

MAKI / HAND ROLL

YELLOWTAIL SCALLION	9	7	TUNA ROLL	9	8
YELLOWTAIL PEPPER	9	7	TORO SCALLION	15	13
KURO CALIFORNIA	11	8	SOFTSHELL CRAB	14	
SHRIMP TEMPURA	11	8	KURO MAKI	15	
SPICY TUNA	11	8	HOUSE VEGETABLE	7	5
SPICY SALMON	10	7	AVOCADO CUCUMBER	7	5
TUNA AVOCADO	11	8	UNI SHISO		18
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	16
SHISHITO BONITO parmesan, soy, bonito flakes	7	CUCUMBER SUNOMONO wakame seaweed, togarashi chili, tosazu jelly	8
CRISPY BRUSSELS SPROUTS pears, chives, soy-honey	6	TUNA CRISPY RICE spicy tuna, caviar	16

CHEFS CHOICE SASHIMI OMAKASE 58/ 80/ 118

16 PC

SUSHI / SASHIMI (1 PC)

AKAMI TUNA	4	IKE HOTATE LIVE SCALLOP	MP
CHU TORO RICH TUNA BELLY	8	HOTATE HOKKAIDO SCALLOP	4
OTORO RICHER TUNA BELLY	10	MIRUGAI GEODUCK CLAM	8
SAKE SALMON	5	TAKO OCTOPUS	4
HAMACHI YELLOWTAIL	5	EBI SHRIMP	3
KANPACHI AMBERJACK	6	BOTAN EBI SPOT PRAWN	7
MADAI SEABREAM	6	KANI KING CRAB	8
KINME-DAI ALFONSINO	8	UNI SEA URCHIN	8
HIRAME FLUKE	4	JAPANESE UNI SEA URCHIN	12
BRONZINI SEABASS	4	IKURA SALMON ROE	4
AJI JACK MACAREL	6	TOBIKO FLYING FISH ROE	3
SABA MACKEREL	5	TAMAGO SWEET OMELETTE	3
SHIMA AJI STRIPE JACK	7	UNAGI FRESH WATER EEL	5
WILD HAMACHI BURI	8		

CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	16	SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	17
OYSTERS kombu mignonette	18	TUNA TATAKI creamy avocado, lime soy, miso bagna cauda	19
HAMACHI PEPPER SASHIMI cucumber daikon salsa, cilantro, jalapeno ponzu	19	TORO TARTAR vegetable crudité, nori tsukudani, lime soy	21

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		

TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle vinaigrette	14	CORN KAKIAGE furikake, ichimi spice	12
SHRIMP key lime, garlic aioli	17	SEASONAL VEGETABLES mixed vegetables, carrot salt	12
KING CRAB okinawan potato, espelette pepper	24	SCALLOP spiced edamame, yuzu kosho yogurt	17
CHICKEN KARA-AGE cucumber, daikon, togarashi, garlic aoli	12	LOBSTER maitake mushrooms, lemon aioli	25
SOFTSHELL CRAB asparagus, citrus preserves	16		

ROBATA CHARCOAL GRILL (2PC)

CHICKEN MOMO yuzu kosho, olive oil	8	BEEF SHISHITO tenderloin, ichimi jus	11
SEABASS NORI bonito flakes, roasted garlic aioli	10	BEEF NEGIMA ribeye, scallions, yakitori	14
SHRIMP shiso, shallots, champagne vinegar aioli	11	WAGYU sesame, nori, yakitori	18
AVOCADO (1 pc) carrot, ginger, wasabi-lime gel	6	PORK BELLY berkshire pork, scallions, ginger, miso glaze	10
CORN "MEKISHIKO" parmesan, ichimi spice, roasted garlic aioli	9		

JAPANESE WAGYU BEEF 24/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	32
SALMON KARÉ seasonal vegetables, cauliflower, japanese curry	23	HALIBUT CARTOCCIO root vegetables, ginger salsa, kimizu	32

LAND

TENDERLOIN sunchoke spuma, chips, shiso-jus	38	CHICKEN AMADARE broccolini, yuzu kosho-amadare sauce	24
WAGYU DONBURI braised shortrib, onsen tamago, jus	22	RIBEYE MISO pinenut miso, grilled asparagus, shiso dressing	45
SHORTTRIB shiso, togarashi, soy jus	36		

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(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	15
SEARED SCALLOP red yuzu kosho	10	OTORO momiji oroshi, ponzu	17
HOUSE SMOKED TROUT shiso, yuzu kosho aioli	10	WAGYU sukiyaki onion, shichimi	18