



M E N U

メニュー

SALAD *(served with local organic vegetables)*

- Fresh Veggies Salad** \$9
- chef's choice of seasonal mix leaf, shungiku with black sesame, yuzu juice, sesame oil dressing
- Sunomono Salad** \$13
- sliced cucumber, fresh seaweed, seaweed salad with sweet vinegar
- add octopus

+ \$5
- add fresh red crab

+ \$6

SOUP *(homemade broth)*

- Akadashi** \$8
- homemade fish broth, red miso with local fish
- Awase Miso** (blended red & white miso) \$6.5
- homemade seaweed broth, awase miso with chef's choice of vegetables

OTSUMAMI *(small bites)*

- Edamame** (sea salt) \$7
- Nukazuke** (pickled rice bran) \$8
- chef's choice of assorted organic pickled vegetables
- Yudofu** \$8
- warm tofu topped with ginger, onion and bonito flake with dashi soy sauce
- Miso Nasu** \$10
- ground chicken & eggplant in miso sauce

YAKIMONO *(grilled)*

- Salmon Saikyo yaki** \$23
- grilled salmon marinated in a sweet savory white miso based sauce
- Hamachi Kama** *market price by size*
- yellowtail collar
- Tori Kawa Ponzu** \$10
- crispy chicken skin with ponzu and grated daikon

KUSHI YAKI Kurume Style *(grilled skewers)* (2pc)

- Tori** (organic chicken) \$11
- thigh with choice of salt or tare sauce
- Tori mentai** (organic chicken + mentai) \$13
- thigh with mentai (spicy pollack roe)
- Tori ume** (organic chicken + ume) \$13
- thigh with ume (plum paste)
- Kuro buta** (black pork belly) \$14
- miso, pepper and salt
- Gyutan** (beef tongue) \$17
- salt and pepper with lemon
- Ika** (squid) \$13
- salt with lemon

AGEMONO *(deep fried)*

- Kisu Tempura** (2pc) \$13
- sand borer fish with matcha salt (green tea salt)
- Karaage** (4pc) \$20
- Oita Nakatsu style deep fried organic Chicken
- Tempura Shrimp** (2pc) \$7.50
- Tempura Vegetable** \$17
- chef's choice of seasonal vegetable

TATAKI

- Wagyu Beef Tataki** \$35
- seared US raised wagyu beef with myoga (Japanese ginger), red onion and garlic with ponzu

NABE *(hot pot)*

- Kuro Buta Shabu** (serves one) \$35
- sliced black pork belly, tofu, napa cabbage, carrots, shungiku and clear noddle in dashi broth. yuzu ponzu on the side

ROLL *cut (5pcs)/* **ROLL** *hand roll*

- King** \$25/\$20
- fresh red crab and ikura
- Spicy Salmon** \$17/\$15
- king salmon, cucumber and chili sesame oil
- Queen** \$20/\$16
- unagi, hamachi and sweet sauce
- Spicy Tuna** \$18/\$15
- chopped bluefin tuna, sesame oil and chili sesame oil
- Toro taku** \$21/\$16
- chopped toro, shiso and oshinko
- Kani** \$20/\$17
- fresh red crab

HOSOMAKI *(thin roll sushi)*

- Tekka or Negi hama** \$16
- bluefin tuna *or* chopped hamachi and onion
- Negi toro** \$18
- chopped toro and onion
- Kappa** \$7
- cucumber
- Umekyu** \$8.5
- cucumber, shiso and plum paste

Please enjoy our traditional Japanese cuisine. Please understand that it may take some time for us to carefully prepare each dish.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



M E N U

メ ニ ュー

NIGIRI 1pc / SASHIMI 5pcs bite size

NIGIRI may be topped with nikiri (umami special soy sauce) and/or other flavors.

SASHIMI is served with fresh wasabi and umami koikuchi soy sauce.

Please let us know if your would like your selection served plain.

MAGURO (TUNA)

Hon Maguro Akami bluefin tuna, Spain or Japan (nikiri)	\$7.5/\$26
Chu Toro medium fatty tuna (nikiri)	\$9.5/\$32
Toro fatty tuna belly (nikiri)	\$11/\$36
Toro & Caviar fatty tuna belly (nikiri)	\$13.5/NA

HAMACHI (YELLOWTAIL)

Fresh Hamachi Kagoshima (nikiri)	\$8/\$27
Fresh Hamachi Toro belly (nikiri)	\$9/\$30
Aburi (seared) Hamachi yuzu ponzu & jalapeno	\$9/NA

SALMON

King Salmon Canada (lemon juice)	\$8/\$27
Umi Masu Scottish ocean trout w/cured old cherry vinegar	\$7.5/\$25
Aburi (seared) Salmon yuzu pepper & lemon juice	\$9/NA
King Salmon Belly lemon juice	\$10/\$33

SHELLFISH & ROE, etc

Rishiri Hotate Hokkaido scallop (lemon juice, salt)	\$7/\$24
Aka ebi red shrimp (nikiri), caviar with fried head	\$10/NA
Tako octopus (nikiri)	\$5.5/\$20
Wagyu Beef (2pcs) seared, (garlic, onion, nikiri & Japanese sweet sauce)	\$25/NA
Tamago homemade jidori egg omelette	\$5/NA
Inari (2pcs) sweet seasoned tofu pouch	\$8

WHITE & SILVER FISH

Madai Japanese snapper (kelp, nikiri, treebud)	\$8/\$27
Kanpachi wild Amberjack (nikiri, ginger, green onion)	\$8/\$27
Saba (spanish mackerel)(wild) cured seaweed, vinegar, citrus sweet ginger on top	\$8/\$27
Anago Japanese saltwater eel boiled and grilled with sweet soy sauce	\$9/NA
Unagi grilled freshwater eel with sweet soy sauce	\$6.5/NA

GUNKAN (wrapped seaweed) 1pc

Ikura marinated salmon roe	\$7.5
Red Crab Salad sweet vinegar	\$7
Uni (sea urchin) Hokkaido, Japan	market price

OMAKASE

Jun 6pcs of nigiri, side of akadashi soup	\$56
Sashimi Mori Awase bite size assorted chef's selection of sashimi	6 pcs \$28 or 12 pcs \$55

CHIRASHI

Chirashi Chef's selection of premium sashimi over sushi rice, side of Osuimono (homemade clear soup)	\$60
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SPECIAL SASHIMI

Hirame (local halibut) Usuzukuri thin sliced halibut, scallion, grated radish with chili pepper and ponzu sauce	\$33
Spicy Hamachi (yellowtail) sliced yellowtail, jalapeno, tomato, onion, chilloil and ponzu sauce	\$35

EXTRA SIDES

Fresh Wasabi (from Japan or Half Moon Bay)	\$6
Regular wasabi	\$3
Caviar	\$5
Ginger	\$3
Rice (Japanese premium rice)	\$7
Quail Egg	\$2

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