

Happy Hour

MONDAY - SATURDAY 2:00-5:30PM
available for dine-in and carryout

SUNDAY ALL DAY
dine-in only

DRINKS

COCKTAILS 8
bluetini, samurai saketini, blue mule, china doll, raspberry mojito, coconut breezy, white peach daiquiri, hapa highball

HOUSE LIME MARGARITA 6

BEER

KIRIN ICHIBAN SAKE BOMB 4

KIRIN ICHIBAN DRAFT 4.5

BUD LIGHT DRAFT 4

DOG FISH HEAD SLIGHTLY MIGHTY IPA CAN lo-cal 4

HOUSE WINES 6
chardonnay, cabernet sauvignon, merlot

SAKE

SHO CHIKU BAI SAKE 4 oz. 6

BEKKEIKAN HOT SAKE 8 oz. 8

NIGHT SWIM SAKE, futsu 180ml. 9

BUSHIDO WAY OF THE WARRIOR SAKE, ginjo genshu 180ml. 9


JOTO ONE CUP SAKE, futsu 200ml. 9


STARTERS

EDAMAME  5
classic with maldon sea salt or spicy with garlic, tamari and togarashi


CHARRED EDAMAME  5.5
classic with maldon sea salt or spicy with garlic, tamari and togarashi

MISO SOUP 4.5
classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion
 *vegan kombu broth available*

HOUSE SALAD  4.5
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  3.5
marinated and seasoned cucumber with sesame seeds
add grilled tako +4 or snow crab +5



SHARE PLATES

MANGO CRAB RANGOON  8
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces

SHISHITO PEPPERS 8
sautéed japanese peppers with citrus, tamari and togarashi

CRISPY BRUSSELS SPROUTS  8
tossed in creamy lemon miso sauce and toasted cashews

CALAMARI  13
sesame crusted squid, vegetable tempura and miso aioli

CEVICHE   11.5
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil


CRISPY RICE CAKE  11
topped with spicy bigeye tuna, scallion and tataki sauce

LETTUCE WRAPS 15
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
 *can be made vegan*

CHICKEN CRUNCH SALAD 14
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  7
tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 pcs)


CHERRY BOMB  8
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 pcs)

ITCHY SALMON  7.5
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 pcs)


“EVERYTHING” SMOKED SALMON  7.5
smoked salmon on top of cream cheese stuffed rice tempura, topped with everything furikake, scallion and ponzu sauce (2 pcs)


SPECIALTY SASHIMI

TRUFFLE SALMON   13
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 pcs)

CEVICHE-STYLE HIRAME  14
olive flounder topped with cucumber, pickled shallots, cilantro, aji limo, merquén, lime juice and black pepper (5 pcs)

TUNA TATAKI  13
pepper seared skipjack tuna topped with daikon momiji, garlic chips, scallion and tataki sauce (5 pcs)

MADAI CHIMICHURRI  13
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  14
dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 pcs)

MAKI

NOT RAW

CALI ROLL 7
crab mix, avocado, cucumber (8 pcs)

CRUNCHY BLUE 7.5
spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)

CRUNCHY L.A. 7.5
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)

HAWAIIAN ROLL 10
tempura fried, mango, salmon, crab mix, mango sauce (6 pcs)

JUST SHRIMP TEMPURA MAKI 7
shrimp tempura (8 pcs)

SNOW WHITE 9
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces (5 pcs)

SPICY TAKO 7
spicy octopus (5 pcs)


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

TIDAL WAVE 10
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces (8 pcs)


RAW


CABO ROLL  7.5
spicy bigeye tuna, crab mix, cucumber (8 pcs)

HOT POPPER  8.5
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)

LION KING  9.5
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)

NEGI YELLOWTAIL  9
yellowtail, garlic chip, scallion (8 pcs)

PHILADELPHIA  9
smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)

ROJA  10
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)

MAKI *continued*

RAW


SAKE  7
salmon (5 pcs)

SALMON SKIN ROLL  7
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)


SPICY GRINGO  10
salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 pcs)


SPICY SAKE  7
spicy salmon, cucumber (5 pcs)

SPICY TEKKA  7
spicy bigeye tuna, cucumber (5 pcs)

TEKKA  7
bigeye tuna (5 pcs)

VEGAN MAKI

UP IN SMOKE  9
vegan smoked salmon, vegan cream cheese, vegan shrimp tempura, avocado, charred jalapeño, serrano ponzu sauce (5 pcs)

AVO KALUNA  9
plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 pcs)

COWGIRL  7.5
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)


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

GREEN GODDESS  11
spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)


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


VEGAN HOT POPPER  7.5
vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha (5 pcs)

SHIITAKE TO ME  10
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)

THAI HIPPIE  9
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce (8 pcs)


UNAMI EXPRESS  10
pineapple, red pepper, thai basil, bbq eggplant eel, masago caviart, scallion, sweet soy sauce (8 pcs)

UNAMI MAKI  8
bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce (5 pcs)

V.L.T.  7
bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 pcs)

VEGAN BLACK DRAGON  10
bbq eggplant eel tempura, vegan cream cheese, vegan shrimp tempura, black tobiko caviart, sweet soy sauce (8 pcs)


VEGAN SOUTH PACIFIC  10
bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce (8 pcs)


VEGAN PHILADELPHIA  8
vegan smoked salmon, vegan cream cheese, scallion, cucumber (8 pcs)

DEZATO • DESSERT

CHOCOLATE TORTE  7
chocolate ganache with coconut milk, layered with toasted coconut and cashew, raspberry sorbet

 *Vegan dish.*

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

 *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.