

edamame* 3
padron peppers with shichimi* 5
goma wakame salad* 6

king oyster mushrooms with edamame puree and shichimi* 8
nasu with miso dressing* 8
vegetable spring rolls and ume* 9
chicken kara-age and spicy miso 9

salmon tataki, ponzu, and garlic chips 11
sea bass carpaccio, yuzu-soy, daikon, and jalapeno 11
tuna tataki with pineapple salsa, dashi gel, and ponzu 12
salmon tartare and tobiko 12
hamachi, mustard miso, yuzu, and wasabi salsa 13

enoki, asparagus, and broccoli nigiri 12
sashimi moriwase 15
nigiri moriwase 18

vegan maki with cucumber, avocado, shiso, pickled radish, and teriyaki gourd* 10
california maki with king crab, cucumber, and avocado 12
smoked eel roll with creme fraiche and horseradish 15
dragon roll with unagi, prawn tempura, avocado, unagi sauce, and shichimi 15
soft shell crab maki with cucumber, avocado, teriyaki, and wasabi mayo 15

mixed vegetable tempura, tentsuyu, and daikon (*please allow up to 30 minutes*) 12
prawn tempura, tentsuyu, and daikon (*please allow up to 30 minutes*) 15

special set 48
edamame
tartare & tobiko
sashimi moriwase
salmon, tuna, and yellowtail nigiri
tuna maki with cucumber, spring onion, itogaki, and sesame
chicken kara-age with spicy miso
goma wakame and young seaweed with sesame dressing

vegan special set* 45
edamame
beetroot, nasu, and kombu tartare
king oyster mushrooms with edamame puree and shichimi
enoki, asparagus, and broccoli nigiri
maki with cucumber, avocado, shiso, pickled radish, and teriyaki gourd
nasu with miso dressing
goma wakame and young seaweed with sesame dressing

*vegan
please let us know if you have any allergies
prices exclude an optional 12.5% service charge