

M E N U Lunch 11:00AM - 3:00PM | Dinner 5:00PM - 10:00PM | Mon - Sat

CLASSIC APPETIZER

Seaweed Salad \$5 vinegar marinated seaweed salad - sweet & sour taste

Edamame \$5 Steamed green bean

Shrimp Shumai \$10 Fried shrimp dumplings

Ika Sansai \$8 Boiled squid salad with soy ponzu marinated

Gyoza \$8 Fried dumplings (pork or vegetable)

All menu items and prices subject to change.

* May contain raw or undercooked ingredients

SPECIAL APPETIZER

Carpaccio* \$14

Choice of Sea scallop, tuna, salmon, yellowtail, Kizami wasabi, yuzu lemon, house ponzu sauce with fresh vege garnish

Chawamushi \$12

Silky smooth steamed egg, Chesapeake blue crab meat, enoki/shitaki mushroom

Tadaki \$13

Choice of seared tuna, white tune, salmon and Jalapeño dressing

Crispy Nori* \$15

Choice of spicy tuna tartare or salmon tartare and crispy nori with sweet butter sauce

Seafood Sunomono* \$12

Assorted sashimi with ponzu sauce, yuzu sauce

Miso Salmon \$13

Oven baked 'Miso' marinated salmon, cauliflower purée

Sauteed Calamari \$16

Roasted calamari, sweet pepper, yuzu, cheese

Shishito Pepper \$10

Roasted Shishito pepper, green bean, red onion, balsamic glaze, truffle salt

Island Salad \$12

Springmix, various veggies (bean, corn, shitake, yama gobo, pickled radish) with mango dressing

Spicy Sashimi Salad* \$16

Assorted sashimi, springmix, yuzu sauce, Gochujang (spicy pepper dressing)

Salmon Mango* \$14

salmon sashimi with fresh mango with house-made fresh mango dressing

Cucumber Rainbow* \$14

Assorted sashimi rolled with cucumbers, yuzu sauce, ponzu sauce.

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