

APPETIZERS

SEA SALT EDAMAME ◇ GF	8
steamed edamame, sea salt	
SPICY GARLIC EDAMAME	9
steamed edamame, shiso, garlic	
contains pork*	
KINOKO MISO SOUP ◇ GF	10
wild mushrooms, tomato paste, scallions, tofu, fried tofu skin	
ŌWA SALAD ◇ GF	16
farmer's market greens, wafu vinaigrette, sesame paste, radish, avocado, heirloom cherry tomatoes, sesame oil	
ALBACORE ONION CARPACCIO	28
seared albacore, ginger, ponzu, topped with finely cut fried onions	
CHU-TORO CRUDO *	32
semi-fatty tuna sashimi, ponzu, ikura, serrano, micro-cilantro	
KAMPACHI CRUDO * GF	26
amberjack sashimi, truffle ponzu daikon radish sprouts, grape	
SEABASS CRUDO *	31
branzino served with yuzu soy vinaigrette, olive oil, cucumber, black salt	
contains soy	
TORO TATAKI * GF	32
seared toro, ponzu, crispy garlic, chives	
OYSTERS * GF	MP
yuzu kosho mignonette, cocktail sauce	
6-piece min.	
AVOCADO TRUFFLE CRISPY RICE ◇ GF	18
black truffle mushrooms, yuzu miso	
SPICY TUNA CRISPY RICE *	22
avocado, micro cilantro, serrano, eel sauce, sesame oil	
FRIED CALAMARI	21
traditionally battered fried calamari, yuzu tartar dipping sauce, lemon	
SHRIMP & ASPARAGUS TEMPURA	18
with scallion sauce	
SAPPORO SHRIMP	19
sapporo beer batter popcorn shrimp, gochujang spicy mayo, chives	
MISO GLAZE EGGPLANT ◇ GF	25
deep fried + oven-roasted graffiti eggplant, miso glaze, gochujang spicy mayo, sesame seeds	

NIGIRI & SASHIMI

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

CHEF'S SELECTION

SASHIMI MORIAWASE *	110
14 pieces of seasonal sashimi	
2 pieces of uni sashimi	
TOKUSEN SUSHI OMAKASE *	82
7-pieces of seasonal nigiri + 1 chef's selection hosomaki	
VEGETABLE NIGIRI PLATTER ◇ GF	48
shiitake, asparagus, avocado eggplant + bell pepper nigiri	
1 garden roll	
BRANZINO	38
grilled seabass fillet served with shiso salsa verde + charred lemon	
CHICKEN KARAAGE	38
deep fried chicken breast, cole slaw, spicy mayo	
JAPANESE VEGETABLE RISOTTO	31
buckwheat risotto, shiitake mushrooms, asparagus, garlic, sake, miso	
add seared scallops for +12	
TERIYAKI SALMON GF	42
seared salmon, teriyaki, heirloom cherry tomatoes	
grilled asparagus, green onions	
MISO BLACK COD GF	44
Alaskan Cod marinated in mirin, sake and miso paste, served with a side of sesame-grilled salt and pepper bok choy	
WAGYU RIBEYE * GF	120
10 oz. of Japanese wagyu ribeye, truffle oil, seasonal mushrooms, micro cilantro, blistered	
heirloom cherry tomatoes	
SAUTÉED MUSHROOMS GF	12
shiitake mushrooms, shallots, thyme, butter	
GRILLED ASPARAGUS GF	12
GRILLED EGGPLANT GF	12

◇ = 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	27	WAGYU TRUFFLE wagyu, truffle, cucumber, shiso leaf, kanpyo, shiitake, garlic chili sauce, yakimiku, eel sauce, sesame seeds 8-pieces	42	TOKYO TIME * GF crispy rice, snapper, yellowtail, scallions, shiso leaf, Thai basil, spicy ponzu, crispy garlic 6-pieces	31
KAISEN * bluefin tuna, yellowtail, salmon, wasabi tobiko aioli, cucumber, avocado, chives, bubu arare, sesame seeds, sesame oil 6-pieces	27	LOBSTER * lobster, salmon, caviar, asparagus, avocado, wasabi tobiko aioli, eel sauce, chives, sesame seeds 8-pieces	32	MAGIC NIGHTSHADES ◇ GF truffle-grilled eggplant, avocado, shiitake, yamagobo, asparagus, kanpyo, shiso leaf, yakumi, spicy saikyo miso, sesame seeds 8-pieces	26
ŌWA SPICY HOTATE * spicy yellowtail, seared scallops, garlic chili sauce, shiso leaf, avocado, yamagobo, yuzu kosho, sesame seeds, eel sauce 8-pieces	31	TUNA LOVE * GF avocado, bluefin tuna, spicy tuna, ponzu, asparagus, yamagobo, sesame oil, micro-cilantro, sesame seeds 8-pieces	28		
RIO ◇ GF roasted bell peppers, avocado, eggplant, kanpyo, shiitake, asparagus, cucumber grapes, serrano, micro-cilantro, sesame seeds, sweet + spicy sauce 8-pieces	26	SOUL ROLL * seared toro, shrimp tempura, spicy tuna, kizami wasabi, sweet + spicy Tamari, sriracha, sesame seeds 8-pieces	42		

CLASSIC MAKI

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

HOSOMAKI

TEKKAMAKI * GF akami 6-pieces	13	NEGIHAMA * GF hamachi, scallions 6-pieces	10
TORO TAKU * GF pickled daikon, scallions 6-pieces	18	AVOCADO ROLL ◇ GF avocado 6-pieces	9
KAPPA MAKI ◇ GF Japanese cucumber 6-pieces	9		

◇ Vegan | GF gluten free