

Happy Hour

MONDAY - SATURDAY

2:00-5:30PM

available for dine-in and carryout

SUNDAY

ALL DAY

dine-in only

DRINKS only available on Sundays

COCKTAILS

bluetini, sake sangria, samurai saketini, blue mule, raspberry mojito, coconut breezy, far east mary, white peach daiquiri, china doll, roku rickey, hapa highball

HOUSE LIME MARGARITA

BEER

KIRIN ICHIBAN SAKE BOMB

KIRIN ICHIBAN OR SAPPORO DRAFT
depending on availability

BUD LIGHT DRAFT

DOG FISH HEAD SLIGHTLY MIGHTY IPA CAN lo-cal

HOUSE WINES

chardonnay, cabernet sauvignon, merlot

SAKE

SHO CHIKU BAI SAKE 4 oz.

BEKKEIKAN HOT SAKE 8 oz.

NIGHT SWIM SAKE, futsu 180ml.

BUSHIDO WAY OF THE WARRIOR SAKE, ginjo genshu 180ml.

JOTO ONE CUP SAKE, futsu 200ml.

STARTERS

EDAMAME
classic with maldon sea salt or spicy with garlic, tamari and togarashi

CHARRED EDAMAME
classic with maldon sea salt or spicy with garlic, tamari and togarashi

MISO SOUP
classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion

vegan kombu broth available

HOUSE SALAD
mixed greens, cucumber, cherry tomato and crispy wonton strips with choice of dressing
add grilled all-natural chicken +6
or seared salmon +8
dressings: wasabi soy, sesame honey, carrot ginger

CUCUMBER SUNOMONO
marinated and seasoned cucumber with sesame seeds
add grilled tako +4 or snow crab +5

SHARE PLATES

MANGO CRAB RANGOON
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces

SHISHITO PEPPERS
sautéed japanese peppers with citrus, tamari and togarashi

CRISPY BRUSSELS SPROUTS
tossed in creamy lemon miso sauce and toasted cashews

CALAMARI
sesame crusted squid, vegetable tempura and miso aioli

CEVICHE
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil

CRISPY RICE CAKE
topped with spicy bigeye tuna, scallion and tatakai sauce

LETTUCE WRAPS
sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce

tofu available

CHICKEN CRUNCH SALAD
napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast and sesame seeds, tossed in sesame honey dressing

SPECIALTY NIGIRI

BLUE KANI
tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 pcs)

CHERRY BOMB
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 pcs)

ITCHY SALMON
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 pcs)

“EVERYTHING” SMOKED SALMON
smoked salmon on top of cream cheese stuffed rice tempura, topped with everything furikake, scallion and ponzu sauce (2 pcs)

SPECIALTY SASHIMI

TRUFFLE SALMON
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 pcs)

CEVICHE-STYLE HIRAME
olive flounder topped with cucumber, pickled shallots, cilantro, aji limo, merquén, lime juice and black pepper (5 pcs)

TUNA TATAKI
pepper seared skipjack tuna topped with daikon momiji, garlic chips, scallion and tatakai sauce (5 pcs)

MADAI CHIMICHURRI
red sea bream topped with cucumber, cherry tomato, aji rocoto, olive oil, marcona almonds, maldon sea salt and chino chimichurri sauce (5 pcs)

YELLOWTAIL SERRANO
dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 pcs)

MAKI

NOT RAW

CALI ROLL
crab mix, avocado, cucumber (8 pcs)

CRUNCHY BLUE
spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)

CRUNCHY L.A.
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)

HAWAIIAN ROLL
tempura fried, mango, salmon, crab mix, mango sauce (8 pcs)

JUST SHRIMP TEMPURA MAKI
shrimp tempura (8 pcs)

SNOW WHITE
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces (5 pcs)

SPICY TAKO
spicy octopus (5 pcs)

SUPER ASPARAGUS
cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)

TIDAL WAVE
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces (8 pcs)

RAW

CABO ROLL
spicy bigeye tuna, crab mix, cucumber (8 pcs)

HOT POPPER
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)

LION KING
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)

NEGI YELLOWTAIL
yellowtail, garlic chip, scallion (8 pcs)

PHILADELPHIA
smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)

ROJA
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)

MAKI continued

RAW

SAKE
salmon (5 pcs)

SALMON SKIN ROLL
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)

SPICY GRINGO
salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 pcs)

SPICY SAKE
spicy salmon, cucumber (5 pcs)

SPICY TEKKA
spicy bigeye tuna, cucumber (5 pcs)

TEKKA
bigeye tuna (5 pcs)

VEGAN MAKI

AVO KALUNA
plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 pcs)

COWGIRL
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)

CRUNCHY CABBAGE
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)

GREEN GODDESS
spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)

PRINCE ROLL
eggplant vegan tempura, avocado, sweet soy sauce (8 pcs)

SHIITAKE TO ME
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)

SPICY KALUNA
spicy plant based tuna, cucumber (5 pcs)

THAI HIPPIE
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce (8 pcs)

UNAMI EXPRESS
pineapple, red pepper, thai basil, bbq eggplant eel, masago caviart, scallion, sweet soy sauce (8 pcs)

UNAMI MAKI
bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce (5 pcs)

V.L.T.
bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 pcs)

VEGAN BLACK DRAGON
bbq eggplant eel tempura, vegan cream cheese, vegan shrimp tempura, black tobiko caviart, sweet soy sauce (8 pcs)

VEGAN SOUTH PACIFIC
bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce (8 pcs)

DEZATO • DESSERT

CHOCOLATE TORTE
chocolate ganache with coconut milk, layered with toasted coconut and cashew, raspberry sorbet

vegan dish.

R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

E This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fish. 18% gratuity added to parties of 6 or more.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.