Flash Fried and Tossed with a Honey Sesame Miso Glaze, Julienned Yellow + Red Bell Peppers</i>	
Kinpira Gobo *v	\$ 6
<i>Lightly Salted Julienned Burdock Root + Carrots in Light Soy and Sesame Oil</i>	
Agedashi Tofu	\$ 8
<i>Tofu, Japanese Eggplant + Shishito Peppers are Lightly Dusted with Cornstarch and Deep Fried. Served with Daikon Oroshi + Grated Ginger in a Tempura Sauce.</i>	
Gyoza (6 pc)	\$ 9.5
<i>Steamed + Lightly Pan-Seared Pork Dumplings</i>	
Bacon Mochi *GFO/vo	\$ 9
<i>Pan Fried Soft-Chewy Mochi Wrapped in Crispy Bacon</i>	
Tako Yaki (4 pc)	\$ 12
<i>Fried Wheat Balls, Stuffed with Octopus + Served with Tako Yaki Sauce</i>	
Brussels Sprouts *VO/*GF	\$ 14
<i>Flash Fried Brussels Sprouts, Pomegranate, Pecans, Yuzu Citrus Juice + Parmesan</i>	
Kara-Age (Japanese Fried Chicken)	\$ 14
<i>Soy Marinated Dark Meat, Dusted in Potato Starch and Deep Fried to Crispy Perfection. Served with Sriracha Aioli and Sancho Pepper</i>	
Buta Kimchi *GFO	\$ 14
<i>Wok Seared Black Pork + Spicy Korean Kimchi</i>	
Ebi-Mayo (Crispy Shrimp)	\$ 12
<i>2 pc Tempura Tiger Shrimp, Sweet Chili Aioli + Julienned Thai Chile</i>	
Miso Black Cod	\$ 22
<i>4 oz. Miso Marinated, Grilled Alaskan Black Cod</i>	
Short Ribs	\$ 24
<i>Sweet Korean Marinade, sesame seeds, bean sprouts, bell pepper, and red onion</i>	
Steamed Whole Fish- Branzino *GFO	\$ 35

Donburi (Japanese Rice Bowl Dish)

Katsu Don	\$ 16
<i>A rice bowl topped with Tonkatsu simmered in a sweet soy dashi, egg and onion</i>	

Dessert

Mochi Ice Cream, Choose 3 *GF	\$ 9
<i>Green Tea, Strawberry, Chocolate or Mango</i>	
Banana Cream Pie	\$12

Please inform your server of any allergies, gluten free or other dietary needs you may have, and we will work 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.