

**LUNCH /
DINNER**

OMAKASE COURSE

Tue. to Sat. Dinner Only

120

Zensai

Small Tapas Selection

***Appetizer**

***Sashimi**

Catch of the Day

***Nacho**

Risotto

Chef's Style

***Yakimono**

Grilled Dish

***The Spoon**

Three Kinds of Renge Sushi

Dessert

*Course item & price are subject to change without notice.
Please ask server for detail.*

CHEF'S SPECIAL

Tacos	10
Shrimp or Salmon Tempura / Guacamole/ Salsa	
*Lemon Salmon (5 pcs)	19
Salmon Sashimi / Tomato / Asian Mix / Capers / Lemon Dressing	
*Smoked Salmon Burrata	20
Smoked Salmon / Burrata Cheese / Caviar / Asian Mix / Capers / Olive Oil / Tomato / Yuzu	
*Bluefin Tuna Carpaccio (6 pcs)	20
Avocado / Asian Mix / Sesame Oil / Scallions / Salt and Pepper	
*Halibut Carpaccio (6 pcs)	20
Red Wine and White Wine Jelly / Ponzu Mousse / Asian Mix / Olive Oil / Salt and Pepper	
*Seafood Salad	20
Tuna / Salmon / Yellowtail / Albacore / Scallop / Asian Mix / Cucumber / Radish / Tomato / Orange Miso Sauce	
*Salmon Steak Ratatouille	20
Lightly Sautéed Salmon / Ratatouille	
*JYT (5 pcs)	21
Yellowtail Sashimi / Jalapeño / Ponzu / Asian Mix	
*Wagyu Risotto	22
Shiitake Mushroom / Truffle Salt / Miso	
*A5 Wagyu Carpaccio (6 pcs)	28
Asian mix / Black Pepper / Lemon / Yuzu Pepper / Olive Oil	

OYSTERS (Seasonal)

*Oyster Shooter	7
*Quail Egg / Scallion / Momiji Oroshi / Ponzu / Lemon Wedge	
*On The Half Shell	
Scallion / Momiji Oroshi / Ponzu	
Side: Ikura +9 / Caviar +9 / Uni +12	
Pacific (4 pcs)	16
Shigoku (1/2 Dozen)	24
Kumamoto (1/2 Dozen)	27
Sampler (Pacific (2 pcs) / Shigoku (2 pcs) / Kumamoto (2 pcs))	25
*Honeymoon	25
Uni / Caviar / Ikura / Quail Egg / Scallion / Momiji Oroshi / Ponzu	

APPETIZERS

Rice	3	Wagyu Meatballs (3 pcs)	10
Miso Soup	4	Shrimp Tempura (3 pcs)	10
Asari Miso Soup	7	Soft Shell Crab	10
Edamame	5	Ankimo (Seasonal)	10
Spicy Garlic Edamame	7	Wagyu Empanadas (2 pcs)	13
Seaweed Salad	5	*Sunomono	16
*Takowasa	6	Shrimp / Snow Crab / Scallop / Halibut / Cucumber / Wakame / Tosazu Dressing	
Shishito Pepper	7	Gindara Saikyo Yaki	16
Agedashi Tofu	7	Grilled Miso Black Cod	
House Green Salad	8	Kama	16
Add: Snow Crab +8		Broiled Fish Collar / Salmon or Yellowtail	
Yuzu Miso or Creamy Sesame Dressing		Mixed Tempura	16
Fried Calamari	9	Shrimp (2 pcs) / Green Bean / Sweet Potato / Shiitake / Shiso / Zucchini	
Kakuni	9	*Crispy Zucchini (4 pcs)	16
Braised Pork Belly / Shishito / Karashi Mustard		Fried Zucchini / Spicy Tuna / Spicy Mayo / Eel Sauce	
Chicken Karaage	10	*A5 Wagyu Cube Steak	38
		Various Salts	

SASHIMI (5 pcs)

*Salmon	18
*Yellowtail	20
*Bluefin Tuna	25
*Lemon Salmon	19
Salmon Sashimi / Tomato / Asian Mix / Capers / Lemon Dressing	
*JYT	21
Yellowtail Sashimi / Jalapeño / Ponzu / Asian Mix	
*T.Y.S. Melts (6 pcs)	35
Toro / Salmon Belly / Yellowtail belly	
*Sashimi 2B1 (12 pcs)	61
Chu-Toro / Salmon / Yellowtail / Shima Aji / Kinmedai / Halibut	

CARPACCIO

*Bluefin Tuna Carpaccio (6 pcs)	20
Avocado / Asian Mix / Sesame Oil / Salt and Pepper	
*Halibut Carpaccio (6 pcs)	20
Red Wine and White Wine Jelly / Ponzu Mousse / Asian Mix / Olive Oil / Salt / Pepper	
*A5 Wagyu Carpaccio (6 pcs)	28
Asian mix / Black Pepper / Lemon / Yuzu Pepper / Olive Oil	

SUSHI MORIAWASE / BOWL

No Substitution

<p>*Salmon Party (Bowl) 33 (w/ Miso Soup) Salmon / Salmon Belly / Seared Salmon / Ikura on Sushi Rice</p> <p>*Kaisen Don (Bowl) 42 (w/ Miso Soup) Bluefin Tuna / Toro / Salmon / Yellowtail / Albacore / Ikura / Scallop / Shrimp / Gindara on Sushi Rice</p>	<p>*Sushi Deluxe 50 (w/ Miso Soup) O-Toro / Chu-Toro / Salmon Belly / Yellowtail Belly / Kinmedai / Gindara / Shima Aji / Ikura</p> <p>*The Bluefin Tuna (Bowl) 57 (w/ Miso Soup) Akami / Chu-Toro / O-Toro / Aburi O-Toro / Negi Toro / Zuke Akami / Zuke Chu-Toro On Sushi Rice</p>
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SUSHI NIGIRI (1 pc)

<p>*Ika (Squid) w/ Shiso 3.5</p> <p>*Albacore 4</p> <p>*Bluefin Tuna 5</p> <p>*Chu-Toro (Medium Fatty Tuna) 7.5</p> <p>*O-Toro (Fatty Tuna) 8.5</p> <p>*Salmon 3.5</p> <p>*Salmon Belly 4.5</p> <p>*Hamachi (Yellowtail) 4</p> <p>*Hamachi Belly (Yellowtail Belly) 5</p> <p>*Hirame (Halibut) 4</p> <p>*Engawa (Halibut Fin) 5</p>	<p>*Shima Aji (Striped Jack) 6</p> <p>*Gindara (Black Cod) 6</p> <p>Ebi (Shrimp) 3.5</p> <p>Zuwai Gani (Snow Crab) 5</p> <p>Anago (Sea Eel) 4.5</p> <p>*Ikura (Salmon Roe) 4.5</p> <p>*Hotate (Scallop) 6</p> <p>*Kinmedai (Golden Eye Snapper) 8</p> <p>*Uni (Sea Urchin) 12</p> <p>*A5 Wagyu 13</p>
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Classic Tokyo Style

*Zuke 6	Soy Marinated Bluefin Tuna / Yuzu Kosho
*Kobujime 6	Kelp Marinated Halibut

California Cuisine Style

*Orange Toro 7	Seared Salmon Belly / Scallion / Lemon Squeeze / Rock Salt / Radish
*Truffle Hamachi 8	Yellowtail / Black Summer Truffle / Truffle Salt
*Zuke Chu-Toro 8	Soy Marinated Chu-Toro / Yuzu Pepper
*A.Bu.Ri 9	Seared O-Toro / Radish / Rock Salt / Scallion / Lemon Squeeze

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

*These items are served raw or undercooked or may contain raw or undercooked ingredients.

Menu item & price are subject to change without notice

SPECIALTY ROLLS

*SD Salmon / Avocado	11	*Yuzu-Hama Yellowtail / Snow Crab / Avocado / Cucumber / Asian Mix / Lemon Slice / Yuzu Ponzu	22
CA Snow Crab / Cucumber / Avocado	12	*Eli Salmon / Snow Crab / Avocado / Cucumber / Jalapeño / Lemon Slice / Seared Cilantro Aioli / Chimichurri	24
*Spicy Ahi Spicy Tuna / Cucumber	13	*Rainbow Bluefin Tuna / Salmon / Albacore / Yellowtail / Shrimp / Snow Crab / Avocado / Cucumber	25
Spider Soft Shell Crab / Snow Crab / Avocado / Cucumber / Soy Paper	20	Shrimp Lover Shrimp Tempura / Snow Crab / Shrimp / Avocado / Cucumber / Cilantro Aioli	25
*Victor Spicy Tuna / Albacore / Cucumber / Jalapeno / Seared Cilantro Aioli	21	*Spicy Tuna Scallop Spicy Tuna / Scallop / Jalapeño / Seared Mayo / Eel Sauce / Cucumber	26
*Crunchy Spicy Tuna Shrimp Tempura / Spicy Tuna / Snow Crab / Avocado / Cucumber / Asian Mix / Eel Sauce	22		

PASTAS

Linguine alle Vongole Asari Clam / Garlic / Parsley	20
Wagyu Bolognese Spaghetti	22

DESSERTS

Green Tea Ice Cream	4
Mochi Ice Cream / Strawberry / Green Tea / Black Sesame	4
Panna Cotta / 3 Various Flavors	9
Inniskillin Icewine , Vidal, Niagara, Canada	1.5 oz. 12

DRINKS



House Specials

SAKE FLIGHTS

Angel	16
Beauty / Love / Happiness	
UKA, Organic Junmai Daiginjyo	22
Dry / Black Label / Sparkling	
The Premium Selection	28
Hakkaisan / Kubota Manjyu / Makiri	
Heaven Collection	35
Sake Baby / Konishi / Hakushika / Urakasumi / Dassai	

COCKTAILS

Grapefruit Paloma , Gluten free, all-natural, vegan	9
Gin & Tonic , Gluten free, all-natural, vegan	9
Mojito , Gluten free, all-natural, vegan	9
Margarita , Gluten free, all-natural, vegan	9
Sake Colada - Pineapple and Coconut Milk cocktail	10
Sake Caipirinha - Brazilian sweet lime cocktail	10
Sake Mule - Lime with Ginger Beer Mix	12

HOUSE SAKE

Hot	Small (4 oz.)	9
	Large (10 oz.)	18

Corkage Fee: \$30 per bottle



Wine

Sparkling

VAL D'OCA , Prosecco, Italy	187 ml	8
Santa Margarita , Brut Rosé, Italy	375 ml	32
Gambino , Prosecco, Italy	750 ml	45
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	8	32
Barton & Guestier "Tourmaline" , France	10	38

White

	Glass	Bottle
Broadbent , Vinho Verde, Portugal	8	30
Peter Zemmer , Pinot Grigio, Italy	9	34
Viviri , Grillo, Italy	10	38
Oyster Bay , Sauvignon Blanc, Marlborough, NZ	10	38
dough , Chardonnay, Sonoma & Monterey, CA	11	42
La Poussie , Sancerre, Loire, France		75
Domaine Vocoret & Fils , Chablis Premier Cru, France		80

Red

	Glass	Bottle
Irony , Cabernet Sauvignon, CA	10	38
Terrazas Reserva , Malbec, Mendoza, Argentina	11	42
Heritage , Pinot Noir, Willamette Valley, Oregon	12	45
Masi , Brolo di Campofiorin, Italy	14	53
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	12	100

Corkage Fee: \$30 per bottle



Sake

MIO - Sparkling	300 ml	17
Ippin - Junmai, Ibaraki	300 ml	35
UKA Sake - <i>Organic Junmai Daiginjo, Fukushima</i>		
Dry	300 ml	38
Black Label	300 ml	38
Sparkling	300 ml	38
Tenshi "Angel" Sake		
Beauty , Junmai Ginjo	500 ml	40
Love , Junmai Nigori	500 ml	40
Happiness , Junmai Namachozo	500 ml	40
HEAVENSAKE - <i>A Franco-Japanese Creation by Regis Camus in collaboration with Japan's sake producers</i>		
SAKE BABY , Junmai Ginjyo, Hyogo	300 ml	35
KONISHI , Junmai, Hyogo	720 ml	60
HAKUSHIKA , Junmai Ginjyo, Hyogo	720 ml	85
URAKASUMI , Junmai Daiginjo, Miyagi	720 ml	130
DASSAI , Junmai Daiginjo, Yamaguchi	720 ml	185
Shimizu-No-Mai		
Pure Dawn , Junmai Ginjo, Akita	300 ml	38
Pure Eclipse , Junmai Daiginjo, Akita	720 ml	355
Hakkaisan - Junmai Daiginjo, Niigata		
	300 ml	38
	720 ml	70
Hakkaisan Snow - Junmai Daiginjo, Niigata		
	720 ml	120
Kubota Manjyu - Junmai Daiginjo, Niigata		
	300 ml	54
	720 ml	120
Makiri - Junmai Daiginjo, Yamagata		
	720 ml	110

Corkage Fee: \$30 per bottle



Other Drinks

KURAMOTO ICE (From Japan) - Ultra Pure Ice

Kachiwari in a bucket	5
Sphere	3
Cube w/Embossed Logo	4

SHOCHU

	Glass	Bottle
Ichiko, Barley, Ooita	8	45
Ikkomon, Sweet Potato, Kagoshima	10	60
Nankai, Brown Sugar, Amami Ooshima	12	70
Nankai White Oak, Brown Sugar, Amami Ooshima	13	75

AWAMORI

	Glass	Bottle
Mizuho, Rice, Okinawa	10	60

BEER

Sapporo Premium	16 oz.	7
Sapporo Pure	12 oz.	8
Orion, Okinawa, Japan	12 oz.	8

SOFT DRINK, TEA, and WATER

Coke / Diet Coke / Sprite	12 oz.	4
Iced Tea		4
Green Tea (Iced or Hot) / Hot Coffee		4
Fever-Tree Sparkling Lime & Yuzu		5
Aqua Panna - Still	330 ml	4
Ferrarelle - Sparkling	330 ml	4

Corkage Fee: \$30 per bottle