

## STARTERS

### THE ROCK\* 21

marinated sirloin, prepared tableside

### SEARED SALMON CRUDO\* 26

ginger, citrus soy, garlic chip

### HAMACHI CRUDO\* 19

matcha yellowtail, balsamic miso,  
citrus soy

### SEARED AHI CRUDO\* 24

truffle ponzu, ginger, chives, sesame

### OSHI TUNA\* 29

tempura crumbs, sweet mayo

### OYSTERS ON THE HALF-SHELL\*

truffle ponzu, kizami wasabi, chives  
4 pieces 22 | 8 pieces 39

### TEMPURA

vegetable 10

shrimp 13

combo 20

### GYOZA 17

pan-fried pork dumplings

### KARA AGE 20

ginger and garlic-marinated  
japanese fried chicken, green aioli

### SWEET & SOUR CALAMARI 18

wasabi vinaigrette

## SOUP & SALAD

### SEAWEED SALAD 8

sesame, vinegar,  
chili peppers

### EDAMAME 9

sea salt  
add garlic, chili & soy +2

### FIELD GREENS 12

cucumbers, tomatoes,  
citrus-ginger dressing

### CUCUMBER SALAD 10

sweet vinegar,  
toasted sesame seeds

### MISO SOUP 8

tofu, seaweed,  
scallions

### KALE SALAD 14

kale sautéed in butter, seasonal  
mushrooms, sesame dressing

## ROBATA GRILL

### SEAFOOD

### CHILEAN SEA BASS 17

miso soy-marinated,  
shishito peppers

### OCTOPUS 11

fresh herbs, garlic oil

### SALMON\* 10

sweet soy mirin glaze, seaweed,  
wasabi crunch

### SHRIMP 18

pineapple, sweet soy glaze, spiced togarashi

### HOKKAIDO SCALLOP\* 20

bacon, sweet chili-mint sauce

### MEAT & POULTRY

### TOGARASHI SIRLOIN STEAK\* 13

pearl onions, shishito peppers,  
yuzu chimichurri

### CHICKEN BREAST 10

house teriyaki sauce

### WAGYU STEAK\* 19

heirloom tomatoes,  
aromatic truffle relish

### PORK BELLY 11

japanese bbq sauce

### BABY LAMB CHOP\* 16

asian pear jam, sea salt

### VEGETABLES

### MARINATED VEGETABLES 6

asparagus, cherry tomatoes,  
shiitake mushrooms

### ASPARAGUS 10

roasted macadamia nuts

### SHISHITO PEPPERS 7

sweet citrus dressing,  
sea salt

### ZUCCHINI 7

sweet ginger, jade pesto

### PORTOBELLO MUSHROOM 7

jade pesto

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.

## NIGIRI | SASHIMI

**SAKE\* 12**  
scottish salmon

**HAMACHI\* 12**  
yellowtail

**AKAMI\* 14**  
lean tuna

**EBI\* 10**  
cooked shrimp

**UNAGI 16**  
freshwater eel

**SABA\* 9**  
mackerel

**HOKKAIDO SCALLOP\* 20**

**SMOKED SALMON\* 12**

**OTORO\* 18**  
bluefin tuna belly

**UNI\* 21**  
sea urchin

**TAKO\* 9**  
octopus

**HIRAME\* 10**  
flake

**IKURA\* 12**  
salmon roe

## SUSHI ROLLS | HAND ROLLS

**SPICY TUNA\* 16**  
cucumber

**TUNA ROLL\* 13**  
lean tuna

**SPICY YELLOWTAIL\* 15**  
cucumber, green onions

**TEMPURA SWEET POTATO 10**  
citrus soy, seaweed salad

**CUCUMBER ROLL 9**  
english cucumber

**CALIFORNIA 15**  
crab mix, avocado, cucumber

**PHILADELPHIA\* 17**  
scottish salmon, avocado, cream cheese

**PANKO SHRIMP 16**  
avocado, unagi sauce

## SPECIALTY ROLLS

**TIGER\* 23**  
panko shrimp, crab mix,  
avocado, spicy tuna

**SURF & TURF\* 23**  
spicy crab mix, salmon,  
seared sirloin

**BAKUCHI\* 21**  
spicy yellowtail, tempura crunch,  
fresh yellowtail, jalapeños

**DRAGON\* 20**  
crab mix, cucumber, eel, avocado

**RAINBOW\* 22**  
crab mix, avocado,  
cucumber, assorted fish

**SPIDER ROLL 19**  
soft shell crab, crab mix, avocado,  
asparagus, ponzu, unagi sauce

## ENTRÉES

**CHICKEN KATSU 35**  
panko-crust, truffle rice, fried egg

**CHILEAN SEA BASS 51**  
champagne, yuzu miso, crispy chips

**SIGNATURE CAST IRON\* 79**  
10 oz. wagyu striploin,  
choice of side, trio of sauces

**SALMON\* 41**  
seasonal vegetables, miso butter

**FILET MIGNON\* 58**  
au jus, asparagus

**SURF AND TURF\* 137**  
40-day, dry-aged prime ribeye,  
tiger shrimp, choice of side, trio of sauces

## SIDES

**TRUFFLE FRIED RICE 12**  
mushrooms, leeks, asparagus

**BROWN RICE 8**

**ASPARAGUS 10**  
yuzu kosho sauce

**STEAMED WHITE RICE 6**

**STEAMED BROCCOLINI 10**  
sesame soy

**MISO POTATO PURÉE 9**

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.