



## SARADA "SALADS"

Tsukemono - 5  
Assorted Pickled Vegetables

House <sup>(GFO)</sup> - 5  
Greens, Yuzu Ginger Dressing

Kaiso <sup>(GFO)</sup> - 8  
Mixed Seaweed Salad

\* Sunomono <sup>(GFO)</sup> - 10  
Cucumber and Seafood Salad

## NOODLES AND SOUP

Miso <sup>(GFO)</sup> - 4  
Shiro Miso, Tofu, Wakame, Scallions

Spinach - 5  
Pork Soy Broth, Enoki Mushrooms

Somen - 5  
Chilled Rice Noodles, Sweet Soy

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

## SMALL BITES

Edamame - 5  
Boiled Soybeans  
Add - Spicy - 2

\* Zensai - 12  
Seasonal Japanese Trio Appetizer

Shiitake Mushroom - 7  
Soy-Dashi Reduction, Fresh Wasabi

Agedashi Tofu - 6  
Potato Starch Fried Tofu, Katsuobushi

Gyoza - 9  
Pan Fried Pork & Chicken Dumplings

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

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

Karaage - 10  
Fried Chicken, House Caramel, Shio Koji

\* Goma Shoyu - 14  
Lightly Marinated Hamachi, Surigoma

## YAKITORI "SKEWERS"

Grilled Chicken Breast - 9  
Teriyaki Sauce, Green Onions

\* Wagyu Beef - 14  
Mishima Reserve Ultra Beef,  
Sukiyaki Marinade

## ATATAKI "WARM"

Kama <sup>(GFO)</sup> - 12  
Broiled Hamachi Collar, Ponzu

Baked Green Lipped Mussels - 9  
Masago Aioli, Togorashi, Scallions

Saba Shioyaki- 12  
Grilled Marinated Mackrel, Ponzu

Gindara Misozuke <sup>(GFO)</sup> - 18  
Miso Marinated Black Cod

\* NY Strip (12oz) <sup>(GFO)</sup> - 26  
Med Rare, Shimeji Mushrooms,  
Yakiniku Sauce

## TEMPURA

Tempura Sauce, Grated Radish

Shrimp/Seasonal Veggies (6pc) - 14

Seasonal Vegetables (6pc) - 10

Please notify your server of any food allergy restrictions | GFO indicates **GLUTEN FREE OPTION** - 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"

NO SUBSTITUTIONS PLEASE

SERVED WITH MISO SOUP, HOUSE SALAD

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

\* Sushi Set - 24  
7 Piece Chef's Selection Nigiri,  
Choice of Salmon or Tuna Roll

\* Sashimi Set - 35  
3 Pieces Each  
Tuna, Salmon, Yellowtail, Octopus, White Fish

\* Aburi Nigiri Set - 34  
7 Piece Chef's Selection Seared Nigiri

\* Deluxe Set - 36  
2 Pieces Each Sashimi  
Scallop, Salmon, Yellowtail  
1 Piece Each Nigiri  
Salmon, Shrimp, Tuna, Striped Bass  
2 Handrolls - Salmon and Yellowtail Tartare  
Choice of Salmon or Tuna Roll



**OMAKASE**

*"Leave it to the Chef"*

Inquire with your Server

## DON BURI "RICE BOWL"

SERVED WITH MISO SOUP

HOUSE SALAD, OSHINKO

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

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

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

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

\* Ikura-don - 18  
Salmon Roe, Nori, Kizami Wasabi  
over Sushi Rice

\* Uni-don - 26  
3pc Sea Urchin, Salmon Roe  
over Sushi Rice

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