



## SMALL PLATES

### EDAMAME

boiled and salted soybeans

6

### PORK BELLY LETTUCE WRAPS

grilled pork belly, slivers of tart granny smith apple, carrots & butter lettuce with a side of hoisin-cilantro glaze

11

### SUSHI DEVILED EGGS\*

truffle & spicy sesame deviled eggs topped with tuna tartare & black tobiko (3 per order)

11

### BRUSSELS SPROUTS

crispy sprouts tossed in a savory pork belly vinaigrette

7

### CHOPSTICK SHRIMP

4 for 9 / 8 for 16

hoisin glazed jumbo shrimp served on chopstick skewers finished with Japanese chimichurri

12

### BEEF TATAKI

5 spice seasoned flat iron steak, lightly seared, sliced thin and served with chili-sesame oil, ponzu sauce and rainbow micro greens

10

### FRIED CALAMARI

fried calamari served with spicy plum dipping sauce

#### A NOTE TO OUR CUSTOMERS:

If you are interested in traditional nigiri, sashimi, salads and rolls, please ask your server. We can accommodate most requests.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

### HOLY SHISHITO PEPPERS

blistered shishito peppers served with sautéed onions, garlic and tossed with an orange-pineapple reduction

7

### SHRIMP WONTONS

shrimp and cream cheese stuffed wonton pouches served crispy, topped with a shrimp and garlic sauce

9

### BEEF & ASPARAGUS MAKI

asparagus rolled in thinly sliced rib eye served with our housemade teriyaki sauce on a sizzling platter

12

### KILLER SCALLOPS

sea scallops sautéed in our special dashi garlic-cream sauce

MKT

### GYOZA

pan-fried dumplings stuffed with seasoned beef

6.5

## SOUPS, SALADS & NOODLES

### SPICY GYOZA SOUP

beef stuffed gyoza dumplings with assorted vegetables and crab stick in a spicy broth

10

### RAMEN SOUP

housemade pork broth served with fresh ramen noodles, pork belly, enoki and shitake mushrooms, kale and a soft poached egg

15

### HOUSE SALAD

mixed greens with our house carrot-mango dressing

3

### SEAWEED SALAD

vibrant tuna, yellowtail, fresh salmon, and crabstick combined with refreshing cucumbers, buttery avocado chunks, cherry tomatoes, smelt roe, green onions & finished with our ponzu sauce

7.5

### RAINBOW SEAFOOD SALAD\*

vibrant tuna, yellowtail, fresh salmon, and crabstick combined with refreshing cucumbers, buttery avocado chunks, cherry tomatoes, smelt roe, green onions & finished with our ponzu sauce

13

### TUNA CEVICHE\*

slices of fresh tuna marinated in lemon and lime juices with green onions, ponzu & sriracha chili sauce

14

### YAKI SOBA CHICKEN

pan-fried soba noodles with vegetables and your choice of chicken, seafood or beef (vegetables only available also)

14 / 16

## SIGNATURE SASHIMIS

### SIMPLE & SPICY HAMACHI\*

pristine slices of yellowtail served with thinly sliced jalapeños, cilantro & housemade ponzu sauce

16

### KALE-N-SALMON SASHIMI\*

fresh salmon sashimi with dashi-fried crispy kale, fresh orange segments, candied walnuts, truffle-ponzu & garlic oil

15

### FOIE DAT\*

red snapper sashimi served with a fig-vanilla reduction topped with seared foie gras, foie gras mousse, lime-jalapeño vinaigrette, macadamia nuts & crispy nori sheets

19

### TUNA RABENDA\*

tuna sashimi served with lavender ponzu, cherry tomato, strawberry, spicy pickled onion, Thai basil & lemon zest

17

### REELED IN\*

chef's selection of whitefish sashimi served with white soy-truffle & sweet yuzu dressing, apple slivers, jalapeño, tomato, strawberry & finished with crispy fried red onion & goat cheese

16

### MANGO SUZU-KE\*

fresh salmon & striped bass sashimi served with mango chutney, apples & mango-jalapeño purée

17

### TUNA NACHOS\*

chunks of tuna mixed with a creamy-garlic jalapeño ponzu, lime juice, chili-sesame oil, sriracha, green onions, smelt roe & sesame seeds served on crispy wonton chips

18

## ROLLS THAT ARE ROLL-N

**GARLIC SALMON ROLL\*** 15  
coconut-tempura shrimp, cream cheese, & avocado rolled in soy paper & topped with snowcrab & fresh salmon which is brushed with grated garlic & olive oil, then lightly seared, topped with ponzu, smelt roe, green onions, and sesame seeds

**HAWAII 5-0 ROLL** 13  
coconut-tempura shrimp & cream cheese rolled with mangos & avocados on the outside

**LSU ROLL\*** 14  
tempura shrimp & cream cheese, rolled with snowcrab, tuna & avocado on the outside then drizzled with eel sauce

**MARGARITA ROLL\*** 15  
tuna, asparagus and snowcrab wrapped in soy paper topped with fresh yellowtail, thin slices of lime, a dash of sea salt & a dot of sriracha served with a side of ponzu sauce

**PURPLE NINJA ROLL\*** 16  
tuna, avocado & cucumbers topped with snowcrab, fresh salmon, tomato & jalapeños, all torched & sprinkled with smoked sea salt, ginger-infused soy & purple pickled onions in soy paper

**CUCUMBER OUTSIDE ROLL\*** 16  
fresh salmon, yellowtail, tuna, snowcrab, avocado & asparagus wrapped in cucumber, served with a creamy dipping sauce on the side/ NO RICE

**RED DRAGON ROLL\*** 15  
spicy tuna with crunchy tempura batter flakes rolled on the inside topped with fresh tuna, spicy mayo, green onions, smelt roe and crunchy tempura flakes on the outside

**SALMON ZEST ROLL\*** 14  
fresh salmon and snowcrab rolled in soybean paper and topped with fresh salmon and fresh grated lemon zest served with spicy-ponzu dipping sauce on the side

**TRIPLE "S" ROLL\*** 18  
spicy tuna, tempura shrimp, cream cheese, and jalapeños on the inside topped with snowcrab, tuna, onion ceviche sauce, green onions, smelt roe & black sesame seeds with jalapeño-eel sauce & spicy mayo

**UPSIDE DOWN ROLL\*** 20  
fresh salmon & snowcrab on the inside topped with fresh tuna then flipped "upside down" on a hot plate & finished with a jalapeño-garlic sauce & tempura flakes

**VOLCANO ROLL** 14  
crabstick and cucumbers on the inside wrapped with avocado then topped with spicy baked salmon & snowcrab, eel sauce, spicy mayo, smelt roe and green onions

**VOODOO QUEEN ROLL\*** 16  
panko-fried salmon, jalapeños, avocado, & snowcrab rolled with spicy tuna, jalapeño-sweet chili mayo, green onions & tempura flakes on the outside

**WAREHOUSE ROLL\*** 10  
tuna, yellowtail, fresh salmon, smelt roe, asparagus & avocado served with a sweet creamy sauce on the side

## ENTRÉES

Please select 2 items from the sides section to accompany your entrée

**SASHIMI ENTRÉE\*** 26  
chef's selection of assorted sashimi

**TERES MAJOR STEAK** 24  
petite shoulder filet grilled to your liking served with a trio of sauces on the side: housemade teriyaki, miso-gorgonzola cream and Japanese chimichurri

**AIRLINE CHICKEN BREAST** 10oz 16 / 20oz 24  
pan-seared chicken breast with drumstick served with a trio of sauces on the side: housemade teriyaki, miso-gorgonzola cream and Japanese chimichurri

## SIDES

**GRILLED ASPARAGUS**

**STEAMED RICE OR CHICKEN RICE**

**HOUSE SALAD**

**MISO/CLEAR SOUP**

**BRUSSELS SPROUTS** Add \$2

**SHISHITO PEPPERS** Add \$2

## SWEETS

**PB & J ROLL** 7  
peanut butter rolled in rice and soy paper, panko crusted and flash fried, set in a pool of honey-infused grape jelly  
Add a scoop of vanilla ice cream for \$2

**TEMPURA CHEESECAKE** 7

**TEMPURA ICE CREAM** 7

**VANILLA ICE CREAM** 4

**MOCHI** 4  
traditional Japanese sweet rice cake wrapper filled with ice cream – ask your server for today's flavor

**FEATURED DESSERT OF THE DAY**  
ask your server about today's selection

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\*Contains raw fish

Prices subject to change. Checks may be split up to 3 ways. Substitutions available if time allows and may be subject to a charge.

### Food timing and order:

Please note that due to the special circumstance that some menu items come from two different locations in the restaurant – our kitchen or sushi bar – that menu items are sent out as they are prepared. This means that small plates or entrees depending on if they are "raw" or "cooked," may arrive at different times. Please consult your server for further explanation if needed.

### Special note to large parties about separate checks:

If you are dining with us and are a part of a group of 10 or more, please note that we are limited on the amount of separate checks that we can offer to the table. Please check with your server at the start of your dining experience to clarify the procedure. Your cooperation is appreciated as this will help expedite service for your table as well as other customers dining at the restaurant at the same time.

