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

king oyster mushrooms with edamame puree and shichimi* 12
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 in sesame with pineapple salsa 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
salmon aburi maki with yuzu miso, puffed rice, avocado, cream cheese, cucumber, and furikake 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