

### Oyster

<b>*Oyster Shooter</b>	<b>6</b>
Quail Egg, Green Onion, Momiji Oroshi, Ponzu,	
<b>Oyster Rockefeller</b>	<b>8</b>
Spinach, Cream Sauce, Panko, Mozzarella	
<b>*Fresh Oyster (2 pc)</b>	<b>9</b>
Add: Ikura 4, Caviar 6, Uni 10	
<b>*Honeymoon (1 pc)</b>	<b>22</b>
Uni, Caviar, Quail Egg, Green Onion, Momiji Oroshi, Ponzu	

### Blue Shrimp

<b>*Blue Shrimp Sushi (2 pc)</b>	<b>8</b>
<b>Fried Blue Shrimp (5 pc)</b>	<b>10</b>
Add Spicy Garlic 2	
<b>Blue Shrimp Cocktail (8 pc)</b>	<b>16</b>
Fried Shrimp Head	
<b>*White Wave</b>	<b>28</b>
Blue Shrimp Cocktail (6 pc), *Fresh Oyster (4 pc), Fried Shrimp Head	

### A5 Miyazaki Wagyu

<b>*Wagyu Sushi (1 pc)</b>	<b>10</b>
<b>*Carpaccio</b>	<b>24</b>
Cheese Crisp, Micro Green, Black Pepper, Lemon, Yuzu Pepper, Olive Oil	
<b>*Trio</b>	<b>33</b>
Caviar, Chimichurri, Grated Daikon Radish	
<b>*Cube</b>	<b>33</b>
Various Salts	

## Cold Appetizers

<b>Baby Ginger Shoots</b>	<b>3.5</b>
<b>Seaweed Salad</b>	<b>5</b>
<b>House Green Salad</b>	<b>6</b>
Add: Tofu 3, Smoked Salmon 5, Snow Crab 6 Yuzu Shoyu or Creamy Sesame Dressing	
<b>*Takowasa / Wasabi marinated Octopus</b>	<b>6</b>
<b>Ankimo / Monkfish Liver, Ponzu</b>	<b>10</b>
<b>Smoked Salmon Mozzarella (2 pc)</b>	<b>12</b>
Mozzarella, Caviar, Capers, Olive Oil	
<b>*Sunomono</b>	<b>15</b>
Shrimp, Snow Crab, Scallop, Halibut, Cucumber, Wakame, Tosazu	

## Sashimi

<b>*Salmon (5 pc)</b>	<b>16</b>
<b>*Yellowtail (5 pc)</b>	<b>18</b>
<b>*Bluefin Tuna (5 pc)</b>	<b>23</b>
<b>*Usuzukuri / Thinly Sliced Halibut, side Ponzu</b>	<b>24</b>

**\*T.Y.S. Melts (6 pc) 28**

Toro, Salmon Belly, Yellowtail belly

**\*Sashimi 2B1 (12 pc) 55**

Chu-Toro, Salmon, Yellowtail, Shima Aji,  
Kinmedai, Halibut

## Hot Appetizers

<b>Miso Soup</b>	<b>3</b>
<b>Rice</b>	<b>3</b>
<b>Edamame</b>	<b>4</b>
Add Spicy Garlic 1	
<b>Shishito Pepper</b>	<b>5</b>
Eel Ponzu Sauce, Bonito Flake	
<b>Agedashi Tofu</b>	<b>6</b>
Fried Tofu, Daikon Radish, Ginger, Dashi Sauce	
<b>Parmesan Garlic Fries</b>	<b>6</b>
<b>Fire Cracker</b>	<b>7</b>
Shrimp, Cream Cheese, Shiso, Dried Seaweed, Gyoza Skin	
<b>*Crispy Rice</b>	<b>8</b>
Fried Sushi Rice, Spicy Tuna, Jalapeno, Sriracha, Spicy Mayo, Eel Sauce	
<b>Chicken Karaage</b>	<b>8</b>
<b>Fried Calamari</b>	<b>8</b>

<b>Kakuni</b>	<b>8</b>
Braised Pork Belly, Shishito, Karashi Mustard	
<b>Wagyu Meatballs (3 pc)</b>	<b>9</b>
Marinara Sauce	
<b>Soft Shell Crab</b>	<b>9</b>
Green Tea Salt, Ponzu	
<b>Shrimp Tempura (3 pc)</b>	<b>9</b>
<b>Wagyu Empanadas (2 pc)</b>	<b>10</b>
Green Tea Salt, Ponzu	
<b>Mixed Tempura</b>	<b>14</b>
Shrimp, Pumpkin, Sweet Potato, Green Beans, Shiitake, Shiso	
<b>Gindara Saikyo Yaki / Grilled Miso Black Cod</b>	<b>15</b>
<b>Kama / Broiled Fish Collar</b>	<b>16</b>
Salmon, Yellowtail, or Kanpachi (Amberjack)	

## Sushi Nigiri (1 pc)

* <b>Binchou Maguro</b> / Seared Albacore	3.5	* <b>Shima Aji</b> / Striped Jack	5
* <b>Maguro</b> / Bluefin Tuna	5	* <b>Gindara</b> / Black Cod	5.5
* <b>Zuke</b> / Soy Marinated Bluefin Tuna	5.5	<b>Ebi</b> / Shrimp	3.5
* <b>Chu-Toro</b> / Medium Fatty Tuna	7	<b>Snow Crab</b>	4
* <b>O-Toro</b> / Fatty Tuna	8	<b>Anago</b> / Sea Eel	4
* <b>Salmon</b>	3.5	* <b>Ikura</b> / Salmon Roe	4
* <b>Salmon Belly</b>	4	* <b>Hotate</b> / Scallop	5
* <b>Hamachi</b> / Yellowtail	4	* <b>Kinmedai</b> / Golden Eye Snapper	7
* <b>Yellowtail Belly</b>	4.5	* <b>Botan Ebi</b> / Spot Prawn	8
* <b>Hirame</b> / Halibut	3.5	* <b>Uni</b> / Sea Urchin	10
* <b>Engawa</b> / Halibut Fin	4.5	* <b>A5 Miyazaki Wagyu</b>	10
* <b>Kobujime</b> / Kelp Marinated Halibut	5		

### \***Kaisen Don 38**

(w/ Miso Soup)

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

### \***Sushi Deluxe 45**

(w/ Miso Soup and Seaweed Salad)

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

*No Substitution*

## Specialty Rolls

* <b>SD</b> / Salmon, Avocado	10	* <b>Yuzu-Hama</b>	21
<b>CA</b> / Snow Crab, Cucumber, Avocado	10	Yellowtail, Snow Crab, Avocado, Cucumber, Micro Green, Lemon, Ponzu	
* <b>Spicy Ahi</b> / Spicy Tuna, Mayo, Sesame Oil	12	* <b>Eli</b>	23
<b>Spider</b>	18	Snow Crab, Avocado, Cucumber, Seared Salmon, Jalapeno, Lemon, Cilantro Aioli, Chimichurri	
Soft Shell Crab, Snow Crab, Avocado, Cucumber, Soy Paper		* <b>Rainbow</b>	24
* <b>Crunchy Spicy Tuna</b>	20	Tuna, Salmon, Albacore, Yellowtail, Shrimp, Snow Crab, Avocado, Cucumber	
Shrimp Tempura, Spicy Tuna, Snow Crab, Avocado, Cucumber, Micro Green, Eel Sauce		<b>Shrimp Lover</b>	24
* <b>Victor</b>	20	Shrimp Tempura, Avocado, Cucumber, Shrimp, Cilantro Aioli	
Spicy Tuna, Seared Albacore, Cucumber, Cilantro Aioli, Jalapeno		* <b>Spicy Tuna and Scallop</b>	25
		Spicy Tuna, Scallop, Jalapeno, Mayo, Eel Sauce	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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

Menu item & price are subject to change without notice

**Pastas**

**Linguine alle Vongole**

Manila Clam, Garlic, Parsley

18

**Wagyu Bolognese Spaghetti**

20

**Cioppino Linguine**

Blue Shrimp, Calamari, Mussel, Clam

23

*Cioppino Linguine*



**Desserts**

**Ice Cream** / Vanilla or Green Tea

4

**2B1 Flan** w/ Chocolate Cake

8

**Panna Cotta** / 3 Various Flavors

9



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.