


**Our Own Creation of Japanese Style Tapas**  
Food for Sharing

 GLUTEN FREE

**COLD PLATES**




<b>Organic Mixed Green Salad</b> Mixed Greens, Miso Dressing	 9	<b>Kumamoto Oysters</b> w/ Uni +\$2 Half Shell, Ponzu, Roe, Green Onion	4
<b>Salmon Skin Salad</b> Mixed Greens, Salmon Skin, Miso Dressing, Unagi Sauce, Roe	13	<b>Shigoku Oysters</b> w/ Uni +\$2 Half Shell, Ponzu, Roe, Green Onion	4
<b>Sashimi Salad*</b> Mixed Greens, Assorted Fish, Miso Dressing	 21	<b>Tuna Crudo</b> Tuna, Avocado, Mango, Roe, Kaiware, Spicy Sesame Sauce	10
<b>Spinach Gomae</b> Sesame Seasoned Organic Spinach Salad	8	<b>Ankimo</b> Steamed Monk Fish Liver, Spicy Ponzu	10
<b>Wakame Salad</b> Seaweed Salad, Sunomono Sauce	8	<b>Tuna Poke</b> Hawaiian Style Ahi Tuna Poke	15
<b>Tako Su</b> Octopus, Cucumber, Seaweed Salad, Sunomono Sauce	10	<b>Spicy Hamachi Poke</b> Yama Style Spicy Yellow Tail Poke	17
<b>Kani Su</b> Snow Crab, Cucumber, Seaweed Salad, Sunomono Sauce	11	<b>Jalapeño Hamachi Carpaccio</b> Thinly Sliced Japanese Yellow Tail, Jalapeño, Cilantro, Garlic Oil, Sea Salt, Citrus, Ponzu	17
<b>Yama Sunomono</b> Octopus, Shrimp, Real Crab, Cucumber, Seaweed Salad, Sunomono Sauce	12	<b>Hokkaido Scallop Carpaccio</b> Thinly Sliced Hokkaido Scallop, Shiso, Plum Sauce, Yuzu Citrus	 16
<b>Assorted Pickles</b> Assorted Japanese Pickled Vegetables	9	<b>Albacore Tuna w/ Garlic Chip</b> Seared Albacore, Garlic Chips, Ponzu, Yuzu Wasabi Dressing, Kaiware	14
<b>Tako Wasa</b> Raw Octopus, Wasabi Sauce	9		

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Contains raw fish.*



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**BITES**

<b>Edamame</b> w/ Truffle Salt +\$2 Lightly Salted Boiled Soy Beans	 6	<b>Geso Fry</b> Fried Squid Legs	9
<b>Agedashi Tofu</b> Lightly Fried Ota Tofu, Tentsuyu	8	<b>S.A.B</b> (Shishito, Asparagus, Bacon) Bacon Wrapped Skewers	 9
<b>Gyoza</b> 5pcs Housemade Pork & Beef Pot Stickers	12	<b>Blistered Shishito</b> Shishito Pepper, Avocado Oil, Sea Salt, Shichimi, Citrus	 7
<b>Popcorn Scallop</b> Seasoned Fried Bay Scallops	10	<b>Takoyaki</b> Fried Octopus Balls, Bonito Flakes, Japanese Mayo, Takoyaki Sauce, Aonori	10
<b>Crispy Veggie Roll</b> Crispy Housemade Spring Roll	10	<b>Stuffed Jalapeño Tempura</b> Jalapeño, Cream Cheese, Spicy Tuna, Crab Salad, Spicy Sauce, Sweet Soy Sauce	11
<b>Chicken Karaage</b> Bite-Size Japanese Fried Chicken	11	<b>Tempura Appetizer</b> 2pcs Prawns, Veggies, Tentsuyu	12
<b>Iidako Karaage</b> Fried Baby Octopus	9		
<b>Honey Sriracha Chicken Karaage</b> Fried Chicken Tossed in Sweet & Spicy Sauce	13		

**SPECIALTIES** Recommended

<b>Grilled Octopus</b> Tenderized Octopus, Olive Oil, Japanese Spices	 21	<b>Kobe Beef Tataki</b> Seared Snake River Kobe Beef, Spicy Ponzu, Green Onion	17
<b>Kobe Saikoro Steak</b> Snake River Kobe Beef Served on Sizzling Plate	23	<b>Kinoko</b> Sautéed Seasonal Assorted Mushrooms, Truffle Oil, Fried Shallots, Citrus	14
<b>Salmon Butter</b> Seared Salmon, Sautéed Vegetables, Citrus	19	<b>Yasai Itame</b> Stir-Fried Assorted Vegetables	12
<b>Black Cod (Gindara)</b> Wild Alaskan Black Cod Marinated in Miso	 16		

**GRILLED**

<b>Kuro Buta Sausage</b> 5pcs Berkshire Pork Sausage, Karashi	10	<b>Grilled Salmon</b> Sweet Soy Salmon, Greens	 13
<b>Grilled Asparagus</b> Asparagus, Sweet Mayo	 11	<b>Grilled Chicken</b> Sweet Soy Chicken Thigh, Greens	 12
<b>Saba Shioyaki</b> Seasoned Japanese Grilled Mackerel	 12	<b>Kobe Beef Skewer w/ Truffle Salt</b> Snake River Kobe Beef, Truffle Salt, Green Onion (2 Skewers)	 13
<b>Hamachi Kama</b> Yellow Tail Collar, Grated Daikon	 13		

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18% gratuity added to tables of six or more - Limit 3 credit cards per table*

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**RAMEN**

**Tonkotsu Based Ramen**

Chicken & Pork Broth

*Served w/ Bean Sprout, Beni shoga, Chili Oil,  
Shredded Chili Pepper, Green Onion*

- **Original** Chashu 15
- **Kakuni** Braised Pork Belly 16
- **Kimchee** Sautéed Kimchee, Sliced Chashu 15
- **Nikumiso** Spicy Ground Pork 15

**Miso Based Ramen**

Chicken & Miso Broth

*Served w/ Bean Sprout,  
Shredded Chili Pepper, Green Onion*

- **Miso** Assorted Stir-Fried Veggies 15
  - Deep-Fried Tofu +\$2
  - Chashu +\$4
  - Spicy Ground Pork +\$3

**EXTRA TOPPINGS**

- |                |   |                   |   |
|----------------|---|-------------------|---|
| Butter         | 1 | Soft-Boiled Egg * | 2 |
| Seaweed (3pcs) | 1 | Extra Noodles     | 3 |
| Green Onions   | 1 |                   |   |

*\*\* If the flavor of your soup is too strong, we can tone it down upon your request. Please ask our servers!*

**DESSERT**

- |  |   |   |   |
|--|---|---|---|
| Green Tea Ice Cream                                  | 5 | Panna Cotta                             | 8 |
| Black Sesame Ice Cream                               | 5 | Housemade Panna Cotta, Strawberry Sauce |   |
| Mochi Ice Cream                                      | 6 | Green Tea Crème Brûlée                  | 8 |
| Green Tea, Red Bean, Strawberry, Mango, or Chocolate |   | Housemade Japanese Style Crème Brûlée   |   |