

DINNER

OMAKASE COURSE

Tue. Thur. - Sat. Dinner Only

**Chef's traditional and creative
Omakase experience**

Please ask for course detail

Scan Below for Digital Menu



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CHEF'S SPECIAL

Panko Skewers (5 pcs) Eggplant / Zucchini / Asparagus / Rosemary Asiago / Tomato & Mozzarella / Marinara Sauce	10
Blossom Tempura (2 pcs) Tofu & Cheese Mix / Truffle Salt	12
*Scallop Carpaccio (8 pcs) Red and White Wine Jelly / Ponzu Mousse / Asian Mix / Olive Oil / Salt and Pepper	18
*Lemon Salmon (5 pcs) Salmon Sashimi / Tomato / Asian Mix / Capers / Lemon Dressing	21
*Seafood "Eclipse" (Sashimi Salad) Yellowtail / Salmon / Halibut / Scallop / Zucchini / Cucumber / Radish / Carrot / Asian Mix / Tomato / Asparagus / Orange Miso Dressing	21
*JYT (5 pcs) Yellowtail Sashimi / Jalapeño / Ponzu / Asian Mix	21
*Wagyu Risotto A5 Wagyu / Shiitake Mushroom / Truffle Salt / Miso	24
*A5 Wagyu Carpaccio (6 pcs) Asian mix / Black Pepper / Lemon / Yuzu Pepper / Olive Oil	30
* The "Wa" Sushi A5 Wagyu Sushi / Uni / Caviar / Truffle	28

OYSTER (Seasonal)

*On The Half Shell Pacific (2 pc.) Scallion / Momiji Oroshi / Ponzu Side: Ikura +10 / Caviar +10 / Uni +12	8
*Oyster Shooter *Quail Egg / Scallion / Momiji Oroshi / Ponzu / Lemon Wedge	9
*Honeymoon Uni / Caviar / Ikura / Quail Egg / Scallion / Momiji Oroshi / Ponzu	28

APPETIZERS

Rice	4	Wagyu Meatballs (3 pcs)	12
Miso Soup	4	Soft Shell Crab	12
Asari Miso Soup	7	Wagyu Empanadas (2 pcs)	13
Edamame	5	Kakuni (2 pcs.) Braised Pork Belly / Shishito / Karashi Mustard	16
Spicy Garlic Edamame	7	*Sunomono	16
Seaweed Salad	5	Shrimp / Snow Crab / Scallop / Halibut / Cucumber / Wakame / Tosazu Dressing	
*Takowasa	6	Gindara Saikyo Yaki	16
Shishito Pepper	8	Grilled Miso Black Cod	
Agedashi Tofu	8	Kama	16
House Green Salad	8	Broiled Fish Collar / Salmon or Yellowtail	
Add: Snow Crab +10 Yuzu Miso or Sesame Dressing		*Crispy Zucchini (4 pcs)	16
Chicken Karaage	12	Fried Zucchini / Spicy Tuna / Spicy Mayo / Eel Sauce	
Fried Calamari	12	Mixed Tempura	19
		Shrimp (2 pcs) / Green Bean / Sweet Potato / Shiitake / Shiso / Zucchini	

SASHIMI

*Salmon (5 pcs)	20	*JYT (5 pcs)	21
*Yellowtail (5 pcs)	20	Yellowtail Sashimi / Jalapeño / Ponzu / Asian Mix	
*Bluefin Tuna (5 pcs)	27	*T.Y.S. Melts (6 pcs)	36
*Lemon Salmon (5 pcs)	21	Toro / Salmon Belly / Yellowtail belly	
Salmon Sashimi / Tomato / Asian Mix / Capers / Lemon Dressing		*Sashimi 2B1 (12 pcs)	62
		Chu-Toro / Salmon / Yellowtail / Shima Aji / Kinmedai / Halibut	

SUSHI MORIAWASE / BOWL

w/ Miso Soup - No Substitution

***Salmon Party (Bowl)** 36

Salmon Belly / Salmon / Seared Salmon / Ikura
on Sushi Rice

***Kaisen Don (Bowl)** 44

Bluefin Tuna / Toro / Salmon / Yellowtail / Albacore /
Ikura / Scallop / Shrimp / Gindara on Sushi Rice

***Sushi Deluxe** 49

O-Toro / Chu-Toro / Salmon / Yellowtail Belly /
Kinmedai / Gindara / Shima Aji / Ikura

***The Bluefin Tuna (Bowl)** 59

Akami / Chu-Toro / O-Toro / Aburi O-Toro /
Negi Toro / Zuke Akami / Zuke Chu-Toro On Sushi Rice

SUSHI NIGIRI (1 pc)

*Ika (Squid) w/ Shiso	3.5	*Shima Aji (Striped Jack)	6
*Albacore	4	*Gindara (Black Cod)	6
*Bluefin Tuna	5.5	Ebi (Shrimp)	4
*Chu-Toro (Medium Fatty Tuna)	7.5	Zuwai Gani (Snow Crab)	5
*O-Toro (Fatty Tuna)	8.5	Anago (Sea Eel)	5
*Salmon	4	*Ikura (Salmon Roe)	5.5
*Salmon Belly	5	*Hotate (Scallop)	6
*Hamachi (Yellowtail)	4	*Kinmedai (Golden Eye Snapper)	8
*Hamachi Belly (Yellowtail Belly)	5	*Uni (Sea Urchin)	12
*Hirame (Halibut)	4	*A5 Wagyu	13
*Engawa (Halibut Fin)	5		

Classic Tokyo Style

*Zuke Soy Marinated Bluefin Tuna / Yuzu Pepper	6.5
*Kobujime Kelp Marinated Halibut	6.5

California Cuisine Style

*SSS Salmon / Pickled Radish / Yuzu / Rock Salt	5
*Orange Toro Seared Salmon Belly / Scallion / Lemon Squeeze / Rock Salt / Radish	7.5
*Truffle Hamachi Yellowtail / Black Summer Truffle / Truffle Salt	8
*Zuke Chu-Toro Soy Marinated Chu-Toro / Yuzu Pepper	8.5
*A.Bu.Ri Seared O-Toro / Radish / Rock Salt / Scallion / Lemon Squeeze	9.5

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SPECIALTY ROLLS

*SD Salmon / Avocado	12	*Yuzu-Hama Yellowtail / Snow Crab / Avocado / Cucumber / Asian Mix / Lemon Slice / Yuzu Ponzu	23
CA Snow Crab / Cucumber / Avocado	12	*Rainbow Bluefin Tuna / Salmon / Albacore / Yellowtail / Shrimp / Snow Crab / Avocado / Cucumber	25
*Spicy Ahi Spicy Tuna / Cucumber	13	Shrimp Lover Shrimp Tempura / Snow Crab / Shrimp / Avocado / Cucumber / Cilantro Aioli	25
Spider Soft Shell Crab / Snow Crab / Avocado / Cucumber / Soy Paper	20	*Eli Salmon / Snow Crab / Avocado / Cucumber / Jalapeño / Lemon Slice / Seared Cilantro Aioli / Chimichurri	27
*Victor Spicy Tuna / Albacore / Cucumber / Jalapeno / Seared Cilantro Aioli	22	*Spicy Tuna Scallop Spicy Tuna / Scallop / Jalapeño / Seared Mayo / Eel Sauce / Cucumber	27
*Crunchy Spicy Tuna Shrimp Tempura / Spicy Tuna / Snow Crab / Avocado / Cucumber / Asian Mix / Eel Sauce	23		

PASTAS

Cheesy Mushroom Linguine Shimeji & Maitake Mushroom / Prosciutto / Aisan Mix / Parmesan	22
Linguine alle Vongole Asari Clam / Garlic / Parsley	22
Wagyu Bolognese Spaghetti	24

DESSERTS



Gelato by Bobboi Pistacchio (Dairy Free, Vegan) / Moka / Seasonal Sorbet	7
Panna Cotta 3 Various Flavors	9
Crêpe Suzette Simmered in Orange Sauce / Whip Cream	14
Inniskillin Icewine , Vidal, Niagara, Canada	1.5 oz. 13

SUSHI TRAYS

Available for Take Out or Delivery Only

Harmony (44 pcs.) \$145

Bluefin Tuna Sashimi (4 pcs), Salmon Sashimi (4 pcs), Scallop Sashimi (4 pcs), Bluefin Tuna Nigiri (2 pcs), Yellowtail Nigiri (2 pcs), Salmon Nigiri (2 pcs), Halibut Nigiri (2 pcs), Black Cod Nigiri (2 pcs), Albacore Nigiri (2 pcs), Snow Crab Nigiri (2 pcs), Shrimp Nigiri (2 pcs), CA Roll (8 pcs), Spicy Tuna Roll (8 pcs)



Hibiki (36 pcs.) \$110

Bluefin Tuna Nigiri (2 pcs), Yellowtail Nigiri (2 pcs), Salmon Nigiri (2 pcs), Scallop Nigiri (2 pcs), Ikura Salmon Roe Nigiri (2 pcs), Halibut Nigiri (2 pcs), Black Cod Nigiri (2 pcs), Albacore Nigiri (2 pcs), Snow Crab Nigiri (2 pcs), Shrimp Nigiri (2 pcs), CA Roll (8 pcs), Spicy Tuna Roll (8 pcs)



Festa (36 pcs.) \$75

Snow Crab Bluefin Tuna Roll (8 pcs), Snow Crab Yellowtail Roll (8 pcs), SD (Salmon Avocado) Roll (8 pcs), Tuna Roll (6 pcs.), Cucumber Roll (6 pcs)



Aqua (32 pcs.) \$68

Snow Crab Bluefin Tuna Roll (8 pcs), Snow Crab Yellowtail Roll (8 pcs), SD (Salmon Avocado) Roll (8 pcs), Spicy Tuna Roll (8 pcs)



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DRINKS

House Specials

Sake Flights

Pure	24
Pure / Pure Dawn / Pure Dusk	
UKA, Organic Junmai Daiginjyo	26
Dry / Black Label / Sparkling	
Harmony Creator	32
Tanaka 1789 x Chartier Blend 001 / Blend 002	
Heaven Collection	37
Sake Baby / Konishi / Hakushika / Urakasumi / Dassai	

Cocktails

Grapefruit Paloma , Gluten free, all-natural, vegan	12
Gin & Tonic , Gluten free, all-natural, vegan	12
Sake Colada - Pineapple and Coconut Milk cocktail	14
Sake Caipirinha - Brazilian sweet lime cocktail	14
Sake Mule - Lime with Ginger Beer Mix	14

House Sake

Hot	Small (4 oz.)	11
	Large (10 oz.)	20

Wine

Sparkling

VAL D'OCA , Prosecco, Italy	187 ml	11
Luc Belaire , Brut, France	750 ml	65
Louis Roederer Collection 242 , Brut, France	375 ml	90
	750 ml	148

Rosé

	Glass	Bottle
Santa Margarita , Italy	10	38
Barton & Guestier "Tourmaline" , France	11	40

White

	Glass	Bottle
Peter Zemmer , Pinot Grigio, Italy	11	40
Viviri , Grillo, Italy	12	42
Oyster Bay , Sauvignon Blanc, Marlborough, NZ	12	42
Chalk Hill , Chardonnay, Russian River, CA	14	52
La Poussie , Sancerre, Loire, France		75
Domaine Vocoret & Fils , Chablis Premier Cru, France		80

Red

	Glass	Bottle
Skyside , Cabernet Sauvignon, North Coast, CA	13	48
Terrazas Reserva , Malbec, Mendoza, Argentina	13	48
Heritage , Pinot Noir, Willamette Valley, Oregon	14	52
Chimney Rock , Cabernet Sauvignon, Napa Valley, CA		180
Overture , Napa, CA		258
Opus One , Napa, CA		642

Dessert Wine

	1.5 oz.	Bottle
Inniskillin Icewine , Vidal, Niagara, Canada	13	110

Sake

Ippin - Junmai, Ibaraki	300 ml	35
UKA Sake - Organic Junmai Daiginjo, Fukushima		
Dry	300 ml	42
Black Label	300 ml	42
Sparkling	300 ml	42
Tenshi "Angel" Sake		
Beauty , Junmai Ginjo	500 ml	45
Love , Junmai Nigori	500 ml	45
Happiness , Junmai Namachozo	500 ml	45
HEAVENSAKE - A Franco-Japanese Creation by Regis Camus in collaboration with Japan's sake producers		
SAKE BABY , Junmai Ginjo, Hyogo	300 ml	36
KONISHI , Junmai, Hyogo	720 ml	63
HAKUSHIKA , Junmai Ginjo, Hyogo	720 ml	88
URAKASUMI , Junmai Daiginjo, Miyagi	720 ml	135
DASSAI , Junmai Daiginjo, Yamaguchi	720 ml	188
Shimizu-No-Mai - Akita		
Pure , Junmai, Akita	300 ml	30
Pure Dawn , Junmai Ginjo, Akita	300 ml	35
Pure Dusk , Junmai Daiginjo, Akita	300 ml	38
Pure Eclipse , Junmai Daiginjo, Akita	720 ml	355
Otokoyama, Extra Dry - Tokubetsu Junmai, Hokkaido	720 ml	65
Zaku "Asahi", Rare Find - Junmai Daiginjo, Mie	750 ml	84
Hakkaisan, Clean / Smooth - Junmai Daiginjo, Niigata	300 ml	38
	720 ml	70
Kubota Manjyu, Rich / Umami - Junmai Daiginjo, Niigata	300 ml	54
	720 ml	120

Other Drinks

KURAMOTO ICE (From Japan) - Ultra Pure Ice

Kachiwari in a bucket		5
Sphere		3

SHOCHU

	Glass	Bottle
Ichiko , Barley, Ooita	9	47
Ikkomon , Sweet Potato, Kagoshima	11	62
Nankai , Brown Sugar, Amami Ooshima	13	72
Nankai White Oak , Brown Sugar, Amami Ooshima	14	77

AWAMORI

	Glass	Bottle
Mizuho , Rice, Okinawa	11	62

BEER

Sapporo Premium	16 oz.	8
Orion , Okinawa, Japan	12 oz.	9
Non-Alcoholic Beer ,		9

SOFT DRINK, TEA, and WATER

Coke / Diet Coke / Sprite	12 oz.	5
Iced Tea		4.5
Green Tea (Iced or Hot) / Hot Coffee		4.5
Fever-Tree Sparkling Lime & Yuzu		5
Aqua Panna - Still	330 ml	5
Evian - Sparkling	330 ml	6