

COLD PLATES

Sunomono

Pickled japanese cucumber, black sesame, tosazu sauce

Meat

Shrimp

Octopus

Seaweed Tasting

Seasoned Chuka, Frewsh Wakame, Sweet Hijiki, Citrus Red Shibazuke

Oyster Tasting

Kushi, Shogazu Jelly; Kumamoto, Orange Ponzu; Kushi, Tobiko Yuzu; Kumamoto, Sunomono

Organic Tofu

House Made From Organic Soy Bean Milk, Traditional Condiments, Sweet Tamari, Chilled Eggplant

Shibaki Tuna Crispy Rice

Chopped Akami, Spicy Aioli, Soy Shallots, Garlic Chips, Crispy Sushi Rice

Sashimi Salad

Tuna, salmon, and White Fish Tataki, Mixed Greens, Smoked Jalapeno Puree

Kanpachi Sashimi

Grated Garlic, Black Truffle Oil, Fresh Yuzu, Black Lava Salt, Micro Greens

Yellowtail Sashimi

Shichimi Pepper, Garlic Ginger, Yuzu Juice

Seared Albacore

Crispy Red Onions, Red Jalapeno, Kimchee Ponzu Sauce

Hamachi Jalapeno

Yellowtail Sashimi, Jalapeno, Cilantro, Yuzu Kosho Soy

Tuna Sashimi

Wild Baby Arugula, Parmesan, Black Truffle Soy Vinaigrette, Rice Cracker

Wagyu Beef Tataki

Seared Wagyu Served Carpaccio Style, Onion Ponzu, Garlic Chips

Kani Salad

King, Snow and River Crab, Pickled Cucumber, Seaweed, Lotus Chips

Maine Lobster Salad

Half Maine Lobster, Grilled Shiitake, Mixed Greens, Lemon Garlic Vinaigrette

Iberico Pork Tataki

Seared Iberico Pork, Sliced Thin, Candied Mustard Seeds, Apple Cider Ponzu

SOUPS & STARTERS

Mushroom Miso

Shimeji, Enoki, Nameko & Shiitake Mushrooms

Kyoto Miso

Organic White Miso, Tofu

Kani Miso

Crab meat, Nigori Tofu, Nameko, Green onions

Edamame

Boiled Soy Bean, Maldon Salt Flakes

Shishito Peppers

Japanese Mild Finger Peppers, Black Sesame Seeds, Yuzu Salt

WARM PLATES

Mushroom Salad

Sautéed Japanese Mushrooms, Red Pepper, Sake, Soy, Butter

Rock Shrimp Tempura

Crispy Rock Shrimp, Spicy Aioli, Micro Greens

Soft Shell Crab Karaage

Fried to Crisp Karaage Style, Pineapple Tataki, Shiso Dressing

Tempura Combination

Organic Vegetables, Tiger Shrimp, Combination

Spring Chicken Moromi Miso

Oven Roasted Whole Young Chicken, Moromi Marinade, Braised Daikon

Black Cod Miso

Broiled Alaskan Black Cod, Spinach, Picked Gigner Root

Lobster and Scallop

Sauteed Rock Lobster, Hokkaido Scallops, Spring Vegetable, Uni Soy Butter Sauce

Berkshire Pork Belly

Slow Cooked Pork Belly, Jicama Ceviche, Mustard Miso

Black Angus Tenderloin

Grilled Center Cut Filet, Kizami Wasabi, Asparagus

Wagyu Short Rib with Foie Gras

White Asparagus, Spicy Sweet Soy

Wagyu Skirt Steak

Grilled Skirt Steak, Shiitake, Nira, Black Pepper Teriyaki Sauce

Shibuya Fish and Chips

Black Asahi Beer Battered Alaskan Cod, Sweet Potato Chips, Wasabi Tartar Sauce, Sherry Ponzu

Wagyu and Foie Gras Gyoza
Pan Fried Gyoza, Garlic Goma Ponzu

Hamachi Kama
Broiled Yellowtail Collar, Bamboo Shoot, Truffle Ponzu

NIGIRI & SASHIMI

Maguro
Tuna
Style
Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Ama Ebi
Sweet shrimp
Style
Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Hamachi
Yellowtail
Style
Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Kanpachi
Young yellowtail
Style
Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Hirame
Fluke
Style
Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Madai

Snapper

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Mirugai

Giant clam

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Saba

Mackerel

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Hotate

Scallop

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Ebi

Shrimp

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Kani

Snow Crab

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Tako

Octopus

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Ika

Squid

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Uni

Sea urchin

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Ikura

Salmon roe

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Tobiko

Flying fish roe

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Tamago

Home made sweet omelet

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Unagi

Freshwater eel

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Anago

Sea eel

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Sake

Salmon

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Smoked Salmon

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

Oh Toro

Fatty tuna

Style

Nigiri (2 pieces per order)

Sashimi (2 pieces per order)

CLASSIC ROLLS

Salmon Avocado

Shrimp Tempura

Tuna

Spicy Tuna

Salmon Skin

Oshinko

Japanese pickled vegetable

Cucumber

Eel Cucumber

Spicy Scallop

California

Yellow Tail Jalapeño

Toro Scallion

Fresh Wasabi Root

SPECIALTY ROLLS

Kabuto

Australian Lobster Tail Tempura, Soy Paper, Cucumber, Kaiware

Kenko (Vegetable)

Kampyo, Asparagus, Napa Cabbage, Avocado, Cucumber, Oshinko

Ryu (Dragon)

Freshwater Eel, Cucumber, Mango, Avocado

Shibuya

Soft Shell Crab, Jalapeno, Topped with Spicy Albacore, Ponzu, Scallions

Niji (Rainbow)

Snow Crab, Avocado, Topped with Tuna, Yellowtail, Salmon, Fluke, Shrimp, Kanpachi

Barachirachi

Pressed Sushi Rice topped with Chef's Choice Seafood Mix, Tobiko, and Wasabi Aioli

Poke Roll

Diced Tuna and Seaweed Salad with Sesame Soy Dressing, Daikon Sprouts, Cucumber, Topped with Avocado

Tiger Roll

Shrimp Tempura topped with Spicy Tuna

Sashimi Dinner

Chef's Choice of Sashimi and Steamed Rice

Sushi Dinner

Chef's Choice of Nigiri Sushi and Cut Roll including Miso Soup

DESSERTS

Green Tea Cake

Home Made Green Tea Ice Cream, Seasonal Fruit, Sesame Tuile

Mochi Ice Cream

Daily selection

Kinaco Tiramisu

Espresso Coffee, Kuromitsu syrup, Kinaco ice cream, Cappuccino foam

Choco Lychee

Chocolate Mousse Cake, Lychee Vanilla Jelly, Chocolate Soy Milk Ice Cream

Calpico Pannacotta

Vanilla Calpico Cream, Raspberry Yuzu Gelee, Raspberry Yuzu Jam Macaron

Crème Brulee Duo

Marinated Plum, Caramel Ginger

Jasmine Anmitsu

Fruit Pearls, Jasmine Infused Sake Syrup, Coffee Granite

Yamamomo Trilogy

Japanese Mountain Peach "Yamamomo" Sorbet, Yamamomo and Chocolate Mousse, Baumkuchen Sponge Cake & Yamamomo Compote