

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.*

Omakase *Our signature. 39*

Sunomono Salad
Cucumber, Red Seaweed

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 Koshu

Akami – 1pc
House Soy, Arima Sansho

Sea Bream – 1pc
Ume, Shiso

Salmon Open Hand Roll
Nori, Miso Sauce, Black Sesame

Grand Omakase *Chef's premium selections. 59*

Sunomono Salad
Cucumber, Red Seaweed

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 Koshu

Sea Bream – 1pc
Ume, Shiso

Lobster Open Hand Roll
Soy Paper, Bubu Arare

Tuna Flight – 3pcs
Akami, Chūtoro, Tuna Gunkan

Yellowtail Open Hand Roll
Nori, Yuzu Ponzu, Jalapeño

Light Omakase *Our lighter option. 29*

Sunomono Salad
Cucumber, Red Seaweed

Tuna Sashimi
Yuzu Ponzu, Scallions

Yellowtail – 1pc
Yuzu Ponzu, Fumi Furikake

Salmon – 1pc
House Soy, Black Sesame

Albacore – 1pc
Yuzu Ponzu, Japanese Koshu

Sea Bream – 1pc
Ume, Shiso

Toro Open Hand Roll
Nori, Takuwan, Scallions

Roll Omakase *Signature open hand rolls. 36*

Sunomono Salad
Cucumber, Red Seaweed

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

Lobster Open Hand Roll
Soy Paper, Bubu Arare

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 4

Cucumber, Red Seaweed, Sanbaizu

Tuna Sashimi 9

Yuzu Ponzu, Scallions

Nigiri 2pcs

Albacore 9

Yuzu Ponzu, Japanese Kosho

Chūtoro 17

House Soy, Hasu Negi

Salmon 9

House Soy, Black Sesame

Sea Bream 9

Ume, Shiso

Scallop 9

Wasabi Salt

Akami 9

House Soy, Arima Sansho

Toro Gunkan 10

House Soy, Truffle Aioli, Masago Arare

Yellowtail 9

Yuzu Ponzu, Fumi Furikake

Unagi 9

Eel Sauce, Katsuo Furikake, Kamyō

Tuna Flight – 3pcs 22

Akami, Chūtoro, Toro Gunkan

Rolls Open Hand Roll / Cut Roll 8pcs

Albacore 6/12

Nori, Yuzu Ponzu, Japanese Kosho

Cucumber & Avocado 5/10

Nori, Cucumber, Avocado

Lobster 9/18

Soy Paper, Bubu Arare

Salmon 6/12

Nori, Miso Sauce, Black Sesame

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, Kamyō

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.