

LUNCH SET

All sets include edamame & duo miso soup

Sushi & Sashimi Box 45

5 x sushi, 3 x sashimi, tamago

Maki Set 32

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 25

tuna, salmon, white fish, avocado, house made chili oil

Bara Chirashi Box 28

diced assorted sea foods & vegetables, sushi rice

Miso Duck Over Rice 26

seared duck breast, sauté mushroom, dashi soy, poached egg

Hamachi Kama Nitsuke 25

soy sake simmered yellowtail collar, steamed rice

Seasonal Warm Salad 25

15 types of vegetables, prepared in a variety of ways

Burrata Katsu Salad 24

flashy fried breaded burrata, roasted Roma tomato, tomato pesto, melody tomatoes, yuzu vinaigrette, fleur de sel

Snow Crab Ikura Croissant 26

house made croissant, avocado, mentaiko mayo

SIGNATURE Pick 3 or 5 recommended

***Spicy Tuna 11 / 21**

cucumber, root veggie crisp

***Yellowtail Jalapeno 10 / 19**

spicy yellowtail, cucumber, fried leeks

***Salmon Citrus 10 / 19**

sundried tomato, cucumber, lemon, "Contains nuts"

***Ossetra Caviar Wasabi 39 / 77**

Chili Avocado 9 / 17

chili dust, leeks, negi

***Negitoro Ikura 19 / 37**

chopped fatty bluefin tuna, negi, salmon roe, real wasabi

CLASSIC

***Hokkaido Uni 28 / 55**

sea urchin, real wasabi

Snow Crab California 12 / 23

Japanese mayo

***Tekka 10 / 19**

bluefin tuna, real wasabi

Kabayaki Unagi 11 / 21

grilled eel, cucumber, avocado, house eel sauce

Ume Shiso 8 / 15

pickled plum, shiso leaf, sesame

***Negitoro 14 / 27**

chopped fatty bluefin tuna, negi, real wasabi

SMALL PLATE

Agedashi Tofu 15

ginger, scallion, bonito flakes, tsuyu

Seasonal Chawamushi 18

Ikura, snow crab, kabocha pumpkin.

Truffle Madeleine 15

seasonal black truffle, honey truffle mascarpone

*raw or undercooked meats, poultry, seafood, shellfish, dairy may increase your risk of foodborne illness. "dangers of undercooked food included on the menu".

TEMMAKI / MAKI