

STARTERS

Edamame **GF** 8

Boiled Premium Japanese Green Soybeans Served with Sea Salt

Spicy Garlic Edamame **GF** 13

Premium Japanese Green Soybeans sauteed with Butter, Toasted Chilis, Sea Salt and Roasted Garlic

Gyoza (6pc) 12

Deep Fried Pork Gyoza served with Sweet Chili Sauce

Crispy Rice With Spicy Tuna (4pc) 14

(Sub Toro +\$8)

Chicken Karaage 15

Deep Fried Marinated Chicken Thigh Served with Spicy Mayo

Brussel Sprouts Chips 15

With Truffle Oil, Sea Salt and Parmesan Cheese

Vegetable Tempura (8pc) 13

Assorted Vegetables Lightly Battered and Deep Fried

Crispy Calamari 16

Golden Brown Calamari tossed with Toasted Garlic, Chili Powder and Sesame Seeds served with Sweet & Sour Sauce and Kewpie Mayo

Black Cod Miso 20

Black Cod overnight marinated with miso topped with balsamic teriyaki glaze

CARPACCIO (6pc)

Yellowtail **GF** 25

Sweet Vinaigrette, Yuzu Juice, Spicy Yuzu Kocho, Crystal Sea Salt, Olive Oil

Salmon 25

Yuzu Dressing, Ponzu, Sesame Sauce, Chili Oil, Fresh Garlic

Halibut **GF** 25

Sweet Vinaigrette, Yuzu Juice, Spicy Yuzu Kocho, Crystal Sea Salt, Olive Oil

Octopus 25

Yuzu Soy, Cilantro, Serrano, Fresh Garlic

Bluefin Tuna 30

Yuzu Dressing, Ponzu, Sesame Sauce, Chili Oil, Fresh Garlic

Golden Eye Snapper (Kinmedai) **GF** 30

Yuzu, Olive Oil, Togarashi, Fried Garlic, Cilantro

Toro **GF** 40

Tamari Soy, Truffle Oil, Fried Garlic, Crema, Black Truffle

SMALL BITES

Oyster Half Shell (2pc) 7

(Add Uni \$8)

Shooter (Contains Alcohol) 9

Choice of Oyster, Quail Eggs or Uni

Soft Shell Crab 12

Crispy Fried Soft Shell Crab Served with Ponzu Sauce

Baked Green Mussels (4pc) 12

New Zealand Green Mussels baked with Kewpie Mayo topped with Masago Eel Sauce and Chili Oil

Tinker Bell Hand Roll (Soy Paper) (No Carbs) 14

Salmon, Tuna, Yellowtail mixed with Crab Salad, Green Onion, Red Onion, Masago, Avocado and Shrimp Tempura

GARDEN

Cucumber Salad 8

Seaweed Salad 8

House Salad 8

Spring Mix with Ginger Dressing

Salmon Skin Salad 16

Spring Mix with Crispy Salmon Skin and Ponzu Dressing

Sashimi Salad 24

Salmon, Tuna, Yellowtail and Albacore Seaweed Salad Over Mixed Greens With Creamy Spicy Sesame Dressing

NEW STYLE NIGIRI (2pc)

Super Yellowtail 14

Yellowtail with Avocado, Masago and Chili Oil

Seared Salmon Belly 14

Topped with Yuzu Koshu, Sea Salt, Yuzu Juice

Salmon Truffle 14

Scottish Salmon topped with Black Truffle, Red Onion and Truffle Ponzu Sauce

The Beast 14

Seared Albacore topped with Garlic Creamy Sauce, Eel Sauce, Chili Oil, Jalapeno and Fried Onions

NIGIRI & SASHIMI

2 PC 5 PC

Albacore	10	22
Salmon	10	22
Yellowtail.....	12	24
Bluefin Tuna.....	17	32
Octopus.....	10	22
Engawa (Limited).....	12	
Salmon Eggs (Ikura).....	10	
Sweet Shrimp (Ama-Ebi) (1pc).....	8	
Eel (Unagi).....	10	
A5 Wagyu (1pc).....	10	
Black Cod (With Shiso)	12	
Black Snapper	12	24
Halibut.....	12	24
Jumbo Scallop	12	24
Golden Eye Snapper (Kinmedai)	17	30
Striped Jack (Shima-Aji)	16	27
Toro.....	22	40
Uni	22	40

Triple Belly Sashimi..... 32

Bluefin Toro (2pc), Salmon Toro (2pc), Yellowtail Toro (2pc)

Trust..... 70

10 Pcs Premium Nigiri (Bluefin Tuna, Toro, Shima-Aji, Jumbo Scallop, Black Snapper, Halibut, Golden Eye Snapper, Yellowtail Belly, Amberjack, Eel)

** Belly (Salmon, Yellowtail) +\$1 (NIGIRI) +\$4 (SASHIMI)

HOT ENTRÉES

Served with Rice and Salad

Chicken Teriyaki 20

Chicken Katsu 20

Atlantic Salmon Teriyaki 25

Hibachi Filet Mignon 32

8 oz Filet Mignon Cubes Sauteed with Mushroom, White Onions and Tsuya Sauce

CLASSIC ROLLS

	HAND	CUT
California <i>Imitation Crab (Sub Snow Crab +7), Avocado, Cucumber</i>	7	14
Avocado	6	8
Cucumber	6	8
Vegetable	7	10
Salmon Skin <i>Gobo, Cucumber, Sprout and Bonito Flakes</i>	7	10
Eel	8	10
Spicy Tuna <i>Spicy Tuna, Cucumber</i>	8	15
Salmon Avocado	8	15
Negitoro	12	14
Crunchy Roll	-	15
Baked Salmon Roll	-	20
Baked Scallop Roll	-	20
Rainbow	-	20
Soft Shell Crab	-	20


SIGNATURE ROLLS

Are You Kidding Me Roll (Soy Paper) 25
Inside: Hotate Scallop, Snow Crab, Asparagus Tempura
Top: Seared Bluefin Tuna, Crispy Onion, Spring Mix
Sauce: Truffle Ponzu

Body Works Roll (No Carbs) (Soy Paper) 19
Inside: Bluefin Tuna, Salmon, Yellowtail, Albacore, Avocado, Crab Salad, Mix Greens, Mango
Sauce: Yuzu Sauce, Chili Oil, Creamy Sauce

Blackjack Roll 18
Inside: Bluefin Tuna, Salmon, Albacore, Cream Cheese, Avocado
Top: Deep Fried Tempura
Sauce: Eel Sauce

Black Dragon Roll 22
Inside: Crab Salad, Shrimp Tempura
Top: Fresh Water Eel, Avocado
Sauce: Eel Sauce

Leaf Me Alone Roll (Soy Paper)  22
Inside: Fried Brussel Sprouts, Shiso, Cucumber, Avocado, Red Onion
Top: Black Truffle, Avocado, Yuzu Pepper, Fried Garlic, and Radish Sprouts
Sauce: Yuzu Truffle

Lobster Roll 40
Inside: Snow Crab, Avocado, Cucumber
Top: Baked Kewpie Mayo, Lobster Tail
Sauce: Sweet Soy Reduction

Lolipop Roll (No Carbs) 19
Inside: Bluefin Tuna, Salmon, Yellowtail, Albacore, Avocado wrapped with Cucumber
Sauce: Sesame Creamy Sauce, Hot Sauce

Mad Man Roll 30
Inside: Snow Crab, Shrimp Tempura
Top: Filet Mignon, Micro Cilantro, Serrano
Sauce: Mafia

Midnight Roll 18
Inside: Baked Canadian Salmon, Avocado
Top: Albacore, Masago, Green Onion
Sauce: Yuzu Soy, Spicy Kewpie Mayo

Millionaire Roll (Soy Paper) 23
Inside: Shrimp Tempura, Spicy Tuna, Avocado
Top: Bluefin Tuna, Yellowtail, Furikake
Sauce: Yuzu Soy Dressing, Creamy, Chili Oil

TO SHARE

Albacore Fried Onion 23
Topped with Toasted Garlic, Jalapeño, Fried Onion and Vinegar Ponzu

Bluefin Toro Tartare 28
Topped with Quail Egg, Uni, Avocado and Black Truffle served with Wonton Chips

Hamachi Serrano 25
Yellowtail with Cilantro, Serrano Pepper, Fresh Garlic and Yuzu Soy Dressing

Sunrise On17th St 28
Salmon, Bluefin Tuna, Yellowtail, Albacore mixed with Spicy Tuna and Crab Salad, Avocado, Eel Sauce, Sesame Dressing, Chili Oil

Uni Hotate Yuzu  28
Hokkaido Scallop topped with Seared Uni, Cilantro, Yuzu Pepper and Sea Salt

Yellowtail Collar 19
Baked Yellowtail Collar served with Ponzu Sauce

Miss Lyn Roll 20
Inside: Spicy Tuna, Cucumber
Top: Canadian Salmon, Avocado, Green Onion
Sauce: Yuzu Wasabi, Chili Oil


The Beast Roll (Soy Paper) 22
Inside: Spicy Tuna, Shrimp Tempura, Avocado
Top: Albacore, Jalapeño, Fried Onions
Sauce: Eel Sauce, Sesame Creamy Sauce, Chili Oil

Palm Springs Roll 25
Inside: Shrimp Tempura, Crab Salad, Avocado
Top: Mixed Spicy Tuna, Shrimp, Seared Scallop, Snow Crab, Crunchy Tempura Flakes
Sauce: Spicy Mayo, Spicy Ponzu Sauce, Eel Sauce, Chili Oil

Orange Blossom Roll (Soy Paper) 28
Inside: Spicy Tuna, Shrimp Tempura, Avocado
Top: Scottish Salmon, Red Onion, Shaved Truffle
Sauce: Yuzu Truffle

Octopus Serrano Roll 23
Inside: Spicy Tuna, Shrimp Tempura
Top: Sliced Octopus, Fresh Garlic, Serrano, Cilantro, Hot Sauce
Sauce: Yuzu Soy

Ponzu Roll (Soy Paper) 23
Inside: Canadian Salmon, Bluefin Tuna, Yellowtail, Avocado
Top: Jalapeño Slice, Lemon Slice
Sauce: Spicy Cilantro Sauce

Snowflake Roll (Soy Paper)  28
Inside: Salmon, Bluefin Tuna, Yellowtail
Top: Halibut, Spicy Yuzu Kosho, Cilantro
Sauce: Sweet Yuzu, Sea Salt, Olive Oil

Sakura Roll (Soy Paper) 23
Inside: Bluefin Tuna, Canadian Salmon, Albacore, Avocado
Top: Yellowtail
Sauce: Yuzu Truffle

 = Gluten Free