

starters

edamame 9.50

oshitashi spinach 9.50
chilled spinach

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
mixed greens with house onion soy dressing

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

*consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness
20% gratuity will be added to the bill for 6 people or more.

sushi

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