

Starter

Chips N Dip garlic pita chips topped with spicy tuna, scallion, masago, honey mustard sauce & sweet soy glaze	15
Black Mamba (2PCS) black cod marinated in white miso and baked	18
Hamachi Kama yellow Tail cheek baked with unagi sauce and served with rice and avocado	13
Yellow Fin Bites yellow fin tuna cubes mixed with fresh wasabi, capers, olive oil, yuzu vinaigrette & truffle salt	25
Sea Bass Sashimi thinly sliced seabass drizzled with virgin olive oil, tangy vinaigrette and jalapeño slices	16

Hamachi Truffle seared yellowtail topped with ponzu sauce, truffle oil, black truffle, garlic chips & green onions	20
Couple of Babes Blue Crab handrolls w/ crunchy garlic topping (2)	16
Walu Carpaccio seared butter fish topped with fried garlic chips, truffle oil & ponzu sauce	16
Miso Soup	4
Salmon Miso with Togarashi Spice	7

**House
Special**

Yummy Pocket spicy bay scallop & scallion stuffed with sweet tofu (2)	9
Yellow Fin Bites yellow fin tuna sashimi topped with fresh wasabi, capers, olive oil, yuzu vinaigrette & truffle salt	25
Hamachi Kama yellow Tail cheek baked with unagi sauce and served with rice and avocado	13
Albacore Tataki white tuna seared on Himalayan rock salt slab with heirloom tomato, jalapeño, scallion, olive oil & ponzu	20
Beastie Boys (2PCS) sea urchin, ankimo, quail egg & shiso	6

Yellow Fin tuna Sashimi with shaved fresh truffles & truffle salt	28
Himalayan Trout king salmon cured on Himalayan rock salt plate with green onion, virgin olive oil & aged house ponzu sauce	20
Hon Maguro sea salted ahi tuna sashimi with capers, olive oil, tangy vinaigrette, sesame oil & ripe mango	25
Toro Sashimi six sashimi slices of tuna belly sprinkled w/ sea salt	40

**Sashimi
Bowl**

Number One salmon, spicy scallop, avocado, walu butter fish	19
Number Two ahi tuna, yellowtail Hamachi, avocado	19

Number Three seared butter fish, albacore cubes tossed in fresh wasabi vinaigrette, truffle oil, capers & white pepper avocado	19
Spicy Trio spicy tuna, spicy scallop, spicy salmon & avocado	19

**Sashimi
5 pieces**

Yellow Fin Tuna	28
Hamachi young yellowtail	20
Assorted 8 pieces	25

Omakase Sashimi 14 pieces	40
Toro Sashimi six sashimi slices of tuna belly sprinkled with sea salt	40

Rolls

White Out hamachi, cucumber topped with seared butter fish, truffle oil & ponzu	18	Rainbow salmon, cucumber roll topped with assorted fish	16
Tekka red tuna	11	Spicy Tuna red tuna mixed in spicy sauce with avocado	13
Negi Hama yellowtail with scallion	9	Spicy Salmon cubed King salmon, Japanese red pepper, sesame oil, masago & sesame seeds	15
Kappa Roll cucumber roll	6	Green Machine inari, tomato, cucumber, mango	13
Avocado Roll	7	Red & Yellow spicy scallop, cucumber topped with albacore, fresh mango & sweet soy glaze	16
Spicy Hamachi jalapeño, lime, cucumber, avocado, scallion, masago & toasted shichimi pepper aioli	17	Flaming Seabass sea bass baked with spicy tuna, masago aioli, Japanese mint leaf shiso, chili, green onion and sweet soy glaze	19
Negi Toro fatty tuna topped with Uni and fresh rhizome (wasabi)	18	Red Dragon shrimp tempura roll topped with spicy tuna	15
Chef Ochko Roll hamachi belly, blue crab, avocado, shiso, crunchy garlic ponzu, sesame oil	19	Alaska Roll salmon and avocado	13
Giants Roll king salmon, heirloom tomato, spicy mayo and sweet soy glaze	14	Ya Man Roll king salmon, avocado, scallion, fried red onion chips, truffle oil and ponzu sauce	17
Naked Scallop spicy scallops, blue crab, avocado in soy wrapper	15		
Chef Temka Roll seared albacore tuna and spicy walu, masago, honey mustard sauce	15		
Omakaze Mix 10 pieces	35	Hotate Japanese scallop	8
Ikura inhouse marinated	9	Ankimo monkfish liver	8
Toro Ankimo fatty tuna belly topped w/ soy marinated chopped Ankimo	16	Inari sweet tofu & rice	6
Maguro ahi tuna	9	Basil Salmon with ponzu	9
Hirame Halibut	9	Sea Bass Suzuki	8
Sake Canadian salmon	9	Uni Santa Barbara sea urchin	16
Walu Butterfish	8	Toro fatty tuna belly	16
Hamachi Japanese hon yellowtail	10		

Nigiri
2 pieces

M E
BEVERAGE
N U

**Cocktails &
sparkling**

Sake

White

Red

Hello Kitty Martini sake and lychee syrup	gl 10
Naveran Cava brut sparkling wine Dama de Barcelona Carneros Napa Valley	btl 44
Hana Lychee Sake Berkley	gl 10
Mio sparkling sake, crisp lush fruit , naturally fermented	gl 12 btl 39
Hot Sake	gl 8
House Cold Sake premium Takara sake	gl 10
Shirokabe Gura Sake	gl 12
Nigori Sake unfiltered sake	300 ml btl 22
Born Junsui Junmai Daiginjo	300 ml btl 26
Rei Ginjo Daiginjo sake, fruit and floral notes	300 ml btl 24
Oze X Rose Junmai Daiginjo strawberries and sweet fruit, brewed with rare red yeast that gives pink color.	gl 15 btl 55
Kikusui Junmai Ginjo light and smooth, cantaloupe & rounder and more mellow character, elegant and full bodied	btl 64
Houraisen Bi Junmai Daiginjo very elegant and lush full bodied	btl 76
Tatenokawa Phoenix Junmai Daiginjo a bold, bright, w/ lush, medium body, lush fruity nose and long tail. Tatenokawa Shuzo's Masashi Togami and the Grammy Award-winning French rock/pop band Phoenix decided to collaborate out of respect and gratitude to honor the late Mr. Toshiro Kuroda.	btl 68
Illario Rose Tuscany 2019	gl 13 btl 44
Giornata Bianco 2018 Paso Robles coastal blend Falanghina and Pinot Grigio	gl 13 btl 44
Estrellina Chardonnay Carneros Napa Valley	gl 13 btl 44
Sunce Chardonnay 2017 Russian River Valley Sonoma	gl 14 btl 46
D. Pedro Albariño 2018 Rias Baixas	gl 13 btl 44
Giornata Rosso 2017 Paso Robles Sangiovese, Aglianico, Nebbiolo and Barbera grapes	gl 13 btl 42
Rocklin Ranch Pinot Noir 2016 California	gl 13 btl 43