

Maki / hand roll

YELLOWTAIL SCALLION	9	7	Toro scallion	15	13
yellowtail PEPPER	9	7	SOFTSHELL CRAB	14	
KURO CALIFORNIA	11	8	kuro maki	15	
SHRIMP TEMPURA	11	8	HOUSE VEGETABLE	7	5
SPICY TUNA	11	8	AVOCADO CUCUMBER	7	5
Spicy Salmon	10	7	UME SHISO	7	5
tuna avocado	11	8	uni shiso		11
salmon avocado	10	8	ikura		8
EEL CUCUMBER	11	8			

zensai

KURO EDAMAME black edamame, sea salt	6	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	14
SHISHITO BONITO parmesan, soy, bonito flakes	6	CUCUMBER SUNOMONO wakame seaweed, togarashi chili, tosazu jelly	8
crispy BRUSSELS SPROUTS pears, chives, soy-honey	6	TUNA CRISPY RICE spicy tuna, caviar	15

chefs choice sashimi omakase 45

16 pc

SUSHI / SASHIMI (1 PC)

Akami TUNA	4	ike hotate LIVE SCALLOP	MP
CHU toro Rich tuna belly	6	hotate HOKKAIDO SCALLOP	4
OTORO Richer tuna Belly	8	MIRUGAI geoduck clam	6
sake SALMON	4	TAKO octopus	4
umi masa Ocean Trout	4	EBI shrimp	3
HAMACHI yellowtail	5	BOTAN EBI spot prawn	5
KANPACHI amberjack	5	kani KING CRAB	6
madai SEABREAM	5	UNI sea urchin	7
KINME-DAI alfonsino	6	Japanese uni sea urchin	9
hirame FLUKE	4	IKURA salmon roe	4
Bronzini seabass	4	TOBIKO flying fish roe	3
Aji jack mackerel	5	TAMAGO sweet omelette	3
saba mackerel	5	Unagi fresh water eel	4
shima aji stripe jack	5	anago saltwater eel	4

CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	15	SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	17
bronzini sashimi myoga, ume, kombu gel	17	TUNA TATAKI creamy avocado, lime soy, miso bagna cauda	19
OYSTERS kombu mignonette	17	toro TARTAR vegetable crudité, nori tsukudani, lime soy	21
HAMACHI PEPPER SASHIMI cucumber daikon salsa, cilantro, jalapeno ponzu	19		

SALAD

GREEN GODDESS heirloom tomato, crispy noodle, shiso dressing	13	MUSHROOM KATSUO sauteed mushrooms, arugula, tosazu dressing	14
NIWA local greens, baby vegetables, kuro dressing	10	Hearts of palm arugula, herbs, sherry vinaigrette	14
udon cold udon, shrimp, kale, goma dressing	13		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A suggested gratuity of 18% will be added to parties of 8 or more

TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle vinaigrette	13	CORN KAKIAGE furikake, ichimi spice	11
SHRIMP key lime, garlic aioli	17	SEASONAL VEGETABLES mixed vegetables, carrot salt	11
CLAMS japanese 12-spice, nori aioli	12	SCALLOP spiced edamame, yuzu kosho yogurt	16
king crab okinawan potato, espelette pepper	23	Lobster maitake mushrooms, lemon aioli	23
chicken kara-age cucumber, daikon, togarashi, garlic aoli	12	softshell crab shiso, ponzu, lemon	12

ROBATA CHARCOAL GRILL (2PC)

CHICKEN MOMO yuzu kosho, olive oil	8	BEEF Shishito tenderloin, ichimi jus	10
Seabass Nori bonito flakes, roasted garlic aioli	10	BEEF NEGIMA ribeye, scallions, yakitori	12
shrimp shiso, shallots, champagne vinegar aioli	10	Wagyu sesame, nori, yakitori	18
AVOCADO (1 pc) carrot, ginger, wasabi-lime gel	5	Pork belly berkshire pork, scallions, ginger, miso glaze	11
CORN "MEKISHIKO" parmesan, ichimi spice, roasted garlic aioli	9		

JAPANESE WAGYU BEEF 22/per ounce
HOT STONE ISHIYAKI / JAPANESE CHARCOAL GRILL
(3 ounce minimum)

SOUP

MISO scallions, tofu, wakame	4	CHAWAN MUSHI shrimp, chicken, shiitake, steamed savory custard	7
SPICY SEAFOOD mushrooms, shrimp, scallops, dashi broth	9		

Sea

snapper nitsuke root vegetables, soy-dashi broth	21	CHILEAN SEABASS MISO pickled daikon, tamamiso	29
SALMON karé seasonal vegetables, cauliflower, japanese curry	23	halibut CARTOCCIO root vegetables, ginger salsa, kimizu	31
lobster shiso shell roasted, shiso kimizu	41		

LAND

KOJI LAMB curry carrots, tofu yogurt, blueberry jus	31	CHICKEN AMADARE broccolini, yuzu kosho-amadare sauce	23
TENDERLOIN sunchoke spuma, chips, shiso-jus	36	RIBEYE MISO pinenut miso, grilled asparagus, shiso dressing	41
Wagyu Donburi braised shortrib, onsen tamago, jus	21	shortrib shiso, goma soy jus	28

Chefs choice sushi omakase 45
(1 ROLL, 12PC)

KURO NIGIRI (2 PC)

TUNA truffle tofu	10	SEARED SALMON chive, onion sauce	10
SEARED HAMACHI cilantro, jalapeno ponzu	11	king crab yuzu miso, kizami yuzu	13
seared SCALLOP red yuzu kosho	10	madai tsukudani nori, kombu	11
Kanpachi cucumber, shio kombu	11	oTORO momiji oroshi, ponzu	17
house smoked trout shiso, yuzu kosho aioli	10	WAGYU sukiyaki onion, shichimi	15