

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 sesame, 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)

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 (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 (5pcs)/ ROLL hand roll

King \$25/\$20
red crab and ikura

Spicy Salmon \$17/\$15
king salmon, cucumber and chilli sesame oil

Queen \$20/\$16
unagi, hamachi and sweet sauce

Spicy Tuna \$17/\$15
chopped bluefin tuna, sesame oil and chille sauce

Toro taku \$20/\$16
chopped toro, shiso and oshinko

HOSOMAKI (thin roll sushi)

Tekka or Negi hama \$14
bluefin tuna or chopped hamachi and onion

Negi toro \$17
chopped toro and onion

Kappa \$7
cucumber



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.

MENU メニュー

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

NIGIRI 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 you would like your selection served plain.

MAGURO (TUNA)

Hon Maguro Akami bluefin tuna, Spain or Japan	\$16/\$30
Chu Toro medium fatty tuna (nikiri)	\$18/\$33
Toro fatty tuna belly (nikiri)	\$20/\$36
Toro & Caviar fatty tuna belly (nikiri)	\$25/NA

HAMACHI (YELLOWTAIL)

Fresh Hamachi Kagoshima (nikiri)	\$15/\$27
Fresh Hamachi Toro belly (nikiri)	\$17/\$31
Aburi (seared) Hamachi yuzu ponzu & jalapeno	\$16.50/NA

SALMON

King Salmon Canada (lemon juice)	\$14/\$25
Umi Masu Scottish ocean trout w/cured old cherry vinegar	\$14/\$25
Aburi (seared) Salmon yuzu pepper & lemon juice	\$17/NA
King Salmon Belly lemon juice	\$18/\$30

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/\$27
Kanpachi wild Amberjack (nikiri, ginger, green onion)	\$15/\$27
Saba (spanish mackerel)(wild) cured seaweed, vinegar, citrus sweet ginger on top	\$15/\$30
Anago Japanese saltwater eel boiled and grilled with sweet soy sauce	\$20/NA
Unagi grilled freshwater eel with sweet soy sauce	\$12/NA

GUNKAN (wrapped seaweed)

Ikura marinated salmon roe	\$14
Red 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 \$29 or 12 pcs \$58

UNAJYU

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

CHIRASHI

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

SPECIAL PLATE

Hirame (local halibut) Usuzukuri 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.