

small plates

miso soup
scallion, tofu • \$6

seaweed salad
spicy wakame, wakame goma,
puffed rice • \$8

edamame
citrus salt • \$6

wholly-mole
avocado studded with
edamame, pico de gallo,
corn chips • \$9

food buddha's crispy rice
spicy tuna, jalapeno • \$13

brussels sprout salad
fried kale, chiles, carrot,
cabbage, shrimp • \$15

ahi tuna poke
nori tostada, carrot, cucumber,
radish, avocado, spicy mayo • \$15

chicken gyoza
seared dumplings, mirin-sesame
sauce • \$8

tempura popcorn shrimp
spicy mayo, glazed walnut, frisee
• \$13

smoked salmon tartare ("everything bagel")
yuzu cream cheese, nori tostada,
black tobiko, pickled onion • \$13

hamachi crudo
orange supreme, ponzu, chiles • \$15

fried calamari
yuzu aioli • \$11

yakatori (2 each)

chicken
sea salt, ponzu • \$6

pork belly
pickled ginger, scallion • \$8

octopus
kimchi butter, chive • \$9

beef
wagyu tare, chive • \$10

ceviches *served with nori tostada*

lomi-lomi
salmon, tomato, scallion, ginger,
pineapple • \$12

shrimp
avocado, corn, mango, red onion,
habanero • \$11

scallop
grapefruit, jalapeno, scallion • \$12

octopus
olives, roasted peppers, crispy
potato • \$12

bowls *served with short grain rice*

chicken
radish, crispy shallot, sesame,
pok jok sauce • \$14

skirt steak
radish, chili paste, fried egg,
crispy shallot, scallion • \$16

ahi tuna poke
cucumber, radish, carrot,
cabbage, scallion • \$17

pork bulgogi
kimchi, fried egg, chili paste,
scallion • \$14

steamed buns (2 per order)

roasted pork belly
cabbage slaw, fermented
chili sauce • \$15

braised short rib
pickled red cabbage, house
pickles • \$16

lacquered duck
asian slaw, cucumber, hoisin
vinaigrette • \$16

specialties

loco moco
sesame steak, fried egg, gravy, steamed rice • \$18

wagyu filet
potato-bacon terrine, grilled asparagus, liquid cilantro, saffron-
fresno oil • \$38

miso cod
sunchoke puree, pickled mushrooms • \$32

ramen heaven
tonkotsu broth, braised pork, crispy pork belly, fresh noodles, egg,
chili oil, scallion • \$18

scallop of the woods
spicy broth, roasted mushrooms, sprouts, radish, seabans,
samphire greens • \$34

tacos

"sol" pastor
korean chili marinated, grilled pork,
pineapple, cilantro, kimchi • (3 for \$11)

carne asada
sesame skirt steak, avocado,
pico de gallo, crispy shallot •
(3 for \$12)

crispy chicken
japanese fried chicken, chili aioli,
shaved cabbage, cilantro and
onion • (3 for \$10)

tofu taco
fried tofu, kimchi jus, pickled red
onion, avocado crema, goat cheese
• (3 for \$9)

fish taco
tempura whitefish, pickled
cucumber and scallion, yuzu
crema, cabbage • (3 for \$11)

dessert

mochi (artisan) • 2.00 per
flavors: green tea, mango, chocolate, vanilla,
red bean, coffee, coconut, strawberry

pot de crème • 7.00
chocolate custard, whipped cream, chocolate

beverages

coffee • \$2.50
iced tea • \$2.50
loose leaf tea (hot) • \$2.50

sides

short grain rice • \$4
egg fried rice • \$5
sauteed vegetables • \$5

signature rolls

de casa

snow crab, avocado, cucumber • \$10

garden roll

cucumber, avocado, asparagus, sunflower, candied beet, sesame, nori • \$10

tango

tempura shrimp & spicy tuna, mango, cucumber, avocado, spicy mayo • \$13

uno-dos

tempura shrimp, snow crab, avocado, cucumber • \$12

number four

escolar, hamachi, snow crab, tempura shrimp, avocado, garlic-miso aioli • \$13

mas sake

spicy salmon, salmon sashimi, asparagus, jalapeno, tomato jam, avocado • \$13

great white

escolar, potato chip, black truffle, truffle vinaigrette, soy wrapper • \$15

dragons breath

tempura shrimp, avocado, snow crab, spicy tuna, crispy shallot, spicy sesame • \$16

take a breath

albacore, snow crab, avocado, cucumber, ponzu sauce • \$15

dynamite bay

baked scallop, spicy mayo, red tobiko, unagi sauce, lemon zest • \$17

beluga

shrimp tempura, cucumber, unagi, avocado, caramelized onion • \$15

deal closer

tempura shrimp, snow crab, cream cheese, cucumber, avocado, spicy mayo, unagi sauce, tempura fried • \$16

chilean langoustine

asparagus, avocado, lemon, black tobiko, yuzukosho, truffle oil • \$19

crunchy tuna

spicy tuna, jalapeno, habanero, spicy mayo, nikiri, tempura crunch, red onion • \$12

carnitas roja

panko crusted pork belly, roja salsa, avocado, caramelized onion, herb salad • \$16

negihama

hamachi, scallion, negidare, nikiri, wasabi • \$11

negituna

yellowfin tuna, scallion, negidare, nikiri, wasabi • \$11

sashimi *4 pieces*

hamachi \$12

salmon \$11

albacore \$11

scallop \$11

yellowfin tuna \$13

tako (octopus) \$11

nigiri *priced per piece*

hamachi **lime zest, shoyu ponzu, jalapeno** \$5

yellowfin **nikiri, negidare** \$4

salmon **shoyu ponzu, lemon zest** \$4

scallop **shoyu ponzu, yuzukosho** \$4

avocado **nikiri, yuzukosho, sesame** \$3

wagyu **tare, chive** \$5

albacore **saffron aioli, truffle oil** \$4