



## CHEF'S SPECIALTIES & SEASONAL SELECTIONS

### **Yellowtail Serrano Sashimi**

basil yuzu soy  
4 piece \$17 / 6 piece \$25

### **Torched Salmon Sashimi**

shiso/miso/ground sesame/garlic oil/tosazu  
4 piece \$16 / 6 piece \$23

### **Steak and Eggs Wagyu Gunkan**

minced wagyu tartare/quail egg/pickled wasabi/chili sesame oil/masago/scallion \$13

### **Wagyu Tataki and Kimchee Wedge**

blue cheese/house kimchee/citrus kewpie/fried garlic/chili powder \$19

## 冬が来た

### **Scallop and Kabocha Squash Bisque**

miso crusted scallops/roasted japanese winter squash/miso/korean chili/fried leeks \$23

### **Apple-Tonkotsu Braised Boneless Short Ribs**

kabocha puree/sesame seeds/mint \$19

### **Miso Cod**

wild alaskan black cod/miso/tamari/yuzu/shitake/baby bok choy/truffle salt \$29

### **Ginger-Soy American Wagyu Sirloin**

snake river farms wagyu/shiso "chimichurri"/broccolini \$33

Food is prepared in multiple kitchens and arrives as it is ready to ensure freshness. We make the majority of this menu in house and use locally sourced ingredients whenever possible.

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

A gratuity of 18% may be added to parties of 7 or more

# IZAKAYA STYLE

## **Miso Soup**

organic white miso/dashi/soy/tofu/  
scallion/wakame \$5

## **Spicy Miso Soup**

organic red miso/mushrooms/  
kombu broth/scallion \$6

## **Sea Salad Trio**

sesame sea salad/hijiki lotus/  
wakame ginger \$11

## **House Organic Greens**

ginger-beets/carrots/daikan/sesame seeds/  
house miso dressing \$9

## **Seared Albacore Salad**

salted cucumber/avocado/kewpie/  
yuzu/fried garlic/spinach/sesame sea salad \$19

## **Edamame**

steamed with sea salt \$5

## **Spicy Edamame**

steamed organic edamame/salt/chili/butter \$6

## **Shichimi Fries**

shichimi togarashi/shiro shoyu/miso salt/  
special sauce \$8

## **Blistered Shishitos**

yuzu/soy/truffle salt/romano \$13

## **Black 'n Blue Wagyu**

tamari-ginger/snake river farms wagyu/  
apple chutney/ blue cheese/  
sesame seeds/kaiware/sweet soy \$19

## **Dynamite Popcorn Shrimp**

wild caught shrimp/sweet pepper relish/  
spicy kewpie/masago/  
green onion/sweet soy \$17

## **Agedashi**

crispy organic tofu/sweet dashi/  
bonito/scallion \$9

## **Gyoza**

house sweet potato & mushroom dumplings/  
soy-ginger dipping sauce \$9

## **Karaage**

japanese style fried chicken/tamari/  
ginger/yuzu kewpie/scallion \$13

## **Pork Buns**

slow cooked cardamom pork belly/  
miso pickle/citrus kewpie/crispy shallots \$15

## **Kimchee Fritter Buns**

house kimchee/organic mungbean fritter/  
sesame/apple \$11

## **Chicken Skewers**

free range chicken/tamari/scallion \$9

## **Beef Skewers**

shaved beef/sesame/garlic/  
tamari/kaiware \$11

# NOODLES

## Yakisoba

beef/shrimp/stir fried noodles/baby bok choy/pickled fresno chilis/oyster sauce \$27

## Tonkotsu Ramen

chicken & pork broth/pork belly/charred cabbage/menma/shiitake/roasted garlic/scallion/egg \$17

## Vegetable Ramen

miso vegetable broth/charred cabbage/mushrooms/menma/scallion/egg \$15

## The 'Dakaya' Ramen

tamari tonkotsu broth/beef tataki/house cured bacon/crab/scallion/shiitake/egg/masago \$23

# HOT POTS

## Yosenabe

— Japanese Hot Pot —

beef/pork belly/shrimp/mushroom/broccolini/napa cabbage/tamari/rice \$25

## Kinoko Nabe

— Mushroom Hot Pot —

mushrooms/sweet potato/inari tofu/adzuki bean/daikon/mirin/tamari/dashi \$19

# TERIYAKI'S

## Pineapple Teriyaki

roasted broccolini/kabocha puree/pineapple chutney

**Chicken** \$19 / **Beef** \$23 / **Salmon** 21

# SIDES

**Kizami Wasabi** \$3

**Fresh Wasabi** \$3

**Wasabi Combo** \$5

**Rice** \$4

**Fried Rice** \$7

**Noodles** \$4

**Noodles w/ Sauce** \$7  
tamari-ginger or sesame garlic

**Kimchee** \$7

**Seaweed Salad** \$5

**Ponzu Sauce** \$2

**Tosazu Sauce** \$2

# SUSHI

## NIGIRI

2 piece

**Yellowtail** \$11

**Salmon** \$10

**Tuna** \$12

**Albacore Tataki** \$10

**Eel** \$11

## Nigiri Combo

6 piece chef's choice \$29

## GUNKAN STYLE NIGIRI

2 piece

### Crab Gunkan

citrus kewpie/scallion \$11

### Masago Gunkan

smelt roe/scallion/yuzu \$10

add quail eggs \$6

## SASHIMI

4 piece

**Yellowtail** \$17

**Salmon** \$16

**Tuna** \$18

**Albacore Tataki** \$15

**Eel** \$16

## Sashimi Combo

9 piece chef's choice \$32

## HOSOMAKI

skinny rolls

**Avocado** \$6 / **Yellowtail Scallion** \$8 / **Salmon** \$7 / **Tuna** \$8

## TEMAKI

hand rolls

**Yellowtail Scallion** \$8 / **Spicy Salmon** \$7 / **Spicy Tuna** \$8 / **Salmon Skin** \$6

## FUTOMAKI

fat rolls

### Spicy Tuna

cucumber/avocado \$13

### Tempura Shrimp

spicy aioli/scallion/teriyaki \$11

太巻き

### Spider Roll

soft shell crab/cucumber/kaiware/spicy mayo/yamagobo/teriyaki \$16

### California

crab/cucumber/avo/spicy aioli \$12

### Eel

cucumber/avocado/teriyaki \$12

## URAMAKI

inside-out rolls

### Spicy Crunchy Salmon

cucumber/avocado/scallion/topped with spicy salmon/tempura bits/spicy teriyaki \$15

### Izakaya Special

tuna/snow crab/cucumber/avocado/topped with masago \$18

裏巻き

### Spicy Crunchy Yellowtail

yellowtail/avocado/cucumber/tempura bits/shichimi \$15

### Carbontail

avocado/cucumber/scallion/kaiware/topped with yellowtail/serrano/basil-yuzu soy \$19

### Blake

tempura shrimp/cucumber/avocado/topped with spicy tuna/teriyaki \$16

## PLANT BASED SUSHI

### Mikuni Roll FUTOMAKI

mushroom/spinach/yamagobo/menma/osanori/crispy garlic/kewpie/truffle salt \$11

### Oshitashi Inari Nigiri (2)

caramelized tofu pocket/steamed spinach/sesame \$9

### Geisha Roll URAMAKI

pickled freso/braised daikon/kaiware/golden beet/sesame seeds/avocado/chili reduction \$11

### Shiitake Gunkan (2)

sesame/scallion/tamari \$9