

.....Tonight's Specials

ORIGINAL SMALL DISHES

(COLD)

- Salmon with ginger-beet puree, lime zest 14.
Medai Crudo with spicy yuzu and heart of palm 14.
Yellowtail Ceviche with wasabi-lemon sauce and fried green onions 14.
Bird's Nest (thinly sliced baby calamari) with Uni, Quail Egg,
Truffle-Soy Sauce 15.
Flounder Carpaccio with shiso and ume gelée 12.
House Smoked Norwegian Fatty Mackerel with Japanese Cucumber,
Wakame Seaweed, Smoky Vinaigrette 10.25
Sea Scallop Sashimi with spicy green papaya salad, garlic sauce 13.

(HOT)

- Jumbo Soft Shell Crab with ponzu sauce 23. Half order 12.5
Miso marinated Salmon Jaw 11.
Soy Braised Chilean Sea Bass 11.5
Caramelized Crispy Brussel Sprouts with Ginger dressing 5.
Sizzling Pork cutlet with sweet miso sauce (Miso Katsu) 10.5
Grilled fava Beans (Soramame) with Lime Salt 6.5
Grilled Kawahagi (Triggerfish) w/Spicy Ponzu Sauce 9.
Grilled European Branzini with Japanese Sea Salt 11.
Clam Tempura with green tea salt 9.
Tebasaki (Nagoya Style Crispy Chicken Wing) 7.5
Yaki-Onigiri (broiled rice ball) 5.
Fried Jumbo Texas Gulf Shrimp with spicy mayo 9.75.

Soup of the Day:

- Chicken and asparagus soup 6.5

Sushi

- Sea Scallop with prosciutto, crème fraîche, chive 6.5
Japanese Wild Horse Mackerel Aji w/ ginger scallion 7.
Medai (Japanese butter fish) w/yuzu 6.75
Hiramasa yellow tail 7.
Jumbo Soft Shell Crab Roll w/jalapeno-ponzu sauce 13.
Bluefin Tuna (OH-TORO) 16.
Sweet Botan Shrimp with Cranberry-tapioca 7.
Japanese Sweet Sea Scallop with apple-lemon sauce 7.
Walu (Hawaiian White Toro) 8.
Toro with Avocado roll 8.5
Walu with Scallion roll 9.
House Smoked Kansaba (Norwegian Fatty Mackerel) w/herb-miso 5.5
Shrimp Tempura Roll with spicy tomato sauce 10.25
Hon (Real) Wasabi 3.

*To enjoy the full flavor of real wasabi, chef recommends not mixing with soy sauce.
Apply directly to the fish.