



## SARADA "SALADS"

Tsukemono - 5  
Assorted Pickled Vegetables

House (GFO) - 5  
Greens, Yuzu Ginger Dressing

Kaiso (GFO) - 8  
Mixed Seaweed Salad

\* Sunomono (GFO) - 10  
Cucumber and Seafood Salad

## TSUMETAI "COOL"

\* Kaki (GFO) - 10  
Shucked to order Seasonal Oysters

\* Zensai - 10  
Seasonal Japanese Trio Appetizer

\* Mukozuke (GFO) - 20  
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, Katsuoibushi, Scallion,  
Zuke Shoyu, Chile Crisp Oil

## TEMPURA (2PC)

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

## NOODLES AND SOUP

Miso - 4  
Shiro Miso, Tofu, Wakame, Scallions

Clear - 4  
Dashi Broth, Enoki, Mitsuba, Kamaboko

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

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

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

## ATATAKI "WARM"

Edamame - 5  
Boiled Soybeans  
Add - Spicy - 2

Nasu Shishito (GFO) - 7  
Japanese Eggplant, Fried Shishito  
Peppers, Su-miso

Baked Green Lipped Mussels - 8  
Masago Aioli, Togorashi, Scallion

Agedashi Tofu - 5  
Potato Starch Fried Tofu, Katsuoibushi

Yakitori - 9  
Grilled Chicken Skewers with Teriyaki  
Sauce and Green Onions

Karaage - 8  
Adobo Marinated Fried Chicken with  
Spicy Mayo

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

Gindara Misozuke (GFO) - 18  
Miso Marinated Black Cod

Kama (GFO) - 10  
Broiled Hamachi Collar

Shioyaki (GFO)  
Broiled Salted Salmon - 10  
Broiled Salted Mackerel - 12

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) - 32  
10 Piece Chef's Selection Nigiri

\* Aburi Nigiri Set (GFO) - 38  
7 Piece Chef's Selection Seared Nigiri

Vegetable Sushi Set (GFO) - 16  
3 Piece Chef's Selection Vegetable Nigiri,  
2 Vegetable Hosomaki Rolls

\* Sushi Set (GFO) - 26  
7 Piece Chef's Selection Nigiri,  
Choice of Orange Crush or Tuna Roll

\* Sashimi Set (GFO) - 34  
3 Pieces Each  
Tuna, Salmon, Yellowtail, Bincho, Shiromi

\* Deluxe Set (GFO) - 36  
2 Pieces Each Sashimi  
Tuna, Salmon, Yellowtail  
1 Piece Each Nigiri  
Bincho, Shiromi, Hotate, Unagi  
2 Handrolls - Salmon and Tuna  
Choice of Orange Crush or Tuna Roll



## OMAKASE

"Leave it to the Chef"  
Inquire with your Server

MKT Price

## SEVEN COURSE TASTING MENU

The Best of our Signature Dishes

85

## DON BURI "RICE BOWL"

SERVED WITH MISO SOUP, HOUSE SALAD  
& OSHINKO

\* Chirashi (GFO) - 28  
12 Pieces of Sashimi Scattered over  
Sushi Rice

\* Tekka-don (GFO) - 24  
6 Pieces of Tuna over Sushi Rice

\* Shake-don (GFO) - 24  
6 Pieces of Salmon over Sushi Rice

Una-don - 26  
6 Pieces of Freshwater Eel over  
Sushi Rice

\* Ikura-don (GFO) - 16  
Salmon Roe, Nori, Kizami Wasabi  
over Sushi Rice

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