

VEGETABLES

EDAMAME classic / spicyV2	9/10
SHISHITOS wok charred, sea salt, chile, kimchi aioli	14
JAPANESE VEGETABLE CEVICHE yuzu, soy, ginger, Aji Chile	18
CRISPY BRUSSELS fish sauce vinaigrette, crispy onion	16
THREE OCEANS GREENS seaweed salad	15
SZECHUAN CAULIFLOWER peanut, scallion	14

ZENSAI

LOBSTER SHOTS red curry, cilantro	6/EA
ROCK SHRIMP crispy, chile-mayo	19
BLUE FIN TUNA* tempura shiso, avo, wasabi, yuzu, sesame	20
HAMACHI JALAPEÑO* ponzu, cilantro	19
RED LANTERN ROLL pork belly, shrimp, kimchi, cilantro	20
BLUEFIN PROGRESSION* akami, chutoro,otoro	44

CRISPY RICE

AVOCADO cucumber, jalapeño, sweet soy, micro cilantro	18
SPICY TUNA* watermelon pop rocks	22
KING CRAB* gochujang, Meyer lemon, uni	44

BAO

AVOCADO scallion, soy pickles, cilantro, kimchi aioli	19
HOT CHICKEN togarashi, soy pickle, cilantro, yuzu aioli	22
KOREAN PORK BELLY kimchi, cilantro, Korean BBQ	24

NIGIRIZUSHI

HAMACHI* yuzu kosho, garlic soy, golden pea shoots	7
SALMON BELLY* black garlic shoyu, scallions	7
TRUFFLE + CAVIAR SALMON* Siberian caviar, fresh truffles	10
LOBSTER* miso butter, micro greens	12
TORO* whiskey-truffle soy, truffle salt, fresh wasabi	13
A5 WAGYU* Worcestershire, crispy scallion, yuzu kosho *add foie gras 6	16
➡ “OMAKASE” TOUR* one of each	65

SIZZLING RICE

EXOTIC MUSHROOM sake, black truffle, crispy shallot	24
SHRIMP FRIED RICE egg, edamame, garlic, chili crisp,cashew	26
WAGYU FRIED RICE soyaki, snap peas, bean sprouts,cilantro	28

SEAFOOD

WASABI AHI* dashi, Japanese vegetables	34
SALMON TERIYAKI grilled pineapple, bokchoy, shiitake	38

WAGYU ISHIYAKI

FILET MIGNON* 4oz. Châtel Farms	44
NEW YORK STRIP* 4oz. Mishima Reserve	48
A5 OMI STRIPLOIN* 4oz. Shiga, Japan	140

SASHIMI / NIGIRI

two large cuts*	
MAGURO ahi	16
CHUTORO medium fatty belly	18
OTORO fatty Bluefin belly	24
SAKE salmon	8
SUMOKU SAKE smoked salmon	9
SAKE HARASU salmon belly	10
KANPACHI amberjack	14
TAKO octopus	10
HAMACHI yellow tail	10
IKURA salmon roe	19
EBI shrimp	8
UNAGI eel	8

OKE MORI

sushi tour*	
9 PIECE NIGIRI OR SASHIMI	64
22 PIECE NIGIRI, SASHIMI, & MAKI	128
36 PIECE NIGIRI, SASHIMI, & MAKI	200

ACCOMPANIMENTS

PREMIUM SOY FLIGHT	8
FRESH WASABI	4
YUZU KOSHO	4
HONEY- SRIRACHA	4

SIGNATURE MAKIMONO

SMOKY HEAT* smoked salmon, furikake, jalapeño, cream cheese	18
TRUFFLE SHRIMP crispy panko, cream cheese, truffle aioli, unagi	20
GODZILLA tempura shrimp, sriracha, cream cheese, masago	16
DYNAMITE* spicy tuna, cucumber, salmon, masago, sesame	18
VOLCANO spicy rock shrimp, avocado, black crunch, scallion	20

OISHI* panko shrimp, avo, jalapeño, ahi, garlic soy, unagi, cilantro	25
THE BOMB tempura shrimp, asparagus, avo, sriracha, baked crab	24
RAINBOW BOX* spicy tuna, avo, salmon, hamachi, soy pearls	29
TORO & CAVIAR* tuna, cucumber, asparagus, scallion, truffle	48
WAGYU & LOBSTER* cucumber, red pepper, pickled onion, tobiko	42



**A 20% service charge will be added to parties of 7 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered undercooked or raw.