

SMALL PLATES

CRISPY TUNA RICE

crispy rice, spicy tuna, pickled daikon, jalapeño, battera kombu 21

SHISHITOS

blistered with yuzu vinaigrette, crispy shallots, sesame 11

GYOZA

smoked soy dipping sauce, scallions, toasted sesame oil 21

SUNOMONO

cucumber salad, soy vinaigrette, wakami, shiso, sesame, cilantro 13

SHINSHIN SALAD

gem lettuce, spiced walnut pesto, spiced walnuts, edamame jalapeño yogurt, tenkasu 13

MILK TOAST

wagyu, amazake butter, caviar, crispy shallots 20

TSUKEMONO (pickled things)

an assortment of house made Japanese pickles 12

HOTATE CEVICHE

yuzu vinaigrette, micro cilantro, cucumber, takuan, scallion, chili crème fraîche, wonton chips 27

BAO BUN

pork belly, tsukemono carrot, cucumber, cilantro 6

**Consuming raw or undercooked meats, poultry, seafood, shell sh, or eggs may increase your risk of foodborne illness.*

WARMING

TONKATSU RAMEN

Pork Belly, Beni Shoga, Ajitama Egg, Negi, Sambal, Nori, Furikake 26

MUSHROOM RAMEN

Sautéed Oyster & Shittakes, Goma-ae, Ajitama Egg, Nori, Pakkyo 26

SAVORY CONGEE

Tskukemono Carrot, Negi, Cucumber, Kimchi, Togarashi, Eel Sauce, Chili Oil, Ground Sesame - With Choice of: Pork belly 15 - Duck Confit 17



CHEF'S TABLE

Chef's Table for 1-2ppl \$150

1 Maki, 1 Tsukemono Plate, 4 Nigiri, 1 Signature Sashimi, 2 Small Plates, 2 Hand Rolls, 1 Dessert

Chef's Table for 2-4ppl \$265

2 Maki, 1 Tsukemono Plate, 8 Nigiri, 2 Signature Sashimi, 3 Small Plates, 8 Hand Rolls, 2 Desserts

Chef's Choice (only available at sushi bar) \$100

1 Maki, 6pc Nigiri, 1 Small plate, 1 Signature Sashimi, 1 Dessert

NIGIRI/SASHIMI

Akami 11
Sake 7
Walu 10
Kanpachi 8
Uni (nigiri only) 11
Unagi 8
Shiomi MKT

SIGNATURE NIGIRI

Akami - kizame, crème fraîche, chive 13
Sake - strawberry umeboshi, lemon zest, chive 9
Walu - cured kombu, wasabi fume furikake 12
Kanpachi - pickled negi 10
Uni - furikake, fresh wasabi, shiso 14
Unagi - bone marrow, jalapeño, chives 12
Wagyu - black garlic shiokoji, chive, caviar 16

MAKI

SAKURA

tuna, tsukemono carrot, grilled asparagus, big eye ahi, black salt, nori tonnato, shoyu 31

HARUKAZE

salmon, scallion, chili aioli, yuzu tobiko 26

SAMURAI

kanpachi, cucumber, scallion, takuan, togarashi, eel sauce, ground sesame 26

HOKKAIDO

snow crab, tenkasu, tsukemono bamboo shoots, hollandaise, caviar, chive 32

HAND ROLL

KANPACHI

black garlic, meyer lemon supremes, micro cilantro 10

AKAMI

avocado mousse, fried shallots, togarashi 12

ONO

shio koji, fresh wasabi 9

SAKE

strawberry umeboshi purée, lemon zest, chive 9



SIGNATURE SASHIMI

Akami - caviar, truffled shoyu, lime zest, fried shallots 30

COCKTAILS

UMESHU TONIC

Ume Plum Sake,
Verjus Blanc, Tonic Water,
Rhubarb Bitters 17

SHE SO Haku Vodka, Shiso
Mint, Japanese Melon, Soda
20

LYCHEE MARTINI Roku Gin,
House Lychee Cordial, Nigori
Sake, Peychaud's 20

EDO OLD FASHION

Genmaicha Infused Suntory Toki,
Demerara, Angostura Bitters 17

MOCKTAILS

SPICED PASSIONFRUIT LEMONADE ,
Spiced Passionfruit, Lemonade, Soda 9

SHE SO MELLOW

Shiso Mint, Lime Juice, Ginger Beer 9

SAKE

Momokawa "Silver"	15/56
Kaze No More 'Wind of the Woods'	80
Doburoku Heiwa Ichi No Daku	94
Heiwa Shuzu Kid Daiginjo	94
Heiwa Muryozan Junmai Ginjo	200
Akabu Junmai Daiginjo	220
Soma No Tengu 'Forest Spirit'	230
Yamahai Nama Genshu Minato 'Harbor'	250
Ohmine 2 Grain	340

WINE

Segura Viudas Brut Cava , Spain	15/56
Belle Glos Rosé , California	17/64
Chartron et Trébuchet Chardonnay , France	18/68
La Cappucina Pinot Grigio , Italy	16/60
Martin Codax Albariño , Spain	15/56
Cascina Val del Prete Arneis , Italy	18/68
Purple Hands Pinot Noir , Oregon	22/84
William Knuttel Cabernet Sauvignon , California	22/84
Château Pesquié Grenache/Syrah , France	17/64

BEER

Sapporo 22oz 10
Family Vacation 7
Upslope Japanese Rice Lager 6
Roadhouse Wilson IPA 8
Best Day Kolsch N/A
Athletic Golden Ale N/A

MINERAL WATER

Aqua Panna 10
San Pelligrino 10

DESSERT

SESAME ICE CREAM

Miso Butterscotch,
Sesame Tuile 9

Nama Chocolate 10

UBE PANNA COTTA

Blood Orange, Shiso,
Lemon Zest 12