

RAW BAR | SUSHI

FAVORITES

CRISPY SPICY TUNA*

6 Pc. Flash-Fried Tempura Sushi Rice
Topped With Spicy Tuna Tartare, Avocado,
Jalapeno, Tobiko, Scallion & Amadare - 14

Steamboat Oysters*

Served With Shallots and Red Wine Vinegar
6 Pc. - 25 2 Pc. - 10 GF

TAI CARPACCIO*

6 Pc. Tai (Sea Bream) With Olive Oil, Lemon &
Shiso - 22 GF

OSHI SUSHI*

Western Japanese Box-Style Sushi 2 Pc.
Salmon & 2 Pc. Mackerel - 16 GF

ROLLS

OTOTO ROLL*

8 Pc. Hamachi, Akami, Salmon, Cucumber,
Avocado, Masago, Shiso & Goma - 14 GFO

HOTATE ROLL*

5 Pc. Scallops, Avocado, Cucumber, Mayo,
Goma & Masago - 18 GF

TEMAKI*

Choice Of Hamachi, Chu Toro Or
Salmon- 10 GF Scallop - 12 GF

KUSHIYAKI

1 SKEWER PER ORDER

MEAT

PORK BELLY ^{GF} 6

CHICKEN THIGH ^{GF} 6

KUROBUTA SAUSAGE ^{GF} 6

SCALLOP* 10

Served With Basil-Butter Sauce &
Tomato

WAGYU BEEF* 16/28

1 Or 2 Wagyu Skewer Served With
Teriyaki Sauce

SASHIMI

TASTE OF SASHIMI*

3 Pc. Each Of Maguro, Salmon &
Hamachi - 24 GF

TORO*

2 Pc. - 16 GF

SAKE OR HAMACHI*

2 Pc. - 14 GF

NIGIRI

NIGIRI FLIGHT*

1 Pc. Each Of Hamachi, Shake, Akami, &
Chu Toro - 18 GF

ABURI SPICY SALMON BELLY*

2 Pc. Lightly Seared Salmon Belly Marinated In
Sriracha & Nikiri - 14 GFO

ABURI TORO*

2 Pc. Lightly Seared Chu Toro - 16 GFO

ABURI HOTATE*

2 Pc. Lightly Seared Scallop With Olive Oil &
Lemon - 14 GF

TORO*

2 Pc. - 16 GF

SAKE OR HAMACHI*

2 Pc. - 14 GF

VEGETARIAN

ZUCCHINI ^{GF} 4

BEETS ^{GF} 4

PORTOBELLO MUSHROOM ^{GF} 4

BITES

HONEY MISO EGGPLANT

Flash-Fried Japanese Eggplant With
Julienned Assorted Bell Peppers Tossed In
A Honey Sesame Miso Glaze - 8

AGEDASHI TOFU

Flash-Fried Tofu, Japanese Eggplant, And
Shishito Pepper Served With Daikon
Oroshi, Grated Ginger & Tempura
Sauce - 8

GYOZA

6 Pc. Pork Dumplings, Steamed & Lightly
Seared - 9.5

BACON MOCHI

4 Pc. Pan-Fried Mochi Wrapped In
Bacon - 9

BRUSSELS SPROUTS

With Grapefruit, Pecans, Yuzu & Parmesan - 14

SMALL PLATES

WAGYU SHORT RIBS*

Marinated In A Sweet Korean Sauce With
Assorted Vegetables, Negi, Sesame Seeds
& Togarashi - 30

MISO BLACK COD

4 Oz. Grilled Alaskan Black Cod With Miso
Sake Sauce - 22 GFO

SHOGAYAKI

Thinly-Sliced Pork In Ginger-Teriyaki
Sauce Served With Japanese Potato
Salad & Cabbage Slaw - 16 GFO

GRILL

YAKI IKA

Grilled Whole Squid With Teriyaki
Sauce - 18 GFO

SIDES

MISO SOUP ^{GF} 4

SPICY EDAMAME 9

EDAMAME ^{GF} 8

BAKED PARMESAN OYSTERS

Baked In Miso-Yuzu Cream And Seaweed With
A Golden Parmesan Crisp
1 Pc. - 6 3 Pc. - 15

KARA-AGE

Deep-Fried Soy-Marinated Chicken
Thighs Served With Sriracha Aioli &
Sansho Pepper - 14

TAKO YAKI

4 Pc. Fried Wheat Balls Stuffed With
Octopus And Served With Okonomiyaki
Sauce & Kewpie Mayo - 10

EBI-MAYO

2 Pc. Tempura Shrimp With Chili Aioli &
Togarashi - 12

PORK CHASHU GARLIC RICE

Fried Rice With Tender Pork Chasu, Garlic
Chips, Negi & Egg - 18

BUTA KIMCHI

Wok Seared Black Pork, Spicy Korean
Kimchi, Tokyo Negi, White Onion & Bean
Sprouts - 17

TONKATSU CUTLET

Deep-Fried Cutlet With Okonomiyaki
Sauce, Karashii Mustard, Potato Salad &
Cabbage Slaw - 14

HAMACHI KAMA

Grilled Yellowtail Collar Served With Daikon
Oroshi And Ponzu Sauce - 18 GFO

STEAMED RICE ^{GF} 2

SHRIMP TEMPURA (1PC) 6

DONBURI

KATSU DON

Tonkatsu Simmered With Egg, Onion &
Tokyo Negi Served Over Rice - 16

RAMEN & NOODLES

TONKOTSU RAMEN

Pork Belly Chashu, Bean Sprouts, Wood
Ear Mushroom, Negi, Fried Garlic &
Egg - 19

PORK KIMCHI RAMEN

Pork And Kimchi With Negi, Egg &
Togarashi In Tonkotsu-Veggie
Broth - 19

KIDS RAMEN

Ramen Noodles In Tonkotsu Broth And
Corn - 10

Add Chicken Or Pork +4

SALADS

HOUSE SALAD

Mixed Greens With Grape Tomatoes,
Daikon, Carrots & Ginger-Tofu
Dressing - 7 GF

BEET SALAD

Spring Mix With Golden And Red
Beets, Grape Tomatoes, Goat Cheese
& Orange Rice Vinaigrette - 10 GF

DESSERTS

GREEN TEA TIRAMISU

Matcha Sponge Cake Layered With
Mascarpone Mousse, Red Bean Cream,
White Chocolate, Dusted With Matcha
Powder - 14

*Contains Alcohol

Allergens: Dairy, Egg, Gluten, Soy, Gelatin

MOCHI ICE CREAM (3pc)

Green Tea | Strawberry
Chocolate | Mango - 9

UNAGI DON

Broiled Freshwater Eel Glazed With House
Unagi Sauce Served Over Sushi Rice - 26

CHICKEN CHASU RAMEN

Chicken Breast Chasu, Bamboo Shoots,
Egg, Mitsuba & Negi In Chicken Broth - 19

SPICY VEGGIE RAMEN

Mushroom, Cabbage, Bean Sprouts,
Green Onions & Togarashi In A Spicy
Vegan Broth With Sesame Oil - 17

Add Chicken Or Pork +4

Add Tofu +2

Add Kimchi +2

Add Egg +1

SEAWEED SALAD

Marinated Seaweed Over Spring Mix - 8.5

KINPIRA GOBO

Lightly Salted Julienned Burdock Root &
Carrots In Light Soy & Sesame Oil - 8

HOJICHA CRÈME BRÛLÉE

Roasted Matcha Baked Creme With
Flourless Mocha Fudge Torte Crumble,
Berries & Candied Orange - 13

*Contains Alcohol

Allergens: Dairy, Egg

BELGIAN CHOCOLATE MOUSSE CAKE

Layers Of Chocolate Cake & Chocolate
Mousse, Encased In Chocolate Ganache - 14

Allergens: Dairy, Egg, Gluten, Soy, Gelatin

CHEFS SPECIAL

DUCK & GOAT CHEESE SALAD

Duck Breast, Goat Cheese, Black Olives, Cherry Tomatoes, Garlic Toast Crisps & Soft Egg Over Mixed Greens With A Red Wine Vinegar And Olive Oil Dressing, Topped With Salt & Pepper

24 GFO

FEATURED COCKTAIL

GREEN TEA BOULEVARDIER

Made With A Blend Of Rye And Bourbon, Campari, Sweet Vermouth & Our House-Made Green Tea Simple Syrup

13

FEATURED WINE

MAINE DU PRÉ SEMELÉ | SANCERRE

Pale Lemon Sancerre Offering Aromas Of Golden Apple And Asian Pear And Subtle Herb. Bright And Creamy On The Palate With A Mineral Backbone And Refreshing Finish

22/87

FEATURED BEER

WESTBOUND & DOWN COFFEE PORTER

A Smooth, Coffee Infused, Idaho Springs Porter With Aromas Of Cocoa, Toasted Malt, Caramel And A Hint Of Smoke.

8

FEATURED SAKE

ECHIGOZAKURA SHUZO

Chubo, Japan | SMV: +0.5 | Acidity: 1.3

Junmai Daiginjo With Aromas Of White Peach, Melon, Pear And Lychee. The Silky Texture Finished Clean With Floral Notes And A Refreshing Finish.

52 (300 mL)

Please inform your server of any allergies, gluten-free, or other dietary needs you may have. 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.*

