

APPETIZERS

SEA SALT EDAMAME ◊ GF steamed edamame, sea salt	8
SPICY GARLIC EDAMAME steamed edamame, shiso, garlic <i>contains pork*</i>	9
KINOKO MISO SOUP ◊ GF wild mushrooms, tomato paste, scallions, tofu, fried tofu skin	10
ŌWA SALAD ◊ GF farmer's market greens, wafu vinai- grette, sesame paste, radish, avocado, heirloom cherry tomatoes, sesame oil	14
ALBACORE ONION CARPCACCIO seared albacore, ginger, ponzu, topped with finely cut fried onions	28
CHU-TORO CRUDO * semi-fatty tuna sashimi, ponzu, ikura, serrano, micro-cilantro	32
KAMPACHI CRUDO * GF amberjack sashimi, truffle ponzu daikon radish sprouts, grape	26
TORO TATAKI * GF seared toro, ponzu, crispy garlic, chives	32
OYSTERS * GF yuzu kosho mignonette, cocktail sauce <i>6-piece min.</i>	MP
AVOCADO TRUFFLE CRISPY RICE ◊ GF black truffle mushrooms, yuzu miso	14
SPICY TUNA CRISPY RICE * avocado, micro cilantro, serrano, eel sauce, sesame oil	20
FRIED CALAMARI traditionally battered fried calamari, yuzu tartar dipping sauce, lemon	21
SHRIMP & ASPARAGUS TEMPURA with scallion sauce	15
SAPPORO SHRIMP sapporo beer batter popcorn shrimp, gochujang spicy mayo, chives	18
MISO GLAZE EGGPLANT ◊ GF deep fried + oven-roasted graffiti egg- plant, miso glaze, gochujang spicy mayo, sesame seeds	23

NIGIRI & SASHIMI

<i>price per piece</i>	
AKAMI * GF bluefin tuna, nikiri sauce	12
TORO * GF fatty tuna, nikiri sauce kizami wasabi	14
CHU-TORO * GF semi-fatty tuna belly, nikiri sauce	13
BINNAGA MAGURO * GF albacore, ponzu, chives, daikon sauce	10
WAGYU * GF served rare and seared with yakniku sauce & yakumi	16
UNI * GF sea urchin	13
KAMPACHI * GF amberjack, yuzu kosho	7
HOTATE * GF scallops, yuzu kosho	11
SAKE * GF salmon, lemon zest	7
SAKE TORO * GF seared salmon belly, ground ginger, chives	8
HAMACHI * GF yellowtail, ponzu serrano, micro cilantro	7
HAMACHI HARA * GF yellowtail belly, ponzu serrano, micro cilantro	8
MARINATED IKURA * salmon eggs	12
BOTAN EBI * GF sweet shrimp, yuzu juice	12
TORO TAKU * GF chopped toro, scallions pickled daikon	12
TAI * GF red snapper, lemon zest, sea salt, yuzu kosho	13
UNAGI * freshwater eel, eel sauce	8

CHEF'S SELECTION

SASHIMI MORIAWASE * 14 pieces of seasonal sashimi 2 pieces of uni sashimi	110
TOKUSEN SUSHI OMAKASE * 7-pieces of seasonal nigiri + 1 chef's selection hosomaki	82
VEGETABLE NIGIRI PLATTER ◊ GF shiitake, asparagus, avocado eggplant + bell pepper nigiri 1 garden roll	48
CHICKEN KARAAGE deep fried chicken breast, cole slaw, spicy mayo	38
JAPANESE VEGETABLE RISOTTO buckwheat risotto, shiitake mushrooms, asparagus, garlic, sake, miso add seared scallops for +12	31
TERIYAKI SALMON GF seared salmon, teriyaki, heirloom cherry tomatoes grilled asparagus, green onions	42
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	44
WAGYU RIBEYE * GF 10 oz. of Japanese wagyu ribeye, truffle oil, seasonal mushrooms, micro cilantro, blistered heirloom cherry tomatoes	120
SAUTÉED MUSHROOMS GF shiitake mushrooms, shallots, thyme, butter	12
GRILLED ASPARAGUS GF	12
GRILLED EGGPLANT GF	12
◊ = <i>vegan</i> GF = <i>gluten free</i>	



SIGNATURE MAKI

<p>KINNEY * GF 25 yellowtail, salmon, spicy tuna, serrano chili, truffle ponzu, avocado, sesame oil, tobiko, micro-cilantro, sesame seeds <i>8-pieces</i></p> <p>KAISEN * 27 bluefin tuna, yellowtail, salmon, wasabi tobiko aioli, cucumber, avocado, chives, bubu arare, sesame seeds, sesame oil <i>6-pieces</i></p> <p>ŌWA SPICY HOTATE * 31 spicy yellowtail, seared scallops, garlic chili sauce, shiso leaf, avocado, yamagobo, yuzu kosho, sesame seeds, eel sauce <i>8-pieces</i></p> <p>RIO ◊ GF 26 roasted bell peppers, avocado, eggplant, kanpyo, shiitake, asparagus, cucumber grapes, serrano, micro-cilantro, sesame seeds, sweet + spicy sauce <i>8-pieces</i></p>	<p>WAGYU TRUFFLE 42 wagyu, truffle, cucumber, shiso leaf, kanpyo, shiitake, garlic chili sauce, yakiniku, eel sauce, sesame seeds <i>8-pieces</i></p> <p>LOBSTER * 28 lobster, salmon, caviar, asparagus, avocado, wasabi tobiko aioli, eel sauce, chives, sesame seeds <i>8-pieces</i></p> <p>TUNA LOVE * GF 24 avocado, bluefin tuna, spicy tuna, ponzu, asparagus, yamagobo, sesame oil, micro-cilantro, sesame seeds <i>8-pieces</i></p> <p>SOUL ROLL * 42 seared toro, shrimp tempura, spicy tuna, kizami wasabi, sweet + spicy Tamari, sriracha, sesame seeds <i>8-pieces</i></p>	<p>TOKYO TIME * GF 31 crispy rice, snapper, yellowtail, scallions, shiso leaf, Thai basil, spicy ponzu, crispy garlic <i>6-pieces</i></p> <p>MAGIC NIGHTSHADES ◊ GF 26 truffle-grilled eggplant, avocado, shiitake, yamagobo, asparagus, kanpyo, shiso leaf, yakumi, spicy saikyo miso, sesame seeds <i>8-pieces</i></p>
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CLASSIC MAKI

<p>CALIFORNIA * GF 18 blue crab, avocado, cucumber, sesame seeds <i>8-pieces</i></p> <p>SPICY TUNA * GF 18 spicy tuna, cucumber, sesame seeds <i>8-pieces</i></p> <p>SALMON SKIN * GF 18 sprouts, cucumber, yamagobo, bonito flakes, sesame seeds <i>5-pieces</i></p>	<p>EEL AVOCADO * 18 broiled freshwater eel, avocado, eel sauce, sesame seeds <i>6-pieces</i></p> <p>SHRIMP TEMPURA * 23 spicy mayo, avocado, asparagus, kaiware, masago, sesame seeds <i>5-pieces</i></p>	<p>SOFT SHELL CRAB * 23 kaiware, avocado, cucumber, masago, sesame seeds <i>5-pieces</i></p> <p>SALMON AVOCADO * GF 16 salmon, avocado, sesame seeds <i>6-pieces</i></p>
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HOSOMAKI

<p>TEKKA MAKI * GF 13 akami <i>6-pieces</i></p> <p>TORO TAKU * GF 18 pickled daikon, scallions <i>6-pieces</i></p> <p>KAPPA MAKI ◊ GF 9 Japanese cucumber <i>6-pieces</i></p>	<p>NEGIHAMA * GF 10 hamachi, scallions <i>6-pieces</i></p> <p>AVOCADO ROLL ◊ GF 9 avocado <i>6-pieces</i></p>
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◊ Vegan | GF gluten free