



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

Tuna and Golden Beet Carpaccio

scallion salad/chili/sesame/shiso/dried orange \$26

Wagyu Tataki and Kimchee Wedge

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

冬が来た

Scallop and Kabocha Squash Soup

miso crusted scallops/roasted japanese winter squash/miso/korean chili/fried leeks \$11

Apple-Tonkotsu Braised Boneless Short Ribs

kabocha puree/sesame seeds/mint \$17

Apricot Lacquered Smoked Salmon Salad

house bacon/wilted spinach/golden beets/goat cheese/miso mustard dressing/fried garlic \$15

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 \$29

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

SOUPS / SALADS / SNACKS

Miso Soup

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

Sea Salad Trio

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

Seared Albacore Salad

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

Edamame

steamed organic soybeans/sea salt \$5

Blistered Shishitos

yuzu/soy/truffle salt/romano \$13

Shichimi Fries

shichimi togarashi/shiro shoyu/miso salt/
special sauce \$7

Karaage

boneless free range chicken/tamari/
ginger/yuzu kewpie/scallion \$13

Kimchee-Bendedok Buns

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

Dynamite Popcorn Shrimp

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

Chicken Skewers

free range chicken/tamari/scallion \$9

Shrimp Skewers

wild shrimp/miso mustard/crispy garlic \$13

Spicy Miso Soup

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

House Organic Greens

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

Warm Japanese Pork & Potato Salad

local potatoes/scallion/sesame seeds/
celery/shallot \$9

Spicy Edamame

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

Agedashi

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

Gyoza

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

Tebasaki

crispy chicken wings/chili-apple & tamari glaze/
sesame seeds/butter \$15

Pork Buns

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

Black 'n Blue Wagyu

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



Scallop Skewers

miso/shichimi salt/scallion \$11

Beef Skewers

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

GOHAN AND NOODLES

Teriyaki Donburi

sweet potato/bok choy/house teriyaki/rice \$13

add:

Beef \$11 / **Salmon** \$12 / **Chicken** \$9 / **Tofu** \$7 / **Catfish Kabiyaki** \$11

Yosanabe

— Japanese Hot Pot —

beef/pork belly/shrimp/mushroom/broccolini/napa cabbage/tamari/rice \$24

Kinoko Nabe

— Mushroom Hot Pot —

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

Kimchee and Seafood Nabe

house kimchee/scallops/shrimp/salmon/cod/mushroom/spicy dashi/rice noodles \$29

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 \$22

Yakisoba Noodles

stir fried noodles/baby bok choy/pickled fresno chilis/oyster sauce \$16

add:

Beef \$11 / **Shrimp** \$12 / **Chicken** \$9 / **Tofu** \$7 / **Combo** \$13

SIDES

Rice \$4

Fried Rice \$7

Potato Salad \$7

Noodles \$4

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

Seaweed Salad \$5

Kimchee \$7

Sunomono \$5

SUSHI

NIGIRI

2 piece

Yellowtail \$11

Salmon \$10

Tuna \$12

Albacore Tataki \$10

Eel or Catfish Kabiyaki \$11

Nigiri Combo

6 piece chef's choice \$29

GUNKAN STYLE NIGIRI

2 piece

Crab Gunkan

citrus kewpie/scallion/bacon \$11

Masago Gunkan

smelt roe/scallion/yuzu \$10

Spicy Scallop Gunkan

kewpie/scallion/masago \$13

SASHIMI

4 piece

Yellowtail \$16

Salmon \$15

Tuna \$18

Albacore Tataki \$15

Eel or Catfish Kabiyaki \$16

Sashimi Combo

9 piece chef's choice \$31

HOSOMAKI

skinny rolls

Avocado \$6 / **Yellowtail Scallion** \$8 / **Salmon** \$7 / **Tuna** \$9 / **Spicy Scallop** \$11

TEMAKI

hand rolls

Yellowtail Scallion \$8 / **Spicy Salmon** \$7 / **Spicy Tuna** \$9 / **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 or Catfish Kabiyaki

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 Hamachi

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

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

Oshitashi Inari Nigiri

steamed spinach/sesame \$9

Geisha Roll

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

Shiitake Gunkan

sesame/scallion/tamari \$9