NIGIRI AND SASHIMI

	NIGIRI	SASHIMI
raw		
MAGURO* bigeye tuna	6	24
SAKE* Atlantic salmon	5	20
SAKE TORO* Atlantic salmon belly	6	24
MASU* ocean trout	7	28
MASU TORO* ocean trout belly	8	32
SUZUKI* striped bass	6	24
HIRAMASA* yellowtail	6	24
IKURA* sake marinated salmon caviar	8	
CHIKI TORO* bigeye tuna, pork lardo	9	

cooked	
PORK BELLY fig, aji panca, negi	5
WAGYU SHORT RIB* chimichurri, crispy shallot	8
vegan	
AVOCADO yuzu miso sauce, sesame	4
HI-FI MUSHROOM aderezo, lemon zest	5

MAKI ROLLS

TRANSFORMER* tempura shrimp, avocado, pickled cucumber & carrot, topped with chef's choice daily market fish, green onion, sesame, spicy mayo, lemongrass soy 28

NASHI SALMON* salmon, asian pear, avocado, sesame, serrano, ponzu verde, cilantro 16

TUNA-TEKKAN* bigeye tuna, pickled red onion, cucumber, avocado, pepitas, lime aioli, cashew macha, cilantro 16

SPIDER fried soft shell crab, avocado, sesame, honey crisp apple, red curry oil, spicy mayo 15

R2D2 texas wagyu beef, green onion, avocado, yuzu kosho, crispy shallot, sesame, cashew huancaina 16

HIRAMASA SHRIMP BATTLE* tempura shrimp, avocado, pickled cucumber & carrot, topped with yellowtail, serrano, spicy mayo, lemongrass soy 24

SEA-3PO* bigeye tuna, avocado, cucumber, topped with atlantic salmon, green onion, spicy mayo, habanero oil, pepitas 25

HIRA HIRA* yellowtail, avocado, green onion, crispy shallot, yuzu miso, lemongrass soy, sesame 16

THE VEGGIEPILLAR (v) fried miso eggplant, sesame, pickled cucumber & carrot, topped with avocado and serrano, yuzu miso, habanero oil, sesame 17

VOLTRON miso-marinated kani, pickled cucumber & carrot, topped with atlantic salmon, yellowtail and bigeye tuna, sesame, lemongrass soy, ponzu verde 24

CHEF'S CHOICE

NIGIRI MORIAWASE * 5 piece sushi 28
PRIME MARKET NIGIRI MORIAWASE * 5 piece market sushi 37
SASHIMI MORIAWASE * 5 types of sashimi 65
PRIME MARKET SASHIMI MORIAWASE * assorted market sashimi, 3 pieces per 5 types of fish 95

CRUDO

HIRAMASA SERRANO* by Chef Jay
yellowtail, serrano, asian pear, coconut ponzu 24

SAKURA MASU* by Chef Sebastian
Tasmanian ocean trout, passion fruit ponzu, coconut taro, toasted capers 23

PUMPKIN SPICE KANPACHI* by Chef Mia
pumpkin spice cured kanpachi, salsa criolla, apple cider zu, sweet potato chips, honeycrisp apple 23

TORO+FIG* by Chef Jay
bigeye tuna, black mission fig, cashew, lardo 22

TASTINGS

BRUSSELS SPROUTS (v)
crisped brussels sprouts, lemongrass soy 12

WAGYU HOT ROCK*
texas wagyu, ponzu, negi 18

CRISPY BARBACOA DUMPLINGS
mango, chipotle, white scallion 15

SPINACH & SHIITAKE DUMPLINGS (v)
cashew cheese, red curry, cilantro 10

PORK & GINGER DUMPLINGS
salsa macha, ginger, black vinegar 12

SEAWEED SALAD (v)
tosaka, wakame, pickled cucumber 10

EDAMAME (v)
steamed soybeans, sea salt 7.5

SPICY EDAMAME (v)
spicy hoisin, togarashi 8.5

PORK BELLY BAO BUN
soy-braised pork belly, spicy hoisin, pickles 9

CHICKEN KARAAGE BAO BUN
salsa macha, yuzu aioli, pickles 9

EGGPLANT BAO BUN
eggplant hoisini, garlic miso, pickles, herbs 6

FROM OUR KITCHEN

ROBOT RAMEN
pork shoyu broth, chashu pork, ajitama egg, woodear mushroom, menma, aji amarillo rayu 18

TANTAN RAMEN (v)
soy-braised sweet potato, bok choy, peruvian corn, tofu, chimichurri 16

MISO SOUP
wakame, green onion, nori 5

CHICKEN KARAAGE
ponzu verde, red onion, shiso 15

PORK CHASHU FRIED RICE
shoyu glazed pork rib, shiitake mushroom, fried egg 24

STEKI ITAME*
8oz NY strip steak, aji amarillo dashi, stir fried vegetables, crispy potatoes, koji butter 32

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.