

## starters

**edamame** 9.50

**spicy edamame** 10

**oshitashi spinach** 9.50

**asparagus yuzu** 13

**sunomono\*** 16.50

choice of shrimp, crab or octopus

**crispy brussel sprouts with sweet miso** 12

**new style sashimi\*** 16

arugula wrapped in shiromi seared with extra virgin olive oil

**toro tartare with white sturgeon caviar\*** 38

mixed with wasabi sauce

## salad

**house salad** 12.50 (half 6.25)

house onion soy dressing

**grilled salmon skin and arugula salad\*** 20

**seaweed salad** 19

**albacore tuna sashimi salad\*** 28

**crispy chicken salad\*** 28

spicy shiso vinaigrette

## signature

**hamachi jalapeno\*** 16.50

**albacore tuna tartare\*** 24

ginger salsa and taro chips

**spicy salmon tartare on crispy rice\*** 23

**foie gras and seared tuna\*** 30

shiitake mushroom and red wine soy reduction

**french beans tempura\*** 12

**popcorn shrimp tempura\*** 17

on spicy napa cole slaw

**crab and asparagus tempura roll\*** 29

served with creamy wasabi sauce

**fried oyster special\*** 18

lemon chili garlic sauce

**shiso shrimp dumpling\*** 16

spicy yuzu sauce

**kinoko tofu** 19

fried tofu in mushroom sauce

**ika sugatayaki\*** 32

flame broiled whole squid on a bed of mixed greens with soy garlic extra virgin olive oil

**curried seared halibut cheek\*** 38

sautéed mushrooms and swiss chard with cilantro aioli



## a la carte

**dungeness crab\*** 26

crab and mushrooms baked in a spicy creamy sauce

**spicy garlic calamari\*** 21

asparagus and mushrooms

**tara saikyoyaki\*** 25

broiled black cod marinated with saikyo miso

**baby bok choy** 13

ginger garlic sauce

**nasu dengaku** 17

japanese eggplant with miso sauce

**dynamite\*** 25

scallop and mushrooms baked in a creamy onion sauce

**mochiko chicken\*** 30

pan-fried mochiko powdered chicken with balsamic teriyaki sauce

**soft shell crab\*** 13

served with ponzu sauce

**chicken tatsuta\*** 15

fried marinated chicken

**hamachi kama sansho yaki\*** 29

broiled yellowtail collar served teriyaki style

**chicken yakitori\*** 10

on skewers, teriyaki or salted

**steamed white rice** 3.50

\* Items that are marked (\*) are served raw or undercooked

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs might increase your risk of food borne illness

20% gratuity will be added to the bill for six people or more

## sushi

two pieces nigiri    five slices sashimi

<b>maguro*</b> (tuna)	13	26
<b>shake*</b> (salmon)	12	24
<b>shiromi*</b> (white fish)	12	24
<b>ebi*</b> (shrimp)	9	18
<b>hamachi*</b> (yellowtail)	13	26
<b>shiromaguro*</b> (albacore)	10	20
<b>saba*</b> (mackerel)	9	18
<b>tako*</b> (octopus)	9	18
<b>ika*</b> (squid)	9	18
<b>unagi*</b> (fresh water eel)	12	24
<b>hotate*</b> (scallop)	11	22
<b>hokki*</b> (surf clam)	9	18
<b>tobiko*</b> (flying fish roe)	9	18
<b>ikura*</b> (salmon roe)	15	30
<b>uni*</b> (sea urchin)	20	40
<b>kani*</b> (crab)	11	22
<b>amaebi*</b> (sweet shrimp)	16	32
<b>tamago</b> (egg omlette)	8	16
<b>shiitake mushroom</b>	10	20
<b>toro*</b>	MP	
<b>kampachi*</b>	14	28
<b>ito beef*</b>	21	42

## sashimi

**chef's choice sashimi platter\*** MP

**moriawase\*** 40  
assorted sashimi

**kampachi usuzukuri\*** 26  
thinly sliced kampachi with ponzu sauce

## specialty combination

**combination sushi\*** 44  
eight pieces nigiri and one tuna roll  
comes with tofu miso soup

**chirashi\*** 40  
comes with tofu miso soup

## soups

**miso soup with tofu** 4.75

**miso soup with clams\*** 8

**spicy garlic butter miso soup  
with clam and mushrooms\*** 10

**spicy mushroom soup** 9.50  
clear broth

**chawanmushi\*** 15  
steamed custard egg soup, shrimp, shiitake  
mushroom, spinach, ginkgo nuts

## roll

**california roll\*** 18

**tekka maki\*** 12  
tuna roll

**kappa maki** 8  
cucumber roll

**oshinko maki** 8  
pickled vegetable

**yasai maki** 10  
vegetables

**negi hama\*** 12  
hamachi and scallion

**salmon skin roll\*** 14

**futo maki** 10  
tamago, kampyo, spinach and shiitake

**jyo maki\*** 14  
futo maki plus ebi and unagi

**spicy tuna roll\*** 13

**spicy hamachi roll\*** 13

**shrimp tempura roll\*** 13

**soft shell crab roll\*** 15

**house special roll\*** 15  
tuna, yellowtail, salmon and shiromi

**madison park roll\*** 24  
salmon, shrimp, crab and egg crepe outside

**arboretum roll\*** 18  
yellowtail, jalapeno and avocado on top

**vegetarian hand roll** 7

**hand roll\*** 9

## traditional

**shrimp and vegetable tempura\*** 29

**seafood and vegetable tempura\*** 38  
shrimp, crab, squid, scallop, shiromi and vegetables

**vegetable tempura** 18  
seasonal vegetables

**new york steak with teriyaki sauce\*** 35

**salmon teriyaki\*** 40

**chicken teriyaki\*** 34

## noodles

**udon\*** 22  
thick wheat noodle in soup  
choice of shrimp tempura or chicken

**soba\*** 22  
buckwheat noodle in soup  
choice of shrimp tempura or chicken

**somen\*** 20  
chilled japanese angel hair with dipping sauce

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