



Soup/Salad/Sides

Miso Soup GF	\$ 4
Seaweed Salad V/GFO	\$ 8.5
House Salad GF/V	\$ 7
Edamame GF/V	\$ 8
Spicy Edamame V	\$ 9
Steamed Rice V/GF	\$ 2
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, Shiso, Goma</i>	
Nigiri Flight (4 pc)* GFO	\$ 18
<i>1 pc. each of Hamachi, Salmon, Chu Toro, and Akami</i>	
Taste of Sashimi* (9 pc)	\$ 24
<i>3 pc. each of Maguro, Salmon, and Hamachi</i>	
Chirashi Bowl	\$ 28
<i>Chef's Selection of Assorted Sashimi on Sushi Rice</i>	
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, lemon, and Shiso Pesto</i>	

Kushi-Yaki and Tempura

Bacon Wrapped Scallop (1 PC) GF	\$ 16
Pork Belly (2 PC) GFO	\$ 12
Chicken Thigh (2 PC) GFO	\$ 12
Kurobuta Sausage (2 PC)	\$ 12
Shrimp Tempura (1 PC)	\$ 6
Gobo Tempura (6 PC)	\$ 6

Ramen and Noodles

Tonkotsu Ramen*	\$ 17
<i>Pork Belly Chashu, Bean Sprouts, Wood Ear Mushroom, Green Onion, Fried Garlic Chip + Soft Boiled Egg</i>	
Pork Kimchi Ramen* vo	\$ 19
<i>Pork and kimchi with Negi, 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>	
Su Udon	\$ 12
<i>Dashi, Udon Noodles, Negi, Kamaboko</i>	

Small Plates

Honey Miso Eggplant GF/V	\$ 9
<i>Japanese Eggplant, flash-fried and tossed with a Honey Sesame Miso Glaze, + julienned assorted 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 Potato Starch 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>	
Tonkatsu	\$ 9
<i>Fried Pork Cutlet served with Cabbage and Potato Salad</i>	
Tako Yaki (4 pc)	\$ 12
<i>Fried Wheat Balls, stuffed with Octopus + Served with Tonkatsu/Okonomiyaki 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 Flour and deep fried to crispy perfection. Served with Sriracha Aioli and Sancho Pepper</i>	
Buta Kimchi GFO	\$ 17
<i>Wok seared Black Pork, Spicy Korean Kimchi, Tokyo Negi, White Onion, and Bean Sprouts</i>	
Ebi-Mayo (Crispy Shrimp)	\$ 12
<i>2 pc Tempura Tiger Shrimp, Sweet Chili Aioli + Julienned Togarashi</i>	
Miso Black Cod	\$ 22
<i>4 oz. Miso Marinated, grilled Alaskan Black Cod</i>	

Donburi (Japanese Rice Bowl Dish)

Katsu Don*	\$ 16
<i>Rice Bowl topped with Tonkatsu simmered in a Sweet Soy Dashi, with Egg, Onion, Negi, White Onion, and Fish Cake</i>	
Maguro Don*	\$ 26
<i>Akami and Chu Toro served over Sushi Rice</i>	
Unagi Don	\$ 26
<i>Grilled Fresh Water Eel served over Sushi Rice</i>	

Grill

Kanpachi Kama (GFO)	\$ 18
<i>Grilled Amberjack Collar served with Daikon Oroshi and Ponzu</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.