

Sushi & Sashimi

sashimi 3 pcs sushi 2 pcs

tuna

O-TORO	bluefin tuna belly	24	17
HON MAGURO	bluefin tuna	15	13
BINCHO MAGURO	albacore tuna	10	8

yellowtail

HAMACHI	yellowtail	12	11
KANPAHCI	amber jack	13	12

whitefish

HIRAME	fluke	14	12
MA DAI	red seabream	14	12
KURO DAI	black seabream	11	10

fish

AJI	horse mackerel	14	12
SABA	mackerel	14	12
SAKE	atlantic salmon	10	8
CHINOOK	alaskan king salmon	12	10
UNAGI	fresh water eel	14	12
UNAGI TEMPURA	fresh water eel tempura	16	13

shellfish

HOTATE	hokkaido scallop	12	10
EBI	black tiger shrimp	8	7
BOTAN EBI	botan shrimp	16	14
UNI	hokkaido sea urchin	30	25

octopus / squid

YUDE TAKO	steamed octopus	10	8
IKA	squid	10	8

roe

IKURA	salmon roe	14	12
IKURA QUAIL	salmon roe with quail egg		14
TOBIKO	flying fish roe	10	8
IKURA QUAIL	flying fish roe with quail egg		10

*ask server for seasonal daily fish selection

Dinner

dinner accompanied by miso soup; *futomaki egg, crab, cucumber, shiitake, kanpyo

OMAKASE 8 courses: 1: oyster shooter 2: sashimi 3: karei no karage 4: black angus beef tataki 5: black cod hobayaki 6: asari miso 7: sushi 8: dessert	140
SUSHI OMAKASE chef's top selection, 14 pcs	80
SUSHI chef's selection 12 pcs deluxe, futomaki	40
SASHIMI chef's selection 17 pcs	50
SUSHI & SASHIMI chef's selection 15 pcs sashimi, 12 pcs sushi	85
ASSORTED ROLL spicy tuna roll, tempura roll, salmon roll	30
CHIRASHI chef's selection sashimi, sushi rice	40
BENTO salmon or yakiniku beef, 4 sushi, 4 sashimi, tempura, rice, veg	45
KOBE BEEF wagyu, home made pickles, seasonal side	95
WAFU STEAK AAA black angus, soyu glaze	50
GINDARA black cod saikyo miso marinated, hajikami, yuzu miso	50
SEAFOOD BOWL shrimp tempura, scallop, quail egg, stone bowl	35
NABEYAKI UDON seafood, egg, vegetables, bonito broth	30
UNAJU freshwater eel, kabayaki sauce, sansho powder	35

maki

	handroll	roll
CALIFORNIA	8	10
RAINBOW		16
SALMON AND AVOCADO	7	10
YELLOWTAIL AND SCALLION	8	10
SPICY TUNA	9	10
SPICY SALMON	9	10
CRUNCHY SPICY SALMON	10	11
CRUNCHY SPICY TUNA	10	11
DYNAMITE tempura shrimp, tempura flake, spicy aioli	10	12
EEL & AVOCADO unagi, avocado	11	15
DRAGON tempura shrimp, unagi, avocado		18
RED DRAGON tempura shrimp, salmon		15
NEGI TORO bluefin tuna belly, scallion		16
NAOMI grilled egg plant, peppers, zucchini, caramelized onion		16
SOFT SHELL CRAB softshell crab, avocado, truffle unagi sauce		16
LOBSTER lobster, avocado		18
YUZU shrimp, avo, cucumber, fish egg, salmon, scallop		20
EVERYTHING tempura shrimp, salmon, unagi, avocado, cucumber, kanpyo, shitake, crab meat, tamago, yam		25
VEGGIE ROLL (asparagus, yam, avocado, cucumber)		15
AVOCADO ROLL		10

Finnish

dessert

YUZU CREME BRULEE yuzu essence, yuzu peel	10
MATCHA TIRAMISU matcha, marscarpone	10
MONAKA ICECREAM crisp wafer, fruit, choice of ice cream	8
ICE CREAM green tea, red bean, or black sesame	5

Drink

beverage

PERRIER	3.5
SAN PELLEGRINO	9
EVIAN/FIJI	3.5
SODA	3
ICED TEA	3

beer

ASAHI SUPER DRY	330ml bottle/500ml can	6/10
KIRIN ICHIBAN	355ml bottle/650 ml can	6/10
SAPPRORO PREMIUM	341ml bottle/650ml can	10/6/12
HITACHINO WHITE ALE	330ml bottle	9

wine

HOUSE RED / WHITE	glass/bottle	10/35
SAUVIGNON BLANC	glass/bottle astrolabe	15/75
CHARDONNAY	glass/bottle sonoma cutrer	15/80
PINOT NOIR	glass/bottle meiom	15/80
CABERNET SAUVIGNON	glass/bottle liberty school	15/70

sake

HOT SAKE	tokkuri small/large	8/15
KUBOTA	180ml/720ml bottle	35/140
G JOY GENSHU	180ml/750ml bottle	45/100
IZUMI YUZU COLLINS	(glass/750ml)	15/70

Begin

YUZU STARTER agedashi tofu, yakinasu, tuna avo tartare, wakame salad	35
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hot

AKADASHI MISO manila clam, akamiso, mitsuba	7
EDAMAME young soy bean, kosher salt	5
AGEDASHI TOFU tofu, tentsuyu, daikon oroshi	7
TEMPURA APPETIZER shrimp, seasonal veg	12
SHISHITO PEPPER shishito, shichimi pepper	6
GYOZA beef & veg dumpling, daizu su	8
YAKINASU grilled eggplant, bonito flake, dashi shoyu	10
SOFTSHELL CRAB bubu arare yuzu ponzu, wasabi tartar	15
ASARI SAKA MUSHI manila clam, sake, dashi, shimeji, mitsuba	15
KAREI NO KARAGE flounder fish and chips	30
SAKURA EBI TEMPURA tiny japanese shrimp, tentsuyu, shiso leaf	15
SCALLOP & SHIMEJI hokkaido scallop, honey mushroom, sake butter	25
HAMACHI SHIOYAKI yellowtail neck, kosher salt, grated daikon	15
WAGYU TATAKI momiji oroshi, roasted garlic ponzu, mustard seed	40

cold

WAKAME seaweed salad, sesame vinegar dressing	6
ASIAN PEAR SALAD asian pear, mizuna, tofu, fuji apple dressing	15
SPICY SASHIMI SALAD mizuna, arugula, pine nuts, kochujang dressing	16
TUNA TATAKI SALAD red onion, oba, microgreen, arare	16
TUNA AVO TARTARE tuna, avocado, roasted garlic oil, yuzu ponzu	16
SUSHI TASTING chef's selection, 4pcs, seasonal nigiri	15
SASHIMI TASTING chef's selection, 6pcs, seasonal sashimi	25
OYSTER ON HALFSHELL fresh oyster, yuzu salsa	15
OYSTER SHOOTER yuzu ponzu gelée, momiji oroshi, uni, tobiko	10
OHITASHI daily vegetable, ito katsuo, dashi shoyu	8