

GLUTEN FRIENDLY

STARTER

ISHIYAKI HOT STONE BEEF 16
COOK ON A HOT STONE AT YOUR TABLE
20Z PREMIUM SHORT RIB, PINK SALT,
SESAME OIL, SESAME SEED, PONZU, SCALLION
+9 ADD MORE BEEF

EDAMAME 6 **VEG**
STEAMED SOY BEAN WITH SEA SALT

TATAKI TUNA OR BEEF 15.5 **RAW**
SEARED, SCALLION, GARLIC CHIP,
PONZU, SESAME SEED, GRATED RADISH
+5 SUB FOR AHI TUNA

NEW STYLE SASHIMI 16 **RAW**
2PCS SALMON, 2PCS TUNA,
1PC SOCKEYE SALMON, SESAME OIL PONZU,
TOMATO, SEARED WITH HOT YUZU OLIVE OIL

STEAMED RICE 3.5 **VEG**
WITH SESAME SEED

MISO SOUP 3.5
TOFU, SCALLION, HOUSE MADE DASHI
+0.5 SPICY

YELLOWTAIL JALAPENO 14.5 **RAW** **SPICY**
6PCS, TOBIKO, PONZU

SUNOMONO 6 **VEG**
COLD AND SWEET VINAIGRETTE GLASS NOODLE SALAD
+1 ADD SHRIMP

RICE BOWL

MISO BLACK COD 29.5
GRILLED HOUSE MARINATED BLACK COD
SERVED WITH SALAD AND RICE
MAY CONTAIN FISH BONES

SABA SHIOYAKI 16.5
GRILLED HOUSE MARINATED MACKEREL
SERVED WITH SALAD AND RICE
MAY CONTAIN FISH BONES

GRILLED SQUID 19.5 **RAW** **SPICY**
TOPPED WITH FLYING FISH ROE, SHICHIMI,
SCALLION, SPICY MAYO
SERVED WITH SALAD AND RICE

BARA CHIRASHI 22.5 **RAW**
ASSORTED CUBE CUT SASHIMI, AVOCADO,
CUCUMBER, MUSHROOM, EGG OMELETTE,
SESAME SEED, GINGER, SEAWEED

NIGIRI & SASHIMI

**ALL NIGIRI AND SASHIMI ARE GLUTEN
FREE EXCEPT FOR SALMON ROE,
MACKEREL AND BBQ EEL**