

cool tastings

uchiviche

salmon • striped bass • tomato • bell pepper • garlic • cilantro 🍴 [12](#)

hirame usuzukuri

thinly-sliced flounder sashimi • candied quinoa • olive oil 🍴 [18](#)

machi cure

smoked baby yellowtail • yucca crisp • marcona almond • asian pear • garlic brittle 🍴 [18](#)

yokai berry

atlantic salmon • dinosaur kale • asian pear • yuzu 🍴 [17](#)

maguro sashimi and goat cheese

bigeye tuna • pumpkin seed oil • fuji apple 🍴 [18.5](#)

hama chili

baby yellowtail • ponzu • thai chili • orange supreme 🍴 [18.5](#)

madai carpaccio

japanese sea bream • citrus • olive oil • myoga 🍴 [18](#)

omakase 🍴 [mkt](#)

chef's tasting

ten-course chef's daily tasting menu

signature tasting

six-course tasting menu of our signature dishes

vegetarian tasting

six-course tasting menu

hot tastings

walu walu

oak-grilled escolar • candied citrus • yuzupon • myoga [16.5](#)

hot rock

wagyu beef • ponzu [17](#)
diver scallop • sanbaizu [19](#)

nabe

baby yellowtail • soy broth [18](#)
duck • mushroom • chili [24](#)

bacon steakie

pork belly • radish • citrus • herbs [19](#)

saba shio

grilled norwegian mackerel • parsley • preserved lemon [7](#)

sasami yaki

oak-grilled chicken breast • lemongrass • cilantro [12](#)

gyutoro

72 hour short rib • asian pear • farm fresh greens [26](#)

sakana mushi

steamed white fish parcel • tom yum • tomato • mushroom [18](#)

tempura

ebi shrimp [5](#)

anago sea eel [6](#)

kabocha japanese pumpkin [2.5](#)

hanna cauliflower [5](#)

shiki seasonal selection [8](#)

agemono

age dofu

fried tofu • dried bonito • dashi broth [5](#)

tomato katsu

panko-fried green tomato • sesame [5](#)

karaage

fried marinated chicken • sansho pepper • seasonal pickle [10](#)

brussels sprouts

crispy brussels sprouts • lemon chili [6](#)



tyson cole executive chef / owner

nilton borges, jr. chef de cuisine

andrew lewis executive pastry chef

sushi and sashimi

	sushi	sashimi
akami tuna loin 🍴	<u>5</u>	<u>26</u>
sake fresh atlantic salmon 🍴	<u>3</u>	<u>14</u>
sake toro salmon belly · ikura 🍴	<u>4</u>	<u>18</u>
hamachi baby yellowtail 🍴	<u>4.5</u>	<u>18</u>
bara mutsu seared escolar	<u>3.5</u>	<u>14</u>
avocado yuzu kosho	<u>2.5</u>	
nasu japanese eggplant · lemon miso	<u>2.5</u>	
anago sea eel · orange · ginger	<u>4</u>	
unagi freshwater eel	<u>3.5</u>	
wagyu torch-seared beef 🍴	<u>4.5</u>	
boquerones cured spanish anchovy	<u>4</u>	<u>18</u>
shime saba norwegian mackerel 🍴	<u>5</u>	<u>20</u>
hotate spicy scallop · avocado 🍴	<u>4</u>	
suzuki striped bass 🍴	<u>2.5</u>	<u>10</u>
hirame flounder 🍴	<u>3</u>	<u>14</u>
madai japanese sea bream 🍴	<u>4.5</u>	<u>18</u>
ikura sake-marinated salmon roe 🍴	<u>4</u>	<u>20</u>
foie nigiri seared foie gras · quinoa	<u>9</u>	
gold tobiko flying fish roe 🍴	<u>4</u>	<u>18</u>
chef's selection five piece sushi 🍴	<u>18</u>	

makimono

spicy crunchy tuna bigeye tuna · avocado · jalapeño · cucumber 🍴 <u>12</u>
hakujin salmon · asparagus · pear · cauliflower 🍴 <u>12</u>
biendo tempura shrimp spring roll · nuoc mam · grapes <u>13</u>
zero sen yellowtail · avocado · shallot · cilantro · tobiko · yuzu 🍴 <u>12.5</u>
shag tempura roll · salmon · avocado · sun-dried tomato <u>14</u>
pitchfork wagyu beef crispy leek avocado yuzu kosho <u>16</u>
california krab · avocado · cucumber <u>6</u> with snow crab <u>15</u>
ham & eggs katsu pork belly · yolk custard · espelette <u>10</u>

greens

edamame grilled soybeans · sea salt <u>4.5</u>
uchi salad hydroponic baby romaine · edamame-jalapeno <u>8</u>
roasted beets skyr yogurt · bitter greens · local honey <u>8</u>
shishito yaki spicy grilled shishito peppers <u>6</u>

soups

miso shiru miso soup · tofu · scallions <u>3</u> with shiitake mushrooms <u>4</u>
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dessert

fried milk chocolate milk · toasted milk · iced milk sherbet <u>9</u>
olive gelato chocolate ganache · lemon curd · marcona almond <u>9</u>
peanut butter semifreddo apple miso sorbet · raisins <u>9</u>
lime cream puffed rice · seasonal fruit · herbs <u>9</u>

seasonal sorbet selection 3/8

🍴 items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness