

MENU メニュー

SALAD (served with local organic vegetables)

Fresh Veggies Salad	\$13
chef's choice of seasonal mix leaf, shungiku with black sesami, yuzu juice, sesame oil dressing	
Sunomono Salad	\$12
sliced cucumber, fresh seaweed, seaweed salad with sweet vinegar	
add octopus	+ \$5
add snow crab	+ \$6

SOUP (homemade broth)

Akodashi	\$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 (finger food)

Edamame (sea salt)	\$7
Nukazuke (pickled rice bran)	\$8.5
chef's choice of assorted organic pickled vegetables	
Yudofu	\$7.5
warm tofu topped with ginger, onion and bonito flake with dashi soy sauce	
Yaki Mentai	\$5.5
cooked pollack roe	

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

Tori (organic chicken)	\$10
thigh with choice of salt or tare sauce	
Tori mentai (organic chicken + mentai)	\$12
thigh with mentai (spicy pollack roe)	
Tori ume (organic chicken + ume)	\$12
thigh with ume (plum paste)	
Tori kawa (chicken skin)	\$8
with tare sauce	
Kuro buta (black pork belly)	\$14
miso, pepper and salt	
Gyutan (beef tongue)	\$17
salt and pepper with lemon	
Gyutan-Ni (cooked beef tongue)	\$17
special cooked beef tongue with onion and sweet sauce	
Ika (squid)	\$12
yuzu kosho (pepper) & salt	

APPETIZER

Salmon Saikyo yaki	\$22
grilled salmon marinated in a sweet savory white miso based sauce	
Croquette (2pc)	\$20
chef's homemade croquette, please ask server today's selection	
Oita Toriten	\$20
tempura organic chicken, yuzu pepper and ponzu sauce	
Tempura Shrimp (2pc)	\$6
Tempura Vegetable	\$14
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)	\$30
sliced black pork belly, tofu, napa cabbage, carrots, shungiku in dashi broth. yuzu ponzu on the side	
Hakata Mizutaki (serves one)	\$30
chicken, cabbage, Tokyo negi, clear noodle, carrots, chicken ball in homemade chicken broth. yuzu ponzu on the side	

ROLL cut / ROLL hand roll

King	\$25/\$20
snow crab and ikura	
Spicy Salmon	\$16/\$13
king salmon, cucumber and chili sesame oil	
Queen	\$20/\$16
unagi, hamachi and sweet sauce	
Spicy Tuna	\$16/\$13
chopped bluefin tuna, sesame oil and chili sauce	
Toro taku	\$20/\$16
chopped toro, shiso and oshinko	

HOSOMAKI (thin roll sushi)

Tekka or Negi hama	\$12
bluefin tuna or chopped hamachi and onion	
Negi toro	\$17
chopped toro and onion	
Kappa or Shiitake	\$7
cucumber or shiitake mushroom	



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NIGIRI 2pcs / **SASHIMI** 5pcs bite size

NIGIRI is served with Half Moon Bay (HMB) fresh wasabi and may be topped with nikiri (umami special soy sauce) and/or other flavors.

SASHIMI is served with HMB 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	\$16/\$27
Chu Toro medium fatty tuna (nikiri)	\$18/\$30
Toro fatty tuna belly (nikiri)	\$20/\$33
Toro & Caviar fatty tuna belly (nikiri)	\$25/NA

HAMACHI (YELLOWTAIL)

Fresh Hamachi Kagoshima (nikiri)	\$15/\$25
Fresh Hamachi Toro belly (nikiri)	\$17/\$29
Aburi (seared) Hamachi yuzu ponzu & jalapeno	\$16.50/NA

SALMON

King Salmon Canada (lemon juice)	\$14/\$24
Umi Masu Scottish ocean trout w/cured old cherry vinegar	\$14/\$24
Aburi (seared) Salmon yuzu pepper & lemon juice	\$17/NA
King Salmon Belly lemon juice	\$18/\$30

GUNKAN (wrapped seaweed)

Ikura marinated salmon roe	\$13
Snow Crab Salad sweet vinegar	\$13
Bafun Uni (sea urchin) Hokkaido, Japan	M/P

OMAKASE

Jun 6pcs of nigiri, side of akadashi soup	\$59
Sashimi Mori Awase bite size assorted chef's selection of sashimi	

6 pcs \$27 **or** 12 pcs \$52

UNAJYU

Unajyu	\$49
Grilled eel over rice, sides of Osuimono (homemade clear soup) and Tsukemono (pickled vegetables)	

CHIRASHI

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

SHELLFISH & ROE, etc

add caviar \$5

Hotate Hokkaido scallop (lemon juice, salt)	\$12/\$21
Botan ebi spot shrimp (nikiri), caviar with fried head	\$22/NA
Tako octopus (nikiri)	\$10/\$20
Miyazaki Wagyu Beef seared, (garlic, onion, nikiri & Japanese sweet sauce)	\$25/NA
Tamago homemade jidori egg omelette	\$9/NA

WHITE & SILVER FISH

Madai Japanese snapper (kelp, nikiri, treebud)	\$15/\$24
Kanpachi wild Amberjack (nikiri, ginger, green onion)	\$15/\$24
Saba (spanish mackerel)(wild) cured seaweed, vinegar, citrus sweet ginger on top	\$15/\$26
Anago Japanese saltwater eel boiled and grilled with sweet soy sauce	\$20/NA
Unagi grilled freshwater eel with sweet soy sauce	\$12/NA

SPECIAL PLATE

Hirame (local halibut) Usuzukuri very thin sliced halibut, scallion, grated radish with chili pepper and ponzu sauce	\$30
Spicy Hamachi (yellowtail) sliced yellowtail, jalapeno, tomato, onion, chilloil and ponzu sauce	\$30
Maki Sake fresh king salmon with daikon radish and organic veteable leevs wrapped in cucumber and served with sweet vinegar sauce	\$30
Magurer block of bluefin tuna with spicy sesame oil and soy sauce served over deep fried eggplant	\$35

EXTRA SIDES

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



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.