

Crafted by Fire

YAKITORI

Skewered, grilled chicken featuring assorted cuts.

NEGIMA <i>Thigh + Scallion</i>	4.5
MOMO * <i>Thigh</i>	4.5
TSUKUNE * <i>Chicken meatball topped with yuzu aioli</i>	4.5
SASAMI * <i>Tenderloin topped with yuzu kosho</i>	4.5
KAWA * <i>Skin</i>	4
HATSU <i>Heart, topped with sansho pepper</i>	4
SUNAGIMO <i>Gizzard, topped with sansho pepper</i>	4
WINGS (2PCS) * <i>Topped with sansho pepper</i>	4.5
TEBAMOTO <i>Boneless drumette</i>	4

KUSHIYAKI

Grilled skewers featuring meats and vegetables

ZUCCHINI	3.5
QUAIL EGG	6
SHIITAKE MUSHROOM	3.5
TOFU <i>Yuzu kosho and sweet soy</i>	4
SKIRT STEAK * <i>Chimichurri</i>	8
PORK BELLY * <i>Miso marinade</i>	7
LAMB CHOP * <i>Kizami wasabi</i>	8
SHRIMP <i>Parsley garlic butter</i>	6
SEA SCALLOP <i>Parsley garlic butter</i>	9
PORK SAUSAGE <i>Kurobuta pork sausage topped with spicy aioli</i>	5
A5 WAGYU * <i>Seasoned in Chef Adi's signature spice blend, finished with scallions and wasabi</i>	30

SIGNATURE TARE SAUCE 3

SMALL PLATES

EDAMAME <i>Steamed soybeans with sea salt or spicy garlic +1</i>	6
TOKYO STREET CORN * <i>Two cobs topped with with cotija cheese, yuzu aioli, aonori, and togarashi</i>	8
SHISHITO PEPPERS <i>Blistered shishito peppers with light seasoning, topped with bonito flakes and furikake</i>	8
GYOZA <i>Pan-seared dumplings filled with a pork and chicken blend</i>	8
CHICKEN KARAAGE * <i>Crispy Japanese fried chicken bites seasoned with Japanese five spice and a side of yuzu aioli</i>	10
SPICY TUNA CRISPY RICE * ♦ <i>Crunchy rice topped with spicy tuna, spicy aioli and eel sauce</i>	13
TAKOYAKI <i>Crispy octopus fritters topped with aioli, sweet soy, bonito flakes, and kizami nori</i>	8
BLAZIN' SHRIMP * <i>Shrimp tempura tossed in Sweet Blazin' sauce with bonito flakes</i>	9
KO WINGS <i>Crispy wings tossed in your choice of Spicy Ko or Sweet Blazin' sauce</i>	11
FURIKAKE FRIES <i>Crispy fries topped with furikake, kizami nori, bonito flakes, and drizzled with truffle aioli</i>	8
YAKI SOBA <i>Stir-fried noodles with savory sauce, topped with benishoga and scallions</i>	10

COLD PLATES & BOWLS

HAMACHI CRUDO * ♦ <i>Sliced yellowtail with yuzu kosho, ama-ponzu, and serrano</i>	16
HOKKAIDO SCALLOP CRUDO ♦ <i>Sweet seared scallops with yuzu and ikura</i>	18
SALMON CRUDO ♦ <i>Sliced salmon with kizami wasabi, dashi soy, white truffle oil and itokiri togarashi</i>	16
MAGURO SHOYU TATAKI ♦ <i>Seared bluefin tuna with dashi soy, maitake mushrooms, fried garlic and green onions</i>	17
TUNA TARTARE * ♦ <i>Otoro and akami mixed with shallots, chives, white shoyu, served with shrimp crackers Add truffle oil +3 raw quail egg yolk +2</i>	25
ABURI TORO ♦ <i>Tosazu, truffle oil, shaved truffle, and kizami wasabi</i>	25
CHIRASHI DON * ♦ <i>Assorted sashimi, tamago, wakame, and aonori over seasoned rice</i>	28
POKÉ DON ♦ <i>Bluefin tuna, salmon, yellowtail with poké sauce and cucumber, benishoga, and aonori over seasoned rice</i>	19

*=BEST SELLERS | ♦=RAW¹

MAIN PLATES

Dishes meant to be shared. izakaya-style

CRAB FRIED RICE*	18
<i>Wok-fried rice with blue crab</i>	
GYUDON*	17
<i>Sliced ribeye simmered over steamed rice</i>	
HAMACHI KAMA	17
<i>Fried yellowtail collar, served over a bed of mixed greens with spicy sambal and steamed rice</i>	
CURRY KATSU	15
<i>Breaded deep-fried chicken cutlets with Japanese curry and steamed rice</i>	
RENDANG MAZEMAN*	20
<i>Sweet glazed stir fry soba noodles topped with Indonesian-inspired coconut braised beef</i>	
MENTAIKO UDON	17
<i>Udon in a buttery mentaiko cream topped with fragrant aonori and bursts of ikura. Add uni +15, truffle cheese +5</i>	



RENDANG MAZEMAN

HAND ROLLS

A LA CARTE

AKAMI ♦	7
<i>Minced akami with white shoyu, topped with fried shallots</i>	
OTORO ♦	10
<i>Buttery bluefin belly finished with black truffle pearls</i>	
SALMON ♦	7
<i>Silky salmon crowned with creamy avocado and ikura</i>	
HAMACHI ♦	7
<i>Bright yellowtail with chili oil heat and fresh scallions</i>	
HOKKAIDO SCALLOP ♦	9
<i>Sweet raw scallop with yuzu kosho and yuzu tobiko</i>	
BLUE CRAB	10
<i>Lightly seared crab topped with wasabi aioli and serrano</i>	
UNAGI	8
<i>Charred eel glazed with eel sauce and sansho pepper</i>	
AMAEBI ♦	9
<i>Seared sweet shrimp finished with garlic parsley butter</i>	

SET MENUS

5 HAND ROLL SET ♦	35
<i>Akami Salmon Hamachi Blue Crab Otoro</i>	
6 HAND ROLL SET ♦	40
<i>Akami Salmon Hamachi Blue Crab Otoro Hokkaido Scallop</i>	
7 HAND ROLL SET ♦	45
<i>Akami Salmon Hamachi Blue Crab Otoro Hokkaido Scallop Grilled Unagi</i>	
8 HAND ROLL SET ♦	50
<i>Akami Salmon Hamachi Blue Crab Otoro Hokkaido Scallop Grilled Unagi Amaebi</i>	

NO SUBSTITUTIONS

SIDES

GINGER SALAD	5	MISO SOUP	4
KRAB SALAD	6	PICKLED CUCUMBER SALAD	4
SEAWEED SALAD	6		
STEAMED RICE	3		

DESSERT

MOCHI	5
<i>Mango Strawberry</i>	
MATCHA TIRAMISU	12

¹ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
An 18% gratuity will be added to parties of six (6) or more.

MAKI

Rolled sushi featuring premium ingredients and seasoned rice.
SUBSTITUTE SOY PAPER +2

JAPANIME ♦

California roll topped with tuna, salmon, yellowtail, avocado and spicy aioli

SPICY TUNA ♦

Spicy tuna, cucumber, jalapeño, and spicy aioli

YELLOWTAIL JALAPEÑO ♦

Yellowtail, jalapeño, tempura crunch, topped with sriracha

ABURI SALMON *

Shrimp tempura, crab salad topped with seared salmon, spicy aioli, eel sauce & are

DOUBLE DRAGON *♦

Akami + cucumber inside, topped with spicy tuna, tempura crunch and wasabi aioli

SAMURAI

Katsu salmon, asparagus, blue crab, and serrano pepper, topped with pink sauce and sriracha

GODZILLA

Steak + asparagus inside, battered + deep fried, topped with crab salad, spicy aioli and eel sauce

ANGEL ♦

Salmon, cucumber, + avocado inside, topped with seared scallop, wasabi aioli, and tobiko

BLACK DRAGON *

Shrimp tempura + avocado inside, topped with eel, tobiko, eel sauce and Kimuchi aioli

IZAKAYA *

Krab salad + avocado inside, topped with shrimp tempura tossed in Sweet Blazin' sauce, eel sauce and furikake

OCEAN PEARL * ♦

Tuna + chives inside, topped with otoro, black truffle pearl and gold flakes

A5 WAGYU

Tempura asparagus + cucumber inside, topped with seared A5 wagyu, fried garlic, finished with truffle aioli and eel sauce

SHOGUN CRUNCH

Shrimp tempura, cucumber, and avocado inside, topped with panko fried hamachi, chili oil, Kimuchi aioli, and scallions

NIGIRI

Fish over hand-pressed seasoned rice.
1 PC | SEARED +1

14	AKAMI ♦	5
	Lean bluefin tuna, clean and bold	
13	CHUTORO *♦	7
	Medium-fatty tuna, rich and smooth	
13	OTORO *♦	9
	Premium fatty bluefin tuna belly	
16	MADAI ♦	7
	Delicate Japanese sea bream	
16	HOKKAIDO UNI ♦	19
	Creamy sea urchin from Hokkaido	
16	HOKKAIDO SCALLOP ♦	9
	Sweet, buttery raw scallop	
16	AMAEBI ♦	8
	Sweet raw shrimp with delicate texture	
17	IKURA ♦	7
	Salmon roe with a bright pop	
17	A5 WAGYU	20
	Luxurious Japanese A5 wagyu beef	
17	SHIMA AJI ♦	7
	Japanese striped jack, clean and refined	
17	SAKE *♦	5
	Buttery, rich salmon	
16	HAMACHI ♦	6
	Yellowtail with mild sweetness	
25	TOBIKO ♦	4
	Flying fish roe with a crunchy pop	
	UNAGI	5
	Grilled freshwater eel with sweet glaze	

SAKE FLIGHT 45

1. DRUNKEN WHALE
+ Kawa Yakitori
2. SWORD OF THE SUN
+ Sake Sashimi
3. DREAMY CLOUDS
+ Zucchini Yakitori
4. ROTATING SAKE
+ Hamachi Sashimi

MORIAWASE

A chef-selected assortment of nigiri, chosen to highlight the day's freshest fish.

NIGIRI (8pcs) * ♦ 65
SASHIMI (16pcs) * ♦ 75

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