

# STARTER

**VEG** JAPANESE PICKLES 8.5  
Pickled eggplant, radish, plum, sesame seed

ISHIYAKI HOT STONE BEEF 17.5  
Cook on a hot stone at your table  
2oz premium short rib, yakiniku sauce,  
pink salt, sesame seed, sesame oil, ponzu  
**+9 add more beef**

GYOZA 9  
5pcs pan fried pork dumpling, sesame oil, scallion,  
gyoza sauce  
**+2 extra 1pc gyoza**

TONKATSU 12.5  
Panko battered deep fried pork, sesame seed, tonkatsu sauce

**VEG** EDAMAME 7  
Steamed soy beans with pink salt  
**+1.5 extra for spicy**

CHICKEN SKEWER 14.5  
2pcs, grilled chicken, onion, bell pepper,  
green onion, sesame seed, teriyaki sauce

CHICKEN KARAGE 13.5  
Marinated, battered and deep fried chicken, yuzu mayo

SQUID LEG KARAGE 13.5  
Ika geso, deep fried, mayo, ichimi

PORK BUNS 12  
2pcs, chashu pork, scallion, sesame seed, teriyaki sauce

EBI MAYO 12.5  
4pcs black tiger prawn tempura, mango,  
tomato, sweet chili mayo

**RAW** **SPICY** YELLOWTAIL JALAPENO 15  
6pcs yellowtail sashimi, tobiko, jalapeno, ponzu sauce

**RAW** TUNA POKE 15.5  
Albacore tuna, avocado, cucumber, scallion,  
sesame seeds, wonton chips, poke sauce  
**+6 sub for ahi red tuna**

**VEG** AGEDASHI TOFU 9.5  
Deep fried tofu in tempura sauce, seaweed, scallion  
**+1 sub for spicy mayo**

**RAW** TATAKI TUNA OR BEEF 15.5  
Seared, scallion, garlic chip, tomato, cucumber,  
ponzu, sesame seed, salad, grated radish, mixed greens  
**+5 sub for ahi red tuna**

**RAW** NEW STYLE SASHIMI 16  
2pcs atlantic salmon, 2pcs tuna, 1pc sockeye, tomato,  
sesame oil, ponzu, seared with hot yuzu olive oil

TAKOYAKI 11  
5pcs, octopus battered and deep fried in ball-  
shape, mayo, fish flake, takoyaki sauce

**RAW** **SPICY** SPICY SALMON & TUNA SASHIMI 17.5  
Cube cut albacore tuna and atlantic salmon,  
cucumber, avocado, sesame oil, tobiko, scallion,  
sesame seed mixed with sweet spicy paste

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*please inform your server if you have food allergies or special dietary restrictions*