

M E N U メ ニ ュー



SALAD (served with local organic vegetables)

Fresh Veggies Salad	\$11
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	\$10
Homemade fish broth, red miso with local fish	
Shiro Miso	\$8
Homemade seaweed broth, white miso with chef's choice of vegetables	

OTSUMAMI (finger food)

Edamame (chilled, sea salt)	\$7
Nukazuke (pickled rice bran)	\$8.50
Chef's choice of assorted organic pickled vegetables	

KUSHI YAKI (grilled skewers) (2pc)

Tori (organic chicken)	\$10
breast with choice of salt or tare sauce	
Tori mentai (organic chicken + mentai)	\$12
breast with mentai (pollack roe)	
Kuro buta (black pork belly)	\$14
miso, pepper	
Ika (squid)	\$10
salt with lemon	
Gyutan (beef tongue)	\$17
salt with lemon	

APPETIZER

Obanzai (traditional Japanese home cooking)	\$10
today's special side dish	
Salmon Saikyo yaki	\$20
grilled salmon marinated in a sweet savory white miso based sauce.	
Chawan Mushi (steamed egg custard)	\$15
organic chicken, bamboo shoots, edamame, shiitake	
Croquette (2pc)	\$18
chef's homemade croquette, please ask server today's selection	
Oita Toriten	\$20
tempura organic breast chicken, yuzu pepper and ponzu sauce.	
Tempura Shrimp (2pc)	\$6
Tempura Vegetable (4pc)	\$12
chef's choice of seasonal vegetable	
Kuro Buta Shabu (for one person)	\$20
sliced black pork belly, tofu, napa cabbage, shungiku in dashi broth. yuzu ponzu on the side	

TATAKI

Wagyu Beef Tataki	\$35
seared US raised wagyu beef with myoga (japanese ginger), red onion, sprout, garlic with ponzu	

HAND ROLL

King	\$19
snow crab and ikura	
Alaska	\$15
salmon, daikon, cucumber	
Queen	\$16
unagi, hamachi and sweet sauce.	
Spicy Tuna	\$15
chopped tuna, sesame oil and chille sauce.	
Negi hama	\$14
Chopped hamachi and onion.	
Negi toro	\$15
chopped toro and onion	
Toro taku	\$17
chopped toro, shiso and oshinko	



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 2pcs / SASHIMI 6pcs 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 Baja	\$16/\$28
Chu Toro medium fatty tuna (nikiri)	\$18/\$31
Toro fatty tuna belly (nikiri)	\$20/\$34
Zuke Akami marinated bluefin tuna (nikiri)	\$17/\$29
Toro & Caviar fatty tuna belly (nikiri)	\$25/NA

SHELLFISH & ROE, etc

Hotate Hokkaido scallop (lemon juice, salt)	\$12/\$20
Amaebi spot shrimp (nikiri, caviar) with fried head	\$19/NA
Tako octopus (nikiri)	\$10/\$20
Miyazaki Wagyu Beef seared, (garlic, onion, nikiri & Japanese sweet sauce)	\$25/NA
Tamago homemade jidori egg omelette	\$8/NA

SALMON

King Salmon New Zealand (lemon juice)	\$14/\$25
Umi Masu Ocean trout w/cured old cherry vinegar	\$14/\$25
Aburi (seared) Salmon yuzu pepper& lemon juice	\$14/NA
King Salmon Belly	\$16/\$28

WHITE & SILVER FISH

Buri Japanese wild yellowtail (nikiri)	\$16/\$28
Aburi Hamachi seared, yuzu ponzu & jalapeno	\$14/NA
Madai Japanese snapper (kelp, nikiri, treebud)	\$13/\$23
Kanpachi Hawaiian Amberjack (nikiri, ginger, green onion)	\$13/\$23
Saba (spanish mackerel) Cured seaweed, vinegar, citrus sweet ginger on top	\$11/\$20
Anago Japanese saltwater eel boiled and grilled with sweet soy sauce	\$25/NA
Unagi Grilled freshwater eel with sweet soy sauce	\$12/NA

GUNKAN (wrapped seaweed)

Ikura marinated salmon roe	\$12
Snow Crab Salad sweet vinegar	\$12
Bafun Uni Japanese sea urchin	\$25
Uni/Ikura	\$20

OMAKASE

Maru 5pcs of nigiri and akamiso soup	\$45
Jun 8pcs of nigiri and akamiso soup	\$76
Sashimi Mori Awase 12 pcs bite size assorted chef's choice of sashimi	\$47

SPECIAL SASHIMI PLATE

Hirame (local halibut) Usuzukuri very thin sliced halibut, scallion, grated radish with chili pepper and ponzu sauce	\$27
Spicy Hamachi (yellowtail) sliced yellowtail, jalapeno, tomato, onion, chilloil and ponzu sauce	\$27
Yuzu Salmon Sliced salmon, red onion, yuzu ponzu sauce and yuzu pepper	\$27
Spicy Maguro sliced bluefin tuna, chillie sesame oil and kabosu juice	\$30

EXTRA SIDES

Half Moon Bay Fresh Wasabi	\$5
Regular wasabi	\$3
Caviar	\$5
Ginger	\$3
Rice	\$5



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