

small plates

- Whole Grilled Calamari** w/ spicy pepper aioli 13
- Hamachi Serrano Sashimi** yellowtail w/ thinly sliced serrano peppers & sesame soy 14
- Fried “salt & pepper” Chicken Karaage** all-natural chicken breast w/ spicy garlic aioli 9
- Grilled Short Ribs** w/Japanese pickles 14
- Hamachi Kama** grilled yellowtail collar w/ ponzu 13
- Crispy Fried Brussel Sprouts** shichimi pepper, lemon, yuzu aioli 9
- Tuna “bori bori” Cakes** spicy tuna on crispy rice cakes 15

starters

- Wakame Salad** seaweed 7
- Miso Soup** tofu, seaweed, scallion 4

edamames

- Edamame** boiled soybeans, shio sea salt 5
- Chili & Garlic** sautéed w/red chili, garlic 7
- Black Truffle** sauteed w/black truffle sesame 8

aburi style nigiri

Our chefs lightly flame sear each piece with a blow torch to bring out the natural oils and flavor.
(Chef's say NO soy sauce please)
two piece per order

- Sake Toro** black truffle salt 12
- Sake** jalapeno, scallion, saikyo miso 11
- Scallop** spicy aioli, pickled wasabi 12
- Blue Fin Toro** aged soy, fried onion 16
- Hamachi Toro** daikon oroshi, pickled wasabi 12
- Albacore Toro** scallion, ponzu, fried onions 12

** Ask your server for our non- contact ordering/ transaction option.

nigiri & sashimi

Nigiri 2pc/ Sashimi 3pc/5pc

O-Toro blue fin belly 15/21/35

Maguro tuna 8/11/15

Shiro Maguro albacore tuna 8/11/15

Shiro Toro albacore belly 10/14/19

Inari stuffed tofu 4

Sake Toro salmon belly 10/14/19

Sake Atlantic salmon 8/11/15

Unagi fresh water eel 8/11/15

Walu escolar 7/10/15

Uni sea urchin, Santa Barbara 15

Hamachi yellowtail (jpn) 8/11/15

Hamachi Toro yellowtail belly 10/14/19

Kani crab legs 8

Amaebi sweet shrimp w/ fried heads 8

Hotate Hokkaido sea scallop (jpn) 9/12/18

Mixed Sashimi

8 slices of tuna, yellowtail, salmon & albacore 24

20 slices of today's fresh fish selected by the chef 44

8 slices of toro; blue fin, yellowtail, albacore
& salmon belly 38

Omakase Nigiri

8 piece chef's choice 35

4 piece toro; one each; blue fin, yellowtail, salmon, albacore belly 22

rolls

Shrimp Tempura 10

avocado, cucumber, tobiko,
kaiware w/ spicy aioli

Sake Avocado 9

salmon, avocado, sesame

Hamachi Lime 10

yellowtail, jalapeno, lime zest, cilantro,
tobiko

Crunchy Ace Wasabi 10

crab, eel, macadamia nuts,
wasabi tobiko

California 10

snow crab, avocado, tobiko

Rock & Roll 10

grilled eel, avocado, cucumber

Avocado 8

avocado

Spicy Tuna 12

tuna, cucumber
add crispy potato bits +1

Maui 10

tuna, avocado, macadamia nuts

Steiner 11

Shrimp tempura, unagi, avocado,
cucumber

Kappa 6

cucumber

49er 10

yellowtail, scallion, tobiko

signature rolls

"Bring It On" Sampler four of our favorite rolls: 2Pac/ Rocket Man/ Shinjuku/ Three Amigos 65

2Pac spicy tuna, shrimp tempura, topped w/ layers of salmon, shaved sweet onions, scallion, sesame ponzu 18

Back in Black snow crab, scallops, tobiko, scallion, spicy aioli, w/ salmon, avocado, black tobiko 17

Sugoi spicy tuna, shrimp tempura, avocado, cucumber rolled with tempura flakes, soy glaze 14

Ozzy shrimp tempura, topped w/ crab, avocado, jalapeno, tobiko spicy aioli 17

U2 shrimp tempura topped w/ spicy tuna, avocado, tobiko 16

Shinjuku freshwater eel, avocado, topped w/ spicy crab, salmon, tuna, avocado 18

Hokkaido shrimp tempura topped w/ Hokkaido scallop, crab, smashed avocado, cilantro, crispy potato bits, tobiko 16

Sake Kirota salmon, crab, avocado, ginger, shiso wrapped with daikon (no rice) 15

Rocket Man snow crab, tempura shrimp topped w/ seared hamachi, jalapeno, spicy aioli 18

Victoria's Secret tempura albacore, snow crab, cilantro, jalapeno, lime tobiko topped w/ layers of tuna, spicy aioli 17

Flying Kamikaze spicy tuna, asparagus, topped w/ albacore, scallion, garlic ponzu 17

Three Amigos tuna, yellowtail, eel, cucumber, avocado, wasabi tobiko, soy glaze 14

Marley's Mango Lobster Maine lobster, mango, cilantro, macadamia nuts w/ spicy aioli 14

Rainbow California roll topped w/ layers of assorted fish 15

Spider crispy soft-shell crab, avocado, tobiko, lettuce 12

Sake Kale salmon, avocado, tobiko, crispy kale, w/ soybean paper 11

Post Malone tuna, yellowtail, asparagus topped w/ avocado & crispy garlic 17

Veggie tempura asparagus, wakame topped w/ avocado 14

hand rolls

Toro Uni chopped blue fin toro, uni, & ikura 13

Baked Crab snow crab, crispy potato bits, sesame, spicy aioli rolled w/ soybean paper 9

wine

GL | BTL

white

Sauvignon Blanc, Ousterhout, Alexander Valley

aromatics of crisp honeydew melon, ruby grapefruit, dry, crisp

12 | 48

Pinot Grigio, Candoni, Italy

aromatics of melon, pears and pineapple w/ delicate flavors of lemon & figs

11 | 44

Chardonnay, Rutherford Hill, Napa

full bodied, subtle toasted oak notes, smooth hints of pineapple and stone fruit

12 | 48

Chardonnay, Rombauer, Carneros

aromatics of bright citrus and melon layered w/ spice, vanilla and a touch of butter, vibrant, creamy, rich palate

17 | 70

Verdejo, Arindo, Spain

sharp, clean w/ lemon and lime notes

11 | 44

red

Pinot Noir, Duckhorn Decoy, Sonoma

blends of ripe cherry fruit combined with notes of mushrooms and forest floor, savory and complex

13 | 52

Cabernet Sauvignon, Simi, Alexander Valley

black fruits, smooth tannins, soft spice, velvety finish

13 | 52

Red Blend, Prisoner, Oakville

zinfandel blend, full bodied, aromas of bing cherries, dark chocolate, cloves

86

Garnacha, Laya, Spain

aromas of black fruits, licorice, espresso and pepper, savory, rich

11 | 44

Rose, Le Vieille Ferme

aromas of raspberries; lavender, bright freshness

11 | 44

Beverages

Coke, Diet Coke, Sprite 3

Pellegrino 4

La Croix Water 3

sake

5oz | 11oz | BTL

nigori

Ozeki (1.5L) unfiltered, creamy, sweet 11 | 21 | 65

Sayuri "little lily" (300ml) floral, creamy, velvety 17

fruity

Gasanyu "February" (720ml) daiginjo 60

Dassai 50 "otter festival" (300ml) junmai daiginjo 25

smooth & silky

Onikoroshi "4 eyed devil" (1.8l) honjozo 12 | 25 | 105

Ryujin "dragon god" (720ml) junmai daigino 13 | 27 | 48

dry, full-bodied & fragrant

Kamotsuru "Tokubetsu" (720ml) daiginjo 13 | 27 | 48

Kikusui (720ml) junmai 16 | 32 | 58

Harushika "spring deer" (720ml) junmai 13 | 27 | 50

Denshin "yuki" (720ml) junmai 55

reserved bottles

Ken "the sword" (720ml) daiginjo-dry, full-bodied, sassy, fragrant, elegant 105

warm sake

Ozeki junmai- robust, full-bodied 10

beer

Fort Point KSA (12oz) can 7

Sapporo (21 oz) can reserve 11

Kirin (12oz) can 6

Kirin (25 oz.) can 11

Lagunitas Sumpin' Ale (12oz) can 7

Trumer Pils (12oz) can 6

Asahi (24oz) can 11