

# Happy Hour

DINE-IN ONLY

MONDAY - SATURDAY

3:00 - 6:30 PM

SUNDAY

12:00 - 8:00 PM

## DRINKS

SIGNATURE MARTINIS	7
SAKE SANGRIA	6.5
KIRIN ICHIBAN SAKE BOMB	3.5
KIRIN ICHIBAN DRAFT	3.5
BUD LIGHT DRAFT	3
BOULEVARD WHEAT DRAFT	3
HOUSE WINES	4.5
chardonnay, cabernet sauvignon, merlot	
HOUSE LIME MARGARITA	3.5
SHO CHIKU BAI COLD SAKE 2 oz.	2.5
GEKKEIKAN SAKE HOT 8 oz.	7

## TSUMETAİ • COOL

CEVICHE <b>R</b> <b>VB</b>	8.5
tilapia, white shrimp, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps and chili oil	
HOUSE SALAD <b>VB</b> <b>GF</b>	4
mixed greens, cucumber, cherry tomato, crispy wonton strips with choice of dressing add grilled all-natural chicken +6 or seared salmon +8 <i>dressings: wasabi soy, sesame honey, carrot ginger</i> <b>GF</b>	
CUCUMBER SUNOMONO SALAD <b>GF</b>	3
marinated and seasoned cucumber with sesame seeds add grilled tako +4 or snow crab +5	
CHICKEN CRUNCH SALAD	11
napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast and sesame seeds, tossed in sesame honey dressing	

## ATATAKAI • WARM

EDAMAME <b>VB</b> <b>GF</b>	4
classic with maldon sea salt, or spicy with garlic, tamari and togarashi	
MISO SOUP	3
classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion <b>VB</b> <i>vegan kombu broth available</i>	
MANGO CRAB RANGOON <b>VB</b>	6
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces	
SHISHITO PEPPERS <b>GF</b>	5.5
sautéed japanese peppers with citrus, tamari and togarashi	
CRISPY BRUSSELS SPROUTS <b>VB</b>	6
tossed in creamy lemon miso sauce and toasted cashews	

**VB** Vegan dish. Vegan tempura ingredients share same fryer space as non-vegan ingredients.

**GF** Gluten free available upon request.

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

**HR** Available as a hand roll

**VB** 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.

## ATATAKAI • WARM *continued*

ANTICUCHOS <b>GF</b>	8
marinated and skewered all-natural chicken breast, served with cucumber sunomono, aji panca and aji amarillo sauces	
NASU TEMPURA <b>VB</b>	5
japanese eggplant tossed in vegan tempura and seasoned panko, served with vegan charred scallion aioli	
LETTUCE WRAPS	11.5
sautéed all-natural chicken breast with garlic, ginger, cashew and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce <b>VB</b> <i>tofu available</i>	
CALAMARI <b>VB</b>	8.5
sesame crusted squid, vegetable tempura and miso aioli	
CRISPY RICE CAKE <b>R</b>	8.5
topped with spicy bigeye tuna, scallion and tataki sauce	

## SPECIALTY NIGIRI

BLUE KANI <b>VB</b>	4.5
tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 pcs)	
CHERRY BOMB <b>R</b>	5.5
bigeye tuna on top of rice tempura, topped with serrano, sriracha and ponzu sauce (2 pcs)	
ITCHY SALMON <b>VB</b>	5
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 pcs)	

## SPECIALTY SASHIMI

TRUFFLE SALMON <b>R</b> <b>GF</b> <b>VB</b>	9
thinly sliced atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 pcs)	
CEVICHE-STYLE HIRAME <b>R</b> <b>GF</b>	9
thinly sliced summer flounder, topped with cucumber, pickled shallots, cilantro, aji limo, lime juice and black pepper (5 pcs)	
TUNA TATAKI <b>R</b>	10.5
thinly sliced pepper seared bigeye tuna with daikon momiji, garlic chips, scallion and tataki sauce (5 pcs)	
MADAI CHIMICHURRI <b>R</b> <b>GF</b>	9
thinly sliced red sea bream with cucumber, cherry tomato, rocoto pepper, olive oil, marcona almonds, maldon sea salt and chino chimichurri sauce (5 pcs)	
KANPACHI SERRANO <b>R</b> <b>GF</b>	10
thinly sliced kanpachi topped with cilantro, serrano and ponzu sauce (5 pcs)	

## DEZATO • DESSERT

CHOCOLATE TORTE <b>VB</b>	5
chocolate ganache with coconut milk, layered with toasted coconut and cashew, raspberry sorbet	

The options of sustainably sourced seafood changes fairly frequently, which impacts what we're able to serve.

Bones can happen in dishes with fishes. 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.

Our gluten free items and ingredients are certified as gluten free by our suppliers; however, our kitchen is not flour free and cross contamination is possible.

## MAKI • 6/7

*Seafood sourcing details can be found on the nigiri and sashimi menu, or the seafood sourcing key.*

### NOT RAW

CALI ROLL <b>HR</b> <b>GF</b>	6
crab mix, avocado, cucumber (8 pcs) \$3 upcharge for gluten free snow crab	
CRUNCHY BLUE <b>HR</b>	6
spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)	
CRUNCHY L.A. <b>HR</b>	6
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)	
HAWAIIAN ROLL	7
tempura fried, salmon, crab mix, mango, mirin mango purée (6 pcs)	
TIDAL WAVE	7
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces (8 pcs)	
SHRIMP TEMPURA	6
shrimp tempura (8 pcs)	
SNOW WHITE	7
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, spicy mayo, sriracha (5 pcs)	
SPICY TAKO <b>HR</b>	6
spicy octopus (5 pcs)	
SUPER ASPARAGUS	6
cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)	

### RAW

CABO ROLL <b>R</b> <b>HR</b>	7
spicy bigeye tuna, crab mix, cucumber (8 pcs)	
HOT POPPER <b>R</b>	7
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)	
LION KING <b>R</b>	7
crab mix, cucumber, avocado, spicy salmon, eel sauce, spicy mayo (8 pcs)	
NEGI KANPA <b>R</b> <b>HR</b> <b>GF</b>	6
kanpachi, garlic chip, scallion (8 pcs)	
PHILADELPHIA <b>R</b> <b>GF</b>	7
smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)	
ROJA <b>R</b> <b>GF</b>	7
bigeye tuna, kanpachi, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)	
SAKE <b>R</b> <b>GF</b>	6
salmon (5 pcs)	
SALMON SKIN ROLL <b>R</b> <b>HR</b>	6
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)	
SPICY GRINGO <b>R</b> <b>GF</b>	7
salmon, bigeye tuna, hirame, ginger, garlic chip, bbq paper, serrano ponzu, shallot (5 pcs)	
SPICY SAKE <b>R</b> <b>HR</b>	6
spicy salmon, cucumber (5 pcs)	
SPICY TEKKA <b>R</b> <b>HR</b>	6
spicy bigeye tuna, cucumber (5 pcs)	
TEKKA <b>R</b> <b>HR</b> <b>GF</b>	6
bigeye tuna (5 pcs)	

### VEGGIE MAKI

AVO AHIMI <b>HR</b> <b>VB</b>	7
vegan tomato tuna, avocado, sesame seeds, sweet soy scallion (8 pcs)	
COWGIRL <b>VB</b>	6
pickle vegan tempura, sriracha-fried onion rings, vegan mayo, bbq paper, tonkatsu (5 pcs)	
CRUNCHY CABBAGE <b>VB</b>	6
tofu and napa cabbage, vegan tempura, spicy vegan mayo, scallion (8 pcs)	
EDEN ROLL <b>VB</b>	6
sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt (8 pcs)	
JUST BEET IT	6
crispy panko goat cheese, beet, cucumber, pickled daikon, sesame oil, yuzu kosho, scallion (8 pcs)	
PRINCE ROLL <b>VB</b>	6
eggplant vegan tempura, avocado, sweet soy (8 pcs)	
SHIITAKE TO ME <b>VB</b>	6
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, sweet soy, thai basil (8 pcs)	
SHOJIN <b>VB</b>	6
bbq seitan, grilled asparagus, pineapple, shallot, bibb lettuce, nori, brown rice, soy paper, sweet soy (8 pcs)	
SPICY AHIMI <b>HR</b> <b>VB</b>	6
spicy vegan tuna, cucumber (5 pcs)	
THAI HIPPIE <b>VB</b>	6
tofu vegan tempura, avocado, cucumber, carrot, topped with thai peanut sauce, cashew with thai basil, cilantro, mint and red onion salad (8 pcs)	
V.L.T. <b>VB</b> <b>GF</b>	6
bibb lettuce, cucumber, cherry tomato, avocado, shallot, vegan mayo, smoked tomato paper, maldon sea salt (5 pcs)	

# Lunch Specials

MONDAY - FRIDAY: 11:00 AM - 2:00 PM  
DINE-IN ONLY | LIMIT ONE PER PERSON | NO SUBSTITUTIONS

TWO MAKI 13.5

ONE MAKI + ONE ORDER NIGIRI 14.5

ONE MAKI + ONE ORDER SASHIMI 16.5

SERVED WITH MISO SOUP OR HOUSE SALAD  
substitute coconut crab soup for +2

## MAKI *Seafood sourcing details can be found on the nigiri and sashimi menu, or the seafood sourcing key.*

### NOT RAW

- CALI ROLL** crab mix, avocado, cucumber (8 pcs) \$3 upcharge for gluten free snow crab
- 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, salmon, crab mix, mango, mirin mango purée (8 pcs)
- SHRIMP TEMPURA MAKI** shrimp tempura (8 pcs)
- TIDAL WAVE** shrimp and crab stick tempura, cream cheese, honey wasabi and eel sauce (8 pcs)
- SPICY TAKO** spicy octopus (5 pcs)
- SUPER ASPARAGUS** cooked salmon, cream cheese, asparagus, eel sauce (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, eel sauce, spicy mayo (8 pcs)
- NEGI KANPA** kanpachi, garlic chip, scallion (8 pcs)
- PHILADELPHIA** smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)
- RAINBOW ROLL** bigeye tuna, salmon, cooked whiteleg shrimp, hirame, crab mix, avocado, cucumber (8 pcs)  
\$3 upcharge for gluten free snow crab
- ROJA** bigeye tuna, kanpachi, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)
- 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, hirame, ginger, garlic chip, bbq paper, serrano ponzu, shallot (5 pcs)
- SPICY SAKE** spicy salmon, cucumber (5 pcs)
- SPICY TEKKA** spicy bigeye tuna, cucumber (5 pcs)
- TEKKA** bigeye tuna (5 pcs)

### VEGGIE MAKI

- AVOCADO** avocado, brown rice (8 pcs)
- AVO AHIMI** vegan tomato tuna, avocado, sesame seeds, sweet soy, scallions (8 pcs)
- COWGIRL** pickle vegan tempura, sriracha-fried onion rings, vegan mayo, bbq paper, tonkatsu (5 pcs)
- CRUNCHY CABBAGE** cabbage and napa cabbage vegan tempura, spicy vegan mayo, scallion (8 pcs)
- EDEN ROLL** sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt (8 pcs)
- JUST BEET IT** crispy panko goat cheese, beet, cucumber, pickled daikon, sesame oil, yuzu kosho, scallion (8 pcs)
- KAPPA** cucumber, brown rice (8 pcs)
- PRINCE ROLL** eggplant vegan tempura, avocado, sweet soy (8 pcs)
- SHIITAKE TO ME** mushroom sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, sweet soy, thai basil (8 pcs)
- SHOJIN** bbq seitan, grilled asparagus, pineapple, shallot, bibb lettuce, nori, brown rice, soy paper, sweet soy (5 pcs)
- SPICY AHIMI** spicy vegan tomato tuna, cucumber (5 pcs)
- THAI HIPPIE** tofu vegan tempura, avocado, cucumber, carrot, topped with thai peanut sauce, cashew with thai basil, cilantro, mint and red onion salad (8 pcs)
- V.L.T.** bibb lettuce, cucumber, cherry tomato, avocado, shallot, vegan mayo, smoked tomato paper, maldon sea salt (5 pcs)
- VEGGIE** red pepper, cream cheese, avocado, cucumber (8 pcs)

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## NIGIRI & SASHIMI

### 2 PCS / 3 PCS

#### SALMON

- KUNSEI SAKE** sixty south smoked atlantic salmon  
chile, submersible net pen
- SAKE** atlantic salmon  
british columbia,  
faroe islands, norway;  
marine net pen
- SAKE TORO** atlantic salmon belly  
british columbia,  
faroe islands, norway;  
marine net pen
- ABURI SAKE TORO** seared atlantic salmon belly  
british columbia,  
faroe islands, norway;  
marine net pen
- WILD SALMON** sockeye salmon  
alaska, lift nets








#### WHITEFISH

- WHITE TUNA** escolar  
hawaii, deep set longline

- KANPACHI** almaco jack  
hawaii, submersible  
net pen

- HIRAME** summer flounder  
je ju island, korea, indoor  
flowthrough tank

- MADAI** red sea bream  
japan, marine net pens

- SHIME SABA** marinated chub mackerel  
norway, purse seines

- ABURI SHIME SABA** seared marinated chub  
mackerel  
norway, purse seines

### TUNA

- TOMBO AHI** seared albacore  
canada & alaska,  
pole caught
- MAGURO** bigeye tuna  
hawaii, deep set longline
- AHIMI** (NIGIRI ONLY)  
vegan tomato tuna

### SHELLFISH

- AMA EBI** spot prawn with fried head  
canada, north pacific  
ocean, pots & traps
- EBI** cooked white shrimp  
usa, gulf of mexico,  
bottom trawls
- HOTATE** hokkaido scallop  
japan off bottom culture

### FISH ROE & OTHER

- AVOCADO** (NIGIRI ONLY)
- IKURA** chum salmon roe  
alaska, purse seines
- INARI** fried tofu
- MASAGO** smelt roe  
iceland, purse seines
- TAKO** spanish octopus  
spain, pots
- TAMAGO** egg custard
- TObIKO** black flying fish roe  
china, brasil, Indonesia;  
traps

Vegan dish. Vegan tempura ingredients share same fryer space as non-vegan ingredients.

Gluten free available upon request.

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

Available as a hand roll

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.

