

APPETIZERS

SEA SALT EDAMAME ◊ GF
steamed edamame, sea salt

SPICY GARLIC EDAMAME
steamed edamame, serrano, garlic
*contains pork**

KINOKO MISO SOUP ◊ GF
wild mushrooms, tomato paste,
scallions, tofu, fried tofu skin

KAMPACHI CRUDO * GF
amberjack sashimi, truffle ponzu
daikon radish sprouts

CHU-TORO CRUDO *
semi-fatty tuna sashimi,
ponzu, ikura, serrano,
micro-cilantro

OYSTERS * GF
yuzu kosho mignonette,
cocktail sauce | 6-piece min.

TORO TATAKI * GF
seared toro, ponzu,
crispy garlic, chives, kizami
wasabi

AVOCADO TRUFFLE
CRISPY RICE ◊ GF
cremini mushrooms,
yuzu miso

SPICY TUNA
CRISPY RICE *
serrano chili, avocado
eel sauce, sesame oil

ŌWA SALAD ◊ GF
farmer's market greens,
wafu vinaigrette, sesame
paste, avocado, sesame oil

SHRIMP &
ASPARAGUS
TEMPURA
with scallion miso sauce

SAPPORO SHRIMP
Sapporo beer batter popcorn
shrimp, Gochujang spicy mayo,
sesame oil

MISO BUTTER
EGGPLANT ◊ GF
deep fried, oven-roasted
graffiti eggplant, miso butter
glaze, sesame seeds

NIGIRI & SASHIMI

AKAMI * GF
bluefin tuna, nikiri sauce

TORO * GF
fatty tuna, nikiri sauce
kizami wasabi

CHU-TORO * GF
semi-fatty tuna belly,
nikiri sauce

BINNAGA MAGURO * GF
albacore, ponzu, chives,
daikon sauce

WAGYU * GF
served rare and seared with
yakimiku sauce & yakumi

UNI * GF
sea urchin

KAMPACHI * GF
amberjack, yuzu kosho

HOTATE * GF
scallops, yuzu kosho

SAKE * GF
salmon, lemon zest

SAKE TORO * GF
seared salmon belly,
ground ginger, chives

HAMACHI * GF
yellowtail, ponzu
serrano, micro cilantro

HAMACHI HARA * GF
yellowtail belly, ponzu
serrano, micro cilantro

MARINATED IKURA *
salmon eggs

BOTAN EBI * GF
sweet shrimp, yuzu juice

TORO TAKU * GF
chopped toro, scallions
pickled daikon

TAI * GF
red snapper, lemon zest,
sea salt, yuzu kosho

UNAGI *
freshwater eel, eel sauce

CHEF'S SELECTION

SASHIMI
MORIAWASE *
14 pieces of seasonal sashimi
2 pieces of uni sashimi

TOKUSEN SUSHI
OMAKASE *
7-pieces of seasonal nigiri
+ 1 chef's selection maki

VEGETABLE NIGIRI
PLATTER ◊ GF
shiitake, asparagus, renkon
eggplant + bell pepper nigiri
1 garden roll

TERIYAKI SALMON GF
seared salmon, teriyaki, butter
asparagus, green onions

MISO BLACK COD GF
Alaskan Cod marinated in mirin,
sake and miso paste, served with
a side of sesame-grilled
salt and pepper bok choy

WAGYU RIBEYE * GF
8 oz. of Japanese wagyu ribeye
shiitake + maitake mushrooms
beet purée, radish

◊ = *vegan*
GF = *gluten free*



SIGNATURE MAKI

KINNEY * GF

yellowtail, salmon, spicy tuna
serrano chili, truffle ponzu, avocado
sesame oil, tobiko, micro-cilantro,
sesame seeds
8-pieces

KAISEN *

bluefin tuna, yellowtail, salmon
wasabi tobiko aioli, scallions
cucumber, avocado, chives, bubu
arare, sesame seeds, sesame oil
6-pieces

ŌWA SPICY HOTATE *

yellowtail, seared scallops, garlic
chili sauce, shiso leaf, avocado,
yamagobo, yuzu kosho, sesame seeds,
eel sauce
8-pieces

RIO ◊ GF

roasted bell peppers, avocado,
eggplant, kanpyo, shiitake, asparagus,
cucumber grapes, serrano,
micro-cilantro, sesame seeds

CLASSIC MAKI

CALIFORNIA * GF

blue crab, avocado, cucumber,
sesame seeds
8-pieces

SPICY TUNA * GF

spicy tuna, cucumber, sesame oil,
sesame seeds
8-pieces

SALMON SKIN * GF

sprouts, cucumber, yamagobo,
bonito flakes, sesame seeds

HOSOMAKI

TEKKA MAKI * GF

akami
6-pieces

TORO TAKU * GF

pickled daikon, scallions
6-pieces

KAPPA MAKI ◊ GF

Japanese cucumber
6-pieces

SOUL ROLL *

seared toro, shrimp tempura
spicy tuna, pickled wasabi
sweet and spicy Tamari
sesame oil, sriracha, sesame seeds
8-pieces

TOKYO TIME * GF

crispy rice, snapper, hamachi
shiso leaf, Thai basil
spicy ponzu, shallots, sesame seeds
6-pieces

MAGIC NIGHTSHADES ◊ GF

truffle-grilled eggplant, avocado
shiitake, yamagobo, asparagus
kanpyo, shiso leaf, yakumi
spicy saikyo miso, sesame seeds
8-pieces

WAGYU TRUFFLE GF

wagyu, truffle, cucumber,
shiso leaf, kanpyo, shiitake,
garlic chili sauce, yakiniku,
eel sauce, sesame seeds
8-pieces

LOBSTER *

lobster, salmon, caviar, asparagus
avocado, wasabi tobiko aioli
eel sauce, chives, sesame seeds
8-pieces

TUNA LOVE * GF

avocado, bluefin tuna, spicy tuna
ponzu, asparagus, yamagobo,
sesame oil, micro-cilantro,
sesame seeds

EEL AVOCADO *

broiled freshwater eel, avocado,
eel sauce, sesame seeds
6-pieces

SHRIMP TEMPURA *

spicy mayo, avocado, asparagus,
kaiware, masago, sesame seeds
5-pieces

SOFT SHELL CRAB *

kaiware, avocado, cucumber,
masago, sesame seeds
5-pieces

SALMON AVOCADO * GF

salmon, avocado, sesame seeds
6-pieces

NEGIHAMA * GF

hamachi, scallions
6-pieces

AVOCADO ROLL ◊ GF

avocado
6-pieces