

GLUTEN FRIENDLY

STARTER

ISHIYAKI HOT STONE BEEF 17.5

COOK ON A HOT STONE AT YOUR TABLE
2OZ PREMIUM SHORT RIB, PINK SALT, SHICHIMI,
SESAME OIL, SESAME SEED, PONZU, SCALLION
+9 ADD MORE BEEF

EDAMAME 7 **VEG**

STEAMED SOY BEAN WITH SEA SALT

TATAKI TUNA OR BEEF 15.5 **RAW**

SEARED, SCALLION, GARLIC CHIP, SALAD, CUCUMBER,
TOMATO, 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, SALAD
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 15 **RAW SPICY**

6PCS YELLOWTAIL SASHIMI, TOBIKO, JALAPENO, PONZU

SUNOMONO 6 **VEG**

COLD AND SWEET VINAIGRETTE GLASS NOODLE SALAD
CUCUMBER, CARROT, TOMATO, LEMON

+1 ADD SHRIMP

+1 ADD AVOCADO

GRILL

SERVED WITH RICE AND SALAD

MISO BLACK COD 29.5

GRILLED HOUSE MARINATED BLACK COD
MAY CONTAIN FISH BONES

SABA SHIOYAKI 17.5

GRILLED HOUSE MARINATED MACKEREL
MAY CONTAIN FISH BONES

GRILLED SQUID 21.5 **RAW SPICY**

TOPPED WITH FLYING FISH ROE, SHICHIMI,
SCALLION, SPICY MAYO

RIBEYE STEAK 39.5

8OZ AAA, PINK SALT, SESAME OIL,
SCALLION, SESAME SEED

RICE BOWL

BARA CHIRASHI 24 **RAW**

ASSORTED CUBE CUT SASHIMI, AVOCADO,
SHRIMP, CUCUMBER, IKURA, TOBIKO,
SESAME SEED, GINGER, SEAWEED, SUSHI
RICE

NIGIRI & SASHIMI

ALL NIGIRI AND SASHIMI ARE
GLUTEN FREE EXCEPT FOR
MACKEREL, INARI,
TAMAGO AND BBQ EEL