

TEMMAKI / MAKI

	Temaki	Maki
SIGNATURE Pick 3 or 5 recommended for temaki		
*Ossetra Caviar Wasabi	32	 62
*Hokkaido Uni sea urchin, real wasabi	26	 50
*Negitoro Ikura chopped fatty tuna, negi, salmon roe, real wasabi	19	 37
CLASSIC		
Chili Avocado chili dust, leeks, negi	7	 12
Snow Crab California Japanese mayo	11	 20
*Spicy Tuna cucumber, root veggie crisp	8.5	 15
*Yellowtail Jalapeno spicy yellowtail, cucumber, fried leeks	8.5	 15
*Salmon Citrus sundried tomato, cucumber, lemon, “Contains nuts”	9	 16
*Tekka bluefin tuna, real wasabi	8	 14
Kabayaki Unagi grilled eel, cucumber, avocado, house eel sauce	10	 19
Ume Shiso pickled plum, shiso leaf, sesame	6	 11
*Negitoro chopped fatty bluefin tuna, negi, real wasabi	11	 20

TEA SERVICE

Loose Leaf Tea *serves one to two people

Hoji Cha	焙茶 Japan	12
Genmai Cha	玄米茶 Japan	12
Sen Cha	煎茶 Japan	12
Oolong	烏龍 organic Taiwan	15
Ruby Black	紅玉 organic Taiwan	15

Caffeine-Free Tea House Herbal Blend 12
Osmanthus, Jasmine, Chrysanthemum, licorice

Matcha Latte 6.5

Hoji Cha Latte 6.5 low caffeine

Coffee

Espresso 4

Latte 6

Cappuccino 5

Mocha 6

Americano 4.5



BRUSH

LUNCH SET

All sets include edamame & miso soup

***Sashimi Salad 23**
daily fish, wasabi soy, avocado, spring mix, yuzu vinaigrette

***Sushi & Sashimi Box 45**
5 x sushi, 3 x sashimi, tamago

***Maki Set 28**
pick 2 rolls from classic maki

***Temaki Set 35**
5 x temaki
spicy tuna | salmon citrus | chili avocado | snow crab | ume shiso

***Poke Over Rice 19**
tuna, salmon, white fish, avocado, house made chili oil

***Bara Chirashi Box 23**
diced assorted sea foods, vegetables, sushi rice

American Wagyu Ribeye Cap Teriyaki Rice 23
spring mix, wasabi, poached egg

Miso Duck Over Rice 21
seared duck breast, sauté mushroom, dashi soy, poached egg

Seasonal Warm Salad 19
15 types of vegetables, prepared in a variety of ways

***Snow Crab Ikura Croissant 24**
house made croissant, avocado, mentaiko mayo

Truffle Mushroom Egg Croissant 19
sauté mushroom, scramble egg, seasonal salad

SMALL PLATE

Agedashi Tofu 12
ginger, scallion, bonito flakes, tsuyu

Snow Crab Chawamushi 18
ikura, snow crab, shrimp, scallop, kabocha pumpkin

Tempura Tasting 22
red shrimp, octopus and 5 seasonal vegetables, tentsuyu

PASTRY

Pastry Basket | 4ct | 16

Cube Croissants 4.5

Choice of:

Matcha

Chocolate Mascarpone or Yuzu

Black Sesame/Strawberry

Red Bean Mochi

Butter Croissant 4

Scallion Sun-Dried Tomato Scone 4.5

Matcha Brownie 4.5

Pumpkin Tart 4

Black Sesame Cookie Sandwich 4.5

Yuzu Madeleine 4

Truffle Madeleine 5

SANDO

served with house made milk bun, root veggie chips, side salad

Wagyu Burger Katsu 18 panko breaded wagyu patty, roasted tomato, katsu sauce

Miso Duck 17 cucumber, fried leeks, root veggie crisps, miso hosin sauce

Blue Fin Tuna Kara-Age 17 radish sprouts, pickled daikon, shiso aioli

Spicy Aka Ebi 17 katsu shrimp, pickled cucumber, chili aioli

Garden 16 roasted sweet potato, tomato, flash fried broccolini, pickled ramps

Ramen

Truffle Duck Shoyu Ramen 19.5
duck breast, chicken, chives, bamboo shoot, ramen egg

Spicy Miso Chicken Ramen 17.5
chicken, stir-fried veggies, chives, chili oil, scallions, ramen egg

Brothless Ramen

Stir-Fried Mentaiko Ramen 25
scallop, shrimp, poached egg, shichimi, Ao nori, kizamo nori

Wagyu Uni Ikura Mazamen 59
shiso, poached egg, kizami nori, real wasabi

Add-on

Ramen Egg	3	House Hot Sauce	1.5	Scallion	2.5
Poached Egg	3	Grated Garlic	1.25	Chili Oil	1.25
Bamboo Shoot	3.5	Nori	2	Chicken	4
				Duck	6