

PLATES

- SEARED TUNA TATAKI** ALBACORE TUNA, DAIKON SPROUTS, SWEET ONIONS, SCALLIONS, GARLIC PONZU 15
- CRISPY JAPANESE "TATER TOT" CROQUETTES** MASHED POTATO BITES W/ TONKATSU & SPICY AIOLI 6
- GRILLED SHRIMP & SHISHITO PEPPERS** WILD LOUISIANA GULF SHRIMP W/ WASABI COCKTAIL SAUCE & PONZU 13
- GRILLED WHOLE CALAMARI** W/ ROASTED PEPPER AIOLI 11
- TUNA POKE TOSTADAS** TUNA, WAKAME ON GYOZA CHIPS W/ AVOCADO, MANGO & SESAME SOY SAUCE 15
- HAMACHI SERRANO SASHIMI** YELLOWTAIL W/ THINLY SLICED SERRANO PEPPERS & SESAME SOY 14
- FRIED "SALT & PEPPER" CHICKEN KARAAGE** ALL NATURAL CHICKEN BREAST W/ SPICY GARLIC AIOLI 9
- WAGYU BEEF "GYOZA" POTSTICKERS** AMERICAN WAGYU BEEF, SHIITAKE W/ BLACK VINEGAR SESAME 12
- BLISTERED SHISHITO PEPPERS** LEMON, SEA SALT 6
- GRILLED BEEF SHORT RIBS** W/ JAPANESE PICKLES 14
- HAMACHI KAMA** GRILLED YELLOWTAIL COLLAR W/PONZU 13
- SHRIMP & VEGGIE TEMPURA** TWO PIECES OF TEMPURA SHRIMP & SEASONAL VEGETABLES 12
- CHARRED CALAMARI TENTACLES** W/ SRIRACHA PEPPER AIOLI 7
- CRISPY FRIED BRUSSELS SPROUTS** SHICHIMI PEPPER, LEMON, YUZU AIOLI 7
- TUNA "BORI BORI" CAKES** SPICY TUNA ON CRISPY RICE CAKES 12

EDAMAME

- EDAMAME** BOILED SOY BEANS W/ SEA SALT 5
- CHILI EDAMAME** SAUTÉED W/ RED CHILI, GARLIC 6
- TRUFFLE EDAMAME** BLACK TRUFFLE SESAME 8
- GARLIC & PARMESAN** W/ SOY & BUTTER 7

STARTERS

- WAKAME SALAD** SEAWEED W/ GREENS 6
- MISO SOUP** TOFU, SEAWEED, SHIITAKE, SCALLIONS 4
- AGEDASHI TOFU** FRIED TOFU, DASHI BROTH 6
- MIXED GREEN SALAD** W/ HOUSE DRESSING 6

BINGO HAPPY HOUR

Monday- Saturday from 5:30-6:30pm
Bingo starts at 6:30 - winner receives a \$20 gift card

50% off SASHIMI MIXED 8 PIECE \$11 (regular \$22) **SEASONAL** 20 PIECE. \$21 (regular \$42)
(limit one order per party)

\$6 ROLLS

- TEMPURA SHRIMP** AVOCADO, CUCUMBER, TOBIKO, KAIWARE W/ SPICY AIOLI
- SAKE AVOCADO** SALMON, AVOCADO, SESAME SEEDS
- CRUNCHY SPICY TUNA** TEMPURA POTATO BITS
- CRISPY SALMON** ROASTED SALMON W/ CRISPY SKIN, GOBO ROOT, OSHINKO, CUCUMBER, KAIWARE
- GARDEN** CRISPY ASPARAGUS W/ GARLIC EGGPLANT, AVOCADO & SCALLION
- ALBACORE & AVOCADO** SHICHIMI PEPPER, CHOPPED ONIONS, SESAME

PLATES

- GRILLED SHRIMP & SHISHITO PEPPERS** WILD LOUISIANA GULF SHRIMP W/ WASABI COCKTAIL SAUCE & PONZU 8
- HAMACHI KAMA** GRILLED YELLOWTAIL COLLAR W/ PONZU 9
- FRIED CHICKEN KARAAGE** ALL NATURAL BONELESS CHICKEN W/ SPICY AIOLI 6
- SHRIMP & VEGETABLE TEMPURA** TWO PCS. TIGER SHRIMP & VEGGIES 6
- CRISPY JAPANESE "TATER TOT" CROQUETTES** MASHED POTATO BITES W/ TONKATSU & SPICY AIOLI 5

DRINKS

- HOUSE RED/ WHITE WINE** 6 PER GLASS/ 20 BOTTLE (REG. 40)
- CHARDONNAY, ROMBAUER** 35 BOTTLE (REG. 70)
- PINOT NOIR, DUCKHORN DECOY** 26 BOTTLE (REG. 52)
- SAPPORO** 21 OZ. 6

CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEICAL CONDITIONS. ** a 1.5 % SURCHARGE WILL BE ADDED TO EACH CHECK DUE TO THE HIGHER COST OF DOING BUSINESS IN S.F.

SUSHI BAR

NIGIRI 2PC/ SASHIMI 3PC/5PC

SPECIAL FISH

BLUE FIN TORO W/STURGEON CAVIAR (TWO PIECE) 20

ALBACORE TORO BELLY 10/14/19

MADAI TAI SNAPPER 11/15/25

O-TORO BLUE FIN BELLY 15/21/35

MAGURO TUNA 8/11/15

SHIRO MAGURO ALBACORE TUNA 8/11/15

SHIRO TORO ALBACORE BELLY 10/14/19

UNI SEA URCHIN 12

IKURA SALMON ROE 6

INARI STUFFED TOFU SKIN 4

SAKE TORO SALMON BELLY 10/14/19

SAKE ATLANTIC SALMON 8/11/15

UMI MASA OCEAN TROUT 7/10/15

WALU ESCOLAR 7/10/15

TAKO OCTOPUS (JPN) 6/9/13

SABA MACKEREL (JPN) 6/9/13

EGGPLANT W/ASPARAGUS 5

HAMACHI YELLOTAIL (JPN) 8/11/15

HAMACHI TORO YELLOWTAIL BELLY 10/14/19

KANI CRAB MEAT 8

AMAEBI SWEET SHRIMP W/FRIED HEADS 8

HOTATE HOKKAIDO SEA SCALLOP (JPN) 9/12/18

UNAGI FRESH WATER EEL 8/11/15

AVOCADO W/ SEA SALT 5

MIXED SASHIMI

8 SLICES OF TUNA, YELLOWTAIL, SALMON AND ALBACORE 22

20 SLICES OF TODAY'S FRESH FISH SELECTED BY THE CHEF 42

8 SLICES OF TORO; BLUE FIN, YELLOWTAIL, ALBACORE

AND SALMON BELLY 38

OMAKASE NIGIRI

4 PIECE: CHEF'S CHOICE 17

8 PIECE: CHEF'S CHOICE 33

4 PIECE TORO: ONE EACH; BLUE FIN, YELLOWTAIL,

SALMON, ALBACORE BELLY 22

ROLLS

TEMPURA SHRIMP 9

AVOCADO, CUCUMBER, TOBIKO,
KAIWARE W/ SPICY AIOLI

SAKE AVOCADO 9

SALMON, AVOCADO, SESAME SEEDS

HAMACHI LIME 9

YELLOWTAIL, JALAPENO, LIME ZEST,
CILANTRO, TOBIKO

CRUNCHY ACE WASABI 10

CRAB, EEL, MACADAMIA NUTS,
WASABI TOBIKO

CALIFORNIA 10

CANADIAN SNOW CRAB, AVOCADO,
TOBIKO

ROCK & ROLL 9

GRILLED EEL, AVOCADO, CUCUMBER

CRISPY SALMON 8

ROASTED SALMON W/ CRISPY SKIN,
GOBO ROOT, OSHINKO, KAIWARE,
SCALLIONS, BONITO FLAKES,
CUCUMBER

SPICY TUNA 10

TUNA, CUCUMBER, LETTUCE
ADD CRUNCHY POTATO BITS + 1

MAUI 10

TUNA, AVOCADO, MACADAMIA NUTS
SESAME SAUCE

ALBACORE & AVOCADO 10

SHICHIMI PEPPERS, ONIONS, SESAME

AVOCADO/ KAPPA 5 (VEGGIE)
AVOCADO OR ENGLISH CUCUMBER

GARDEN 10 (VEGGIE)
CRISPY ASPARAGUS, GARLIC
EGGPLANT, AVOCADO

HOUSE ROLLS

"BRING IT ON" SAMPLER 4 OF OUR FAVORITE ROLLS, 2PAC/ROCKETMAN/SHINJUKU/THREE AMIGOS 65

2PAC SPICY TUNA, TEMPURA SHRIMP TOPPED W/SALMON, SHAVED SWEET ONIONS, SCALLIONS, SESAME PONZU 17

SMASHING PUMPKINS (VEGGIE) CRISPY JAPANESE PUMPKIN, WAKAME & TOPPED w/ AVOCADO, SESAME PONZU 13

BACK IN BLACK SNOW CRAB, SCALLOPS, TOBIKO, SCALLIONS, SPICY AIOLI W/ SALMON, AVOCADO, BLACK TOBIKO 17

OZZY TEMPURA SHRIMP TOPPED W/ CRAB, AVOCADO, JALAPENO, TOBIKO, SPICY AIOLI 17

SHINJUKU EEL, AVOCADO TOPPED W/ SPICY CRAB, SALMON, TUNA, AVOCADO 17

HOKKAIDO TEMPURA SHRIMP, WRAPPED W/ HOKKAIDO SCALLOPS, CRAB & TOPPED W/ SMASHED AVOCADO,
CILANTRO, CRISPY POTATO, TOBIKO 16

ROCKET MAN CRAB, TEMPURA SHRIMP, TOPPED W/ SEARED HAMACHI, JALAPENO, SPICY AIOLI 18

U2 TEMPURA SHRIMP TOPPED W/ SPICY TUNA, AVOCADO, TOBIKO 16

VICTORIA'S SECRET TEMPURA ALBACORE, CRAB, CILANTRO, JALAPENO, LIME, TOBIKO, TOPPED W/ TUNA,
SPICY AIOLI 17

FLYING KAMIKAZE SPICY TUNA, ASPARAGUS TOPPED W/ ALBACORE, SCALLIONS, GARLIC PONZU 16

THREE AMIGOS TUNA, YELLOWTAIL, EEL, CUCUMBER, AVOCADO, WASABI TOBIKO, SOY GLAZE 14

COLONEL FRIED CHICKEN KARAAGE, AVOCADO, KAIWARE, WAKAME, CUCUMBER 11

TEMPURA JAGGER SPICY TUNA, MANGO, CREAM CHEESE, SCALLIONS, TOBIKO, SPICY AIOLI, SOY GLAZE 13

MARLEY'S MANGO LOBSTER MAINE LOBSTER, MANGO, CILANTRO, MACADAMIA NUTS W/SPICY AIOLI 14

RAINBOW CALIFORNIA ROLL TOPPED W/ VARIETIES OF FISH 15

SPIDER CRISPY SOFT SHELL CRAB, AVOCADO, LETTUCE 12

SAKE KALE SALMON, AVOCADO, TOBIKO, CRISPY KALE W/SOY BEAN PAPER 11

SAKE KIROTA SALMON, CRAB, TOBIKO, AVOCADO, GINGER, PONZU, ROLLED W/SHAVED DAIKON WRAP (NO RICE) 15

HAND ROLLS

BAKED CRAB CRISPY POTATOES, SESAME, SPICY AIOLI ROLLED W/ SOY BEAN PAPER 9

THE CHRONIC SPICY TUNA, TEMPURA SHRIMP, CRAB, MANGO, PONZU, LETTUCE, SOY BEAN PAPER (no rice) 10