

Omakase

Chef-Curated Selections

*Each course is delivered as soon as it's prepared.
Enjoy right away to experience the perfect balance of fish and warm rice.
Hand rolls should be eaten quickly while the nori is still crisp.*

Hiru Omakase *Curated Lunch. 29*

Sunomono Salad
Cucumber, Red Seaweed, Sanbaizu

Tuna Sashimi[†]
Yuzu Ponzu, Scallions

Hand Roll[†]
Chef's Choice

Yellowtail[†] – 1pc
Yuzu Ponzu, Fumi Furikake

Salmon[†] – 1pc
House Soy, Black Sesame

Albacore[†] – 1pc
Yuzu Ponzu, Japanese Kosho

Scallop[†] – 1pc
House Soy, Wasabi Salt

Toro Cut Roll[†]
Nori, Takuwan, Scallions

Omakase *Our signature. 35*

Sunomono Salad
Cucumber, Red Seaweed, Sanbaizu

Tuna Sashimi[†]
Yuzu Ponzu, Scallions

Yellowtail[†] – 2pcs
Yuzu Ponzu, Fumi Furikake

Salmon[†] – 2pcs
House Soy, Black Sesame

Toro Open Hand Roll[†]
Nori, Takuwan, Scallions

Albacore[†] – 1pc
Yuzu Ponzu, Japanese Kosho

Akami[†] – 1pc
House Soy, Arima Sansho

Salmon Open Hand Roll[†]
Nori, Miso Sauce, Black Sesame

Grand Omakase *Chef's premium selections. 54*

Sunomono Salad
Cucumber, Red Seaweed, Sanbaizu

Tuna Sashimi[†]
Yuzu Ponzu, Scallions

Yellowtail[†] – 2pcs
Yuzu Ponzu, Fumi Furikake

Salmon[†] – 2pcs
House Soy, Black Sesame

Toro Open Hand Roll[†]
Nori, Takuwan, Scallions

Albacore[†] – 2pcs
Yuzu Ponzu, Japanese Kosho

Sea Bream[†] – 1pc
Yuzu, Garlic Chili

Yellowtail Open Hand Roll[†]
Nori, Yuzu Ponzu, Jalapeño

Tuna Flight[†] – 3pcs
Akami, Chūtoro, Toro Gunkan

Roll Omakase *Signature open hand rolls. 31*

Sunomono Salad
Cucumber, Red Seaweed, Sanbaizu

Spicy Tuna Open Hand Roll[†]
Nori, Spicy Aioli, Scallions

Yellowtail Open Hand Roll[†]
Nori, Yuzu Ponzu, Jalapeño

Shrimp Tempura Open Hand Roll
Soy Paper, Mango Salsa, Micro Cilantro

Toro Open Hand Roll[†]
Nori, Takuwan, Scallions

Salmon Open Hand Roll[†]
Nori, Miso Sauce, Black Sesame

*⌋ We are a non-tipping restaurant. Please do not tip –
⌋ we apply a 17% fee to your bill, taxed per state law.*

Appetizers

Edamame 4

Yuzu-shio (Yuzu Sea Salt)

Sunomono Salad 5

Cucumber, Red Seaweed, Sanbaizu

Tuna Sashimi* 9

Yuzu Ponzu, Scallions

Nigiri 2pcs

Albacore* 9

Yuzu Ponzu, Japanese Koshu

Akami* 9

House Soy, Arima Sansho

Chūtoro* 17

House Soy, Kizami Wasabi

Ikura* 10

Salmon Roe, Kizami Wasabi

Salmon* 9

House Soy, Black Sesame

Scallop* 9

House Soy, Wasabi Salt

Sea Bream* 9

Yuzu, Garlic Chili

Suzuki* 8

Yuzu Ponzu

Toro Gunkan* 10

House Soy, Truffle Aioli, Masago Arare

Tuna Flight* – 3pcs 22

Akami, Chūtoro, Toro Gunkan

Unagi 9

Eel Sauce, Katsuo Furikake, Kampyō

Yellowtail* 9

Yuzu Ponzu, Fumi Furikake

Rolls open hand roll / cut roll 8pcs

Cucumber & Avocado 5/10

Nori, Cucumber, Avocado

Lobster 9/18

Soy Paper, Bubu Arare

Salmon* 6/12

Nori, Miso Sauce, Black Sesame

Hokkaido Scallop* 6

Soy Paper, Yuzu, Micro Cilantro

Shrimp Tempura 6/12

Soy Paper, Mango Salsa, Micro Cilantro

Spicy Tuna* 6/12

Nori, Spicy Aioli, Scallions

Toro* 7/14

Nori, Takuwan, Scallions

Yellowtail* 7/14

Nori, Yuzu Ponzu, Jalapeño

Unagi 6/12

Nori, Eel Sauce, Katsuo Furikake, Kampyō

Any Two Cut Rolls 14

4pcs each of any two nori wrapped cut rolls

Lobster + Shrimp Tempura 17

4pcs of Lobster cut roll with 4pcs of Shrimp Tempura cut roll on soy paper

Dessert

Mochi 4

*Items are or may contain raw or undercooked ingredients. All fish we serve is raw, with the exception of the lobster, shrimp and eel. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any allergies or dietary restrictions.