

SASHIMI

5 PIECES

- BIG EYE TUNA** daikon, shiso, wasabi 18
- YELLOWTAIL** daikon, shiso, wasabi 18
- KING SALMON** daikon, fingerlime 18

- CRUNCH** eel, avocado, brown rice agedama, spicy crab, aonori powder 18
- SPICY TUNA** miso aioli, ginger, shiso, cucumber, 7 types of japanese spice 12
- SHRIMP TEMPURA** daikon, kaiware, umami tobiko, cucumber, asparagus 12
- SALMON CITRUS** avocado, Japanese cucumber, lime 18
- VEGETABLE FUTO-MAKI** mountain potato, okra, kaiware, shiso, asparagus 12

MAKI ROLLS

COOL PLATES

- SPINACH SALAD** black and white sesame 8
- MISO WAGYU BEEF** watercress, green apple, pt. reyes blue cheese 19
- ALMOND MILK TOFU** ginger, sweet umami soy sauce 7
- SEAWEED SALAD** cucumber, crispy anchovies, green onion oil 10
- ORGANIC MIXED GREENS** tahini miso dressing 8

- SEASONAL VEGETABLE** grated ginger, daikon, tempura sauce 12
- KAKIAGE** scallop, sweet onion, cordyceps, mitsuba 15
- TORI** chicken, chipotle tartar sauce, shiso 12
- BLACK TIGER SHRIMP** spicy miso aioli 14

TEMPURA

HOT PLATES

- MISO GLAZED SALMON** pickled vegetables, broccolini 19
- OKINAWA SOBA** egg noodle soup, pork, pickled red ginger 15
- GOYA CHAMPURU** stir fry tofu, spam, bitter melon, egg, bonito 15
- RAFUTE** braised pork belly, shiraga negi, karashi miso 16
- SOKI** bbq pork back rib, pickled red ginger, karashi miso 16

SMALL DISHES

- chilled edamame**
maldon flake sea salt 4
- jyushi** okinawa mixed rice
pork, shiitake, carrot 6
- miso soup**
wakame, green onion 4
with asari clams 7

not every ingredient is listed please let us know of any allergies . a 5% charge is added to cover SF mandate charges
consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.