

TODAY'S FRESH FISH

Nigiri Sushi - One Piece per Order

O-Toro	MP		
Chu Toro	MP	Unagi	5
Blue Fin Tuna	MP	Cooked Shrimp	4
Wagyu	MP	Ikura	4
Ahi Tuna	5	Squid	4
White Tuna (Albacore)	4	Tobiko	4
King Salmon	5	Red Snapper	5
Hamachi	6	Octopus	5
Diver Scallop	5	King Crab	8
Botan Ebi (Sweet Shrimp)	6	Uni	6

Sashimi - 2 pieces per order - add \$4

TODAY'S VEGETARIAN SUSHI

One Piece per Order

Mushroom with Lime and Truffle Salt	4
Spicy Eggplant with Curry and Tempura Bits	4
Cucumber with Sesame and Furikake	3
Spicy Beet Tartare with Crispy Quinoa, White Soy and Mint	4

ADACHI MAKI ROLLS

Spicy Tuna and Cucumber	12
Hamachi, Serrano, and Green Onion	9
Salmon, Avocado, Tenkasu	11
Pepper Crusted Albacore, Asparagus, Unagi Sauce	11
Crispy Lobster Tempura	22
Soft Shell Crab, Tobiko, Wasabi	14
Yuzu Truffle Hamachi	17
Shrimp Tempura, Avocado, Tenkasu and Spicy Teriyaki	11
Truffled Mushroom, Cucumber, and Miracle Sauce	11
Tempura Kani Crab	15
Baked King Crab, Tenkasu and Wasabi Aioli	16
Unagi, Fresh Crab, Avocado, Serrano Peppers	14
Salmon Tartar Maki	11
Eel, Avocado, Cucumber	12
Shrimp Tempura, Tuna and Sliced Avocado	15
Salmon with Avocado, Pickled Jalapeno & Soy Lime Sauce	11



Tasting of Today's Tartares 18
 Chef's daily selection with inspired preparation

SMALL PLATES

Miso Soup	6
Tuna Poke with Spicy Edamame, Furikake & Crispy Tempura	15
Thinly Sliced King Salmon with Soy, Ginger, Kizami Wasabi	17
Bluefin Tartare with Dashi, Soy, Wasabi Sauce	25
Rock Shrimp Tempura with Yuzu Chili Aioli	16
Crispy Rice and Spicy Tuna (2)	14
Tempura Soft Shell Crab with Amazu Ponzu Dressing	18
Florida Stone Crab Claws (6)	23
Lobster Tacos with Yuzu, Avocado and Tobiko (2)	12
Diver Scallops, Truffle Ponzu, Tempura bits	16
Thinly Sliced Hamachi with Yuzu Truffle Dressing	19
Kobe Slider "Umami Flavors"	11
Heritage Pork Dumpling with Soy Truffle Broth	12
King Crab "Risotto" w/White Miso & Green Onion	22
Yellowtail with Uni and Miracle Sauce	21

VEGETABLES, SALADS, AND TOFU

Organic Green Salad with Wafu Dressing	8
Steamed Organic Edamame	7
Spicy Organic Edamame	8
Spicy Kani Crab, Sambal Dressing	11
Grilled Eggplant with Miso Dare and Crushed Peanuts	12
Cucumber & Kani Crab Salad	9
Crispy Tofu with Ponzu, Togarashi, Crushed Cashews	8
Blistered Shishito Peppers with Lime and Coarse Salt	9

YAKITORI

2 skewers per order

Duck Meatball with Spicy Glaze & Green Onion	9
Marinated Chicken Thigh with Teriyaki Sauce	11
Octopus Aji Amarillo	13
Prime Ribeye with Adachi Steak Sauce	15

LARGE PLATES

Slow Cooked Ribs with Soy Caramel and Togarashi	18
Whole Wheat Soba with Shrimp and Snap Peas	18
Crispy Chicken with Soy, Ginger and Yuzu	18
King Crab Legs with Wasabi Gratinated	38
Chilean Sea Bass with Soy Ginger	36
Grilled Atlantic Salmon, Teriyaki Sauce, Asparagus	24
Organic Grilled Chicken with Spicy Teriyaki Sauce	21
Prime Koji Steak with Yuzu Bearnaise & Black Truffle Sauce	55

Please inform your server of any allergies or dietary restrictions.

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.