

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
MADAI* japanese sea bream	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
ZUCCHINI AHIMI shiso, huancaína	4

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, avocado, pepitas, salsa negra, cilantro 16

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

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 huancaína 16

PRETTY IN PINK* o-toro tartare, pink soy paper, green onion, kinome, ponzu 29

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

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

FARMBOT 2.0 (v) tempura fried green beans, avocado, pickled cucumber and carrot, sesame, topped with braised zucchini, cashew huancaína 16

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

DILL-E* tempura fried roll, salmon, pickled cucumber, avocado, cashew salsa macha, dill, shishito aioli 16

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

OMAKASE

Chef's Tasting menu for 2

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*Omakase experience unavailable within one hour of close.

CRUDO

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

SUMMER CEVICHE* by Chef Kevin
striped jack, compressed melon, mushroom "bacon," melon leche de tigre, red onion, cilantro 24

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

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

MADAI GUAVACHILE* by Chef Mia
Japanese sea bream, pink pineapple, pistachio, guava leche de tigre, candied aji limo, mint 25

TATAKI BLOSSOM* by Chef Sebastian
bigeye tuna, cherry, rice paper, avocado aioli 26

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 12

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, roasted tomato 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

SHRIMP BAO BUN
crispy shrimp, sweet chili, yuzu aioli, cabbage 9

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

FROM OUR KITCHEN

CHICKEN KARAAGE
ponzu verde, red onion, shiso 15

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

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

PAITAN RAMEN
chicken katsu, ajitama egg, bok choy, peruvian corn, creamy miso broth 18

MISO SOUP
wakame, green onion, nori 5

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

MISO-CURED SWORDFISH
dry-aged swordfish, aji panca butter, leek confit 25

SHRIMP TSUKEMEN STIR-FRY
noodles, aji panca shrimp, nikkei umi sauce, tomato, red onion, snap peas, baby corn, mushroom 24

STEKI FURAI*
8oz 21-day dry-aged strip steak, koji butter, yuca fries 32

CHIMI AGETOFOU (v)
crispy tofu, chimichurri, roasted tomato, mushroom "bacon" 14

* 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.