◊ = *vegan*
GF = *gluten free*

APPETIZERS

SEA SALT EDAMAME ◊ GF
steamed edamame, sea salt

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

KINOKO MISO SOUP ◊ GF
wild mushrooms, tomato paste,
scallions, tofu, fried tofu skin
add soba noodle $6

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

ALBACORE ONION CARPCACCIO * GF
seared albacore, ginger, ponzu,
topped with finely cut fried onions

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

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

SEABASS CRUDO *
branzino served with yuzu soy vinaigrette,
olive oil, cucumber

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

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

AVOCADO TRUFFLE CRISPY RICE ◊ GF
black truffle mushrooms, yuzu miso

SPICY TUNA CRISPY RICE *
avocado, micro cilantro, serrano,
eel sauce, sesame oil
GF OPTION AVAILABLE

FRIED CALAMARI
traditionally battered fried calamari,
yuzu tartar dipping sauce, lemon

SHRIMP & ASPARAGUS TEMPURA
with spicy scallion sauce, sesame oil

SAPPORO SHRIMP
Sapporo beer battered popcorn shrimp,
gochujang spicy mayo, chives

MISO GLAZED EGGPLANT ◊ GF
deep fried + oven-roasted graffiti eggplant,
miso glaze, gochujang spicy mayo, sesame seeds

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CHEF'S SELECTION

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

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

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

BRANZINO GF
grilled seabass fillet served with
shiso salsa verde + charred lemon

CHICKEN KARAAGE
deep fried chicken breast, cole slaw, spicy mayo

JAPANESE VEGETABLE RISOTTO GF
buckwheat risotto, shiitake mushrooms,
asparagus, garlic, sake, miso
◊ vegan option available
add seared scallops for +12

TERIYAKI SALMON GF
seared salmon, teriyaki,heirloom cherry tomatoes
grilled 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
10 oz. of Japanese wagyu ribeye, truffle oil,
seasonal mushrooms, micro cilantro,
blistered heirloom cherry tomatoes

DRY-AGED WEEKLY SELECTION
house dry-aged meat and fish -
rotated weekly based on seasonality

SOBA TOKUBETSU
chef's selections - ask your server

SAUTÉED MUSHROOMS GF
shiitake mushrooms, shallots,
thyme, butter

GRILLED ASPARAGUS ◊ GF

GRILLED EGGPLANT ◊ GF

CLASSIC MAKI

CALIFORNIA * GF
blue crab, avocado,
cucumber, sesame seeds
8-pieces

SPICY TUNA * GF
spicy tuna, cucumber, sesame seeds
8-pieces

SALMON SKIN * GF
sprouts, cucumber, yamagobo,
bonito flakes, sesame seeds
5-pieces

EEL AVOCADO *
broiled freshwater eel, avocado,
eel sauce, sesame seeds
6-pieces | **GF OPTION AVAILABLE**

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

HOSOMAKI

TEKKA MAKI * GF
akami, sesame seeds
6-pieces

TORO TAKU * GF
pickled daikon, scallions, sesame seeds
6-pieces

KAPPA MAKI ◊ GF
Japanese cucumber, sesame seeds
6-pieces

NEGIHAMA * GF
hamachi, scallions, sesame seeds
6-pieces

AVOCADO ROLL ◊ GF
avocado, sesame seeds
6-pieces

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SIGNATURE MAKI

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

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

ŌWA SPICY HOTATE *
spicy 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, sweet + spicy sauce
8-pieces

WAGYU TRUFFLE*
wagyu, truffle, cucumber, shiso leaf, kanpyo, shiitake, garlic chili sauce, yakiniku, eel sauce, sesame seeds
8-pieces | GF OPTION AVAILABLE

LOBSTER *
lobster, salmon, caviar, asparagus, avocado, wasabi tobiko aioli, eel sauce, chives, sesame seeds
8-pieces | GF OPTION AVAILABLE

TUNA LOVE * GF
avocado, bluefin tuna, spicy tuna, ponzu, asparagus, yamagobo, sesame oil, micro-cilantro, sesame seeds
8-pieces

SOUL ROLL *
seared toro, shrimp tempura, spicy tuna, kizami wasabi, sweet + spicy Tamari, sriracha, sesame seeds
8-pieces

TOKYO TIME * GF
crispy rice, snapper, yellowtail, scallions, shiso leaf, Thai basil, spicy ponzu, crispy garlic
6-pieces

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

SAMURAI CRUNCHY ROLL *
shrimp tempura, avocado, spicy tuna, eel sauce, green onion
8-pieces

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NIGIRI & SASHIMI

price per piece

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 radish

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

UNI * GF
sea urchin

SUZUKI* GF
seabass

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
GF OPTION AVAILABLE

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