



Sarada "Salads"

Kaiso - 8
Mixed Seaweed Salad

* Sunomono (GFO) - 10
Cucumber And Seafood Salad

Tsukemono - 5
Assorted Pickled Vegetables

House (GFO) - 5
Greens, Yuzu Ginger Dressing

Tsumetai "Cool"

* Kaki (GFO) - 10
Shucked To Order Seasonal Oysters

* Zensai - 10
Seasonal Japanese Trio Appetizer

Mukozuke (GFO) - 18
6 Piece Seasonal Sashimi With Wasabi Yuzu,
Chile Crisp Oil, Roasted Rice Cracker

* Usuzukuri (GFO) - 18
Thinly Sliced Halibut, Ponzu

* Goma Shoyu - 12
Lightly Marinated Hamachi, Surigoma

Hiyayakko - 8
Chilled Tofu, Katsuoboshi, Scallion,
Zuke Shoyu, Chile Crisp Oil

Tempura (2pc)

Avacado 4 Onion 3 Ebi 8
Asparagus 3 Maitake 4 Unagi 8
Carrot 3 Kabocha 3 Chicken 7

Noodles and Soup

* Nabeyaki Udon- 15
Dashi Broth, Flour Noodles,
Shrimp Tempura

Cha Soba - 10
Green Tea Buckwheat Noodle,
Chilled Mentsuyu Sauce

Miso (GFO) - 4
Shiro Miso, Tofu, Wakame, Scallions

Clear - 4
Dashi Broth, Enoki, Mitsuba, Kamaboko

* Ocha Zuke - 10
Genmai-cha Dashi, Grilled Rice,
Furikake, Red Snapper

Atataki "Warm"

Edamame (GFO) - 5
Boiled Soybeans
Add - Garlic, Spicy, Ryu - 1

Nasu Shishito - 7
Japanese Eggplant, Fried Shishito
Peppers, Su-miso

Agedashi Tofu (GFO) - 5
Potato Starch Fried Tofu, Katsuobushi

* Yakitori - 9
Grilled Chicken Skewers

* Karaage - 8
Adobo Marinated Fried Chicken

* Gindara Misozuke - 18
Miso Marinated Black Cod

* Kama (GFO) - 10
Broiled Hamachi Collar

* Shioyaki (GFO)
Broiled Salted Salmon - 10
Broiled Saled Mackarel - 12

* Baked Green Lipped Mussels - 8
Masago Aoli, Togorashi, Scallion

* Wagyu Culotte (GFO) - 24
Mishima Reserve Wagyu Ultra Beef Seared
Rare, Shio Koji, Wasabi Oil, Yuzu Kosho

Please notify your server of any food allergy restrictions | GFO indicates gluten free "options" - please inform server

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions

Tei Shoku "Combinations"

Served With Miso Soup & House Salad

* Nigiri Set (GFO) - 34
10 Piece Chef's Selection Nigiri

* Aburi Nigiri Set (GFO) - 34
7 Piece Chef's Selection Seared Nigiri

Vegetable Nigiri Set (GFO) - 20
7 Piece Chef's Selection Vegetable Nigiri

Vegetable Sushi Set (GFO) - 18
3 Piece Chef's Selection Vegetable Nigiri,
2 Vegetable Hosomaki Rolls

* Sushi Set (GFO) - 28
7 Piece Chef's Selection Nigiri, 1 Hosomaki Roll

* Sashimi Set (GFO) - 40
15 Piece Chef's Selection Sashimi, 1 Hosomaki Roll

* Deluxe Set (GFO) - 44
Chef's Selection 6 Piece Sashimi, 4 Piece Nigiri,
2 Handrolls, 1 Hosomaki Roll



Omakase

"Leave It To The Chef"
Inquire With Your Server
MKT Price

Seven Course Tasting Menu

The Best Of Our Signature Dishes
90

Don Buri "Rice Bowl"

Served With Miso Soup, House Salad
& Oshinko

* Chirashi (GFO) - 32
12 Piece Sashimi Scattered Over Sushi Rice

* Tekka-don (GFO) - 24
6 Piece Chef's Selection Seared Nigiri

* Shake-don (GFO) - 24
6 Pieces Of Salmon Over Sushi Rice

* Una-don - 26
6 Pieces Of Freshwater Eel Over
Steamed Rice

* Ikura-don (GFO) - 12
Salmon Roe, Nori, Kizami Wasabi
Over Sushi Rice

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