

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

king oyster mushrooms with edamame puree and shichimi\* 9  
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 jalapeño 11  
octopus carpaccio, chili sauce, kizami wasabi 12  
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 moriawase 15  
nigiri moriawase 18

vegan maki with cucumber, avocado, shiso, pickled radish, and teriyaki gourd\* 10  
california maki with king crab, cucumber, and avocado 12  
crunchy spicy tuna roll with spring onion, and tenkasu 15  
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

special set 48  
edamame  
tartare with spring roll crisps  
sashimi moriawase  
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