



## S o u p s

GF **MISO SOUP** 4  
Traditional Japanese miso soup with tofu, seaweed, green onions, shimeji + shiitake mushrooms.

**CLEAR SOUP** 4  
Light bonito broth with Japanese fish cakes, Mitsuba (Japanese wild parsley) + shimeji mushrooms.

## S a l a d s

GF **HOUSE SALAD** 7  
Mesculin greens, cherry tomatoes, julienne radish with ginger-tofu dressing.

**TUNA TATAKI SALAD\*** 20  
Seared tataki style tuna served with mesculin greens + pink grapefruit tossed in a Ponzu vinaigrette.

**SEAWEED SALAD** 8  
Wakame, kiku-wakame, cucumber, sesame ginger soy vinaigrette

**SUNOMONO SALAD** 12  
Shrimp, snow crab, octopus, squid, wakame, mixed veggies in Otoshi dressing

## T e m p u r a s

<b>Maine Lobster Tempura</b>	15	
	Small	Large
<b>SHRIMP AND VEGETABLE</b>	10	18.5
Shrimp and assorted seasonal vegetables		
<b>ASSORTED TEMPURA</b>	12	18.5
Shrimp, calamari, chicken, white fish and assorted seasonal vegetables		
<b>VEGETABLE TEMPURA</b>	8.5	12.5
Assorted seasonal vegetables		

(Additional items for "Large" dish –  
Rice \$1, Miso Soup \$2, Dinner Salad \$2.50, Extra Sauce \$2)

## A p p e t i z e r s

GF **TASTE OF SASHIMI\*** 21  
Maguro, hamachi and shake (2 pc. each) served with daikon radish + shiso.

GF **MISO BLACK COD\*** 22  
Broiled miso and sake marinated black cod – a house favorite!

**GARLIC CALAMARI** 14  
Pan seared calamari, asparagus, and mushrooms with a sake garlic butter sauce.

GF **GRILLED KAMA \*** 18  
Grilled shake (salmon) or hamachi (yellowtail) collar seasoned with sea salt with your choice of **lemon-garlic (GF) Ponzu**, or **teriyaki sauce** (sauces are not gluten-free)

**MISO EGGPLANT** 8  
Eggplant + julienne vegetables sautéed in a honey sesame miso glaze.

GF **SIDE OF VEGETABLES** 7  
Chef's choice selection of fresh vegetables. Available **grilled** or **steamed**.  
**GF w/o Ponzu**

**YAKITORI** 15  
Grilled chicken + vegetable skewers glazed with our house teriyaki sauce.

**EGG ROLLS** 10  
House made crispy egg rolls filled with savory pork + vegetables served with spicy yellow mustard.

**GYOZA** 8  
Pan-seared dumplings filled with pork + cabbage served with a house made dipping sauce

**SHORT RIBS** 20  
Sweet Korean marinade, jalapenos, sesame seeds, mushroom, bell pepper + onion.

**WAGYU BEEF KUSHIYAKI** 22  
shimeji mushrooms, truffle infused mashed potatoes with a teriyaki sauce.

All substitutions are subject to price increase. Employees participate in and are compensated by tip pooling.

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



S i g n a t u r e   d i s h e s

GF	<b>SRIRACHA-GARLIC SHRIMP</b>	<b>30</b>
	Grilled spicy jumbo tiger shrimp drizzled with a roasted red pepper chili sauce atop whipped potatoes + mango salsa. <i>(Add Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)</i>	
	<b>COLORADO RIBEYE STEAK*</b>	<b>34</b>
	With wild mushroom ragout, whipped potatoes, pink peppercorn, demi + cream sauce <i>(Add Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)</i>	
	<b>BENTO BOX*</b>	<b>36</b>
	4 pc California roll, shrimp and veggie tempura, miso salmon, beef teriyaki. <b>Served with Rice, Miso Soup and Dinner Salad.</b>	
	<b>TERIYAKI CHICKEN</b>	<b>20</b>
	Pan seared chicken in a homemade teriyaki sauce, served with a plum potato salad and an arugula bacon salad. <b>Served with Rice and Miso Soup.</b>	
	<b>TOFU STEAK</b>	<b>16</b>
	Flash-fried silky tofu drizzled with your choice of <b>a soy-ginger sauce</b> or <b>wild mushroom infused sake garlic butter sauce</b> served with Asian vegetables. <i>Add Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)</i>	

N o o d l e s

	<b>NABEYAKI UDON*</b>	<b>20</b>
	Flour noodles in a light fish broth with chicken breast and egg served with shrimp and vegetable tempura <b>Served with Dinner salad</b>	
	<b>DUCK UDON</b>	<b>18</b>
	Flour noodles in a light fish broth with pan seared duck breast. <b>Served with Dinner salad</b>	

S u s h i   &   S a s h i m i  
P l a t t e r s

	<b>DELUXE SUSHI PLATTER*</b>	<b>38</b>
	Tuna, Yellowtail, Salmon, and Shrimp nigiri (1 pc. each), Tuna, Yellowtail, Octopus sashimi (2 pc. each), Tuna and Yellowtail hand roll (1 pc. each), and a California roll (8 pc.)	
	<b>SUSHI DINNER*</b>	<b>28</b>
	Tuna, Yellowtail, Salmon, White fish, Crab, Scallop, Shrimp, and Octopus nigiri (1 pc. each) with a choice of <b>Tuna roll</b> (6 pc.) or <b>California roll</b> (5 pc.)	
	<b>VEGETABLE SUSHI DINNER* ^</b>	<b>16</b>
	Eggplant (1pc) and Mushroom (1pc) nigiri, Cucumber roll (3pc), Avocado roll (3pc), and Vegetable roll (5pc)	
GF	<b>SASHIMI DINNER*</b>	<b>38</b>
	Tuna, Yellowtail, Salmon, White fish, and Octopus (3 pc. each) <b>Served with Rice</b>	
	<b>CHIRASHI*</b>	<b>32</b>
	Chef's Selection sashimi served over a bowl of sushi rice.	
	<b>TEKKA DON*</b>	<b>28</b>
	Tuna sashimi served over a bowl of sushi rice.	

**Sushi & Sashimi Platters are served with Miso Soup and Dinner Salad**

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