

SOUPS

MISO 5

Tofu, Wakame, Seaweed

SPICY MISO 7 †

Crab, Negi, Wakame

CLEAR 5

Shrimp, Shiitake, Mitsuba

COOL SHARED PLATES*

CRISPY RICE 17 †

Blackened Tuna, Seaweed, Screaming O Sauce

WHITEFISH CARPACCIO 20

Hirame, Dried Shallot, Nanbanzu

NEW STYLE SALMON 19

Hot Sesame Oil, Citrus Soy, Kaiware

TUNA TATAKI 20

Traditional Garnish, Tosazu

YELLOWTAIL JALAPEÑO 19 †

Cherry Tomato, Micro Cilantro, Yuzu Soy

KOBE TATAKI 22

Micro Arugula, Garlic Crisps, Ponzu, Olive Oil

SEARED ALBACORE 18

Crispy Onion, Bubu Arare, 1050 Onion Ginger Sauce

SPICY TAKO 9 †

Crispy Potato, Kaiware

TATAKI* 23

House Salad with Choice of Seared Tuna, Salmon or Yellowtail

WARM SHARED PLATES

EDAMAME 5

Choice of Salt or Kimchee Butter

SHISHITO PEPPERS 9

Yuja Miso, Maldon Sea Salt

CRISPY CALAMARI 14

Charred Jalapeno "Mae Ploy"

ROCK SHRIMP TEMPURA 16 †

Sriracha Ranch, Micro Celery

JAPANESE EGGPLANT 12

Sweet Miso, Fresh Mozzarella

GYOZA 9

Togarashi Red Ginger Soy

KOBE BEEF TACOS 19

Tomato Ponzu, Kochujang, Micro Cilantro

MISO BLACK COD 29

Yuja Miso, Shishito

TEMPURA

Shrimp 4 per piece Vegetable 2 per piece

SALADS

SEAWEED 7

Wakame, Chuka Seaweed, Tosaka

HOUSE 9

Radishes, Tomatoes, Ginger Dressing

CUCUMBER 6

Sesame Seeds, Amazu

ENTREES*

ALASKAN HALIBUT 32

Ginger Lemongrass Broth, Lemon Shiso Oroshi

SALMON 30

Crispy Spinach, Grilled Teriyaki Style, Wilted Spinach

JIDORI CHICKEN 26

Sweet Rice, Garlic Maple Soy

BONE-IN PORK CHOP 35

Apple Fennel Slaw, Apple Miso Glaze

COLORADO LAMB CHOPS 40

Edamame Couscous, Korean Anticucho Sauce

FILET MIGNON 36

6 Ounce, Tobanyaki Style, Mixed Mushrooms, Truffle Ponzu

RIBEYE 48

14 Ounce, Black Peppercorn Teriyaki

SIDES ALL SIDES 6

POTATO PUREE

EDAMAME COUS COUS

KIMCHEE GREEN BEANS

GRILLED ASPARAGUS

SAUTEED BABY BOK CHOY

YUZU MUSHROOMS

† Spicy Dish

*Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. | 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

SIGNATURE ROLLS*

HOT MESS 20 辛

Crab, Sashimi Poke, Screaming O Sauce

CRISPY PORK BELLY 17

Brussels Coleslaw

POP ROCKIN' 19 辛

Spicy Tuna, Crab, Salmon, Avocado, Pop Rocks

BLACKED OUT 19

Snow Crab, Cajun Spiced Salmon, Lemon

SEOUL GARDEN 17

Baby Spinach, Carrots, Grilled Shiitake

007 OCTOPUSSY 19

Crab Salad, Spicy Octopus, Crispy Potatoes

FIREBALL 19 辛

Crab, Cucumber, XXX Hot Kimchee Sauce

ROLLS*

CALIFORNIA 10

Crab, Cucumber, Avocado

SPICY TUNA 12 辛

Tuna, Scallions, Spicy Aioli

SHRIMP TEMPURA 12

Cucumber, Dynamite Sauce

UNAGI 13

BBQ Eel, Cucumber, Eel Sauce

SPIDER 16

Crispy Soft Shell Crab, Cucumber, Avocado, Eel Sauce

TORO SCALLION 16

Blue Fin Tuna Belly, Scallion

YELLOWTAIL SCALLION 12

Hamachi, Scallion

PROTEIN ROLL 19

Tuna, Salmon, Hamachi, Crab, Shiso, Asparagus

SUSHI / SASHIMI*

SUSHI 2 piece on Top of Rice SASHIMI 2 Piece Sliced

TUNA Maguro 8

BLUEFIN TUNA BELLY O-Toro 34

JAPANESE YELLOWTAIL Hamachi 8

ALBACORE Bincho Maguro 6

SALMON Sake 8

JAPANESE RED SNAPPER Tai 9

SPANISH MACKEREL Aji 8

HALIBUT Hirame 8

ALASKAN KING CRAB Kani 12

SEA URCHIN Uni 12

SALMON ROE Ikura 8

JAPANESE MACKEREL Saba 8

JAPANESE SCALLOP Hotate 7

SWEET SHRIMP Amaebi 12

SHRIMP Mushi Ebi 8

SQUID Ika 8

OCTOPUS Tako 10

GIANT CLAM Mirugai 12

SURF CLAM Hokki 8

JAPANESE SEA EEL Anago 11

FRESH WATER EEL Unagi 10

JAPANESE OMELET Tamago 6

ADD QUAIL EGGS* 2

BROWN RICE 1.5