

SUSHI

HALF ORDER // FULL ORDER



SPICY TUNA 8/16
pickled thai chiles, cucumber,
kewpie, tempura bits



SPICY SALMON 8/16
smoked oaxacan pasilla chile kewpie

MAINE JONAH CRAB CALIFORNIA 9/18
avocado, cucumber, kewpie tobiko

ROBATA GRILLED SHRIMP 14
shiso salsa verde, yuzu pickled onions,
avocado

SHIITAKE MUSHROOM TEMPURA 9/18
truffle salsa, moromi, fried garlic,
truffle froth



WASABI ROULETTE 16
hamachi, shiso, one piece super wasabi,
side of horchata in a baby bottle

SNACKS

SHRIMP + PORK POTSTICKERS 11
ginger-black vinegar dipping sauce,
togarashi

TOFU TEMPURA 12
crispy silken tofu, sauteed mushrooms,
warm dashi broth, scallion ginger oil

OKONOMIYAKI 10
smoky bacon, shitake, cabbage,
mountain yam, hojoko honkytonk sauce,
ao nori, truffle kewpie, bonito flakes

CRISPY CHICKEN WINGS 12
buttermilk brined, choice of:
garlic soy or gochujang sauce

FRIES 5
sea salt

BRAINS ON CRACK 8
crispy calves brains, Hojoko XO butter,
lemon zest, green onion, bonito flakes

GRILLED CHICKEN TAILS 5
black truffle salt

KING OYSTER MUSHROOMS 6
mushroom tare

YAKI IKA 8
grilled squid tentacles, lemon,
ponzu, kewpie

TORCHED UNI 20
soy vinaigrette, herbs, lemon
zest, served with Japanese milk bread
toasts and nori butter

GREENS N' THINGS

PREMIUM BLACK EDAMAME 5
sea salt

TSUKEMONO 5
seasonal pickles + kimchi

MISO SOUP 5
wakame, tofu, shiitake, scallion

EDAMAME POTATO SALAD 5
dashi mayo, wakame, bonito

LOCAL GREENS SALAD 11
mesclun, glazed pumpkin,
persimmon, spiced pepitas

CHARRED JAPANESE EGGPLANT 8
red miso dengaku, fried garlic,
sesame

BRUSSELS SPROUTS 10
shio koji, dashi,
pumpkin seed furikake

BOWLS



TORCHED SASHIMI RICE BOWL 19
sashimi selection, avocado,
cucumber, pickled ginger,
spicy ponzu kewpie



TUNA POKE 22
chilled soba noodles,
ponzu vinaigrette, avocado,
cucumber, Japanese herbs,
seaweed

TOFU POKE 16
silken tofu, spicy macadamia
dressing, avocado, cucumber,
seaweed, sesame, sushi rice

YAKISOBA 14
stir fried noodles, napa cabbage,
bean sprouts, shiitake mushrooms,
pickled red ginger

KATSUDON FRIED CHICKEN BOWL 16
crispy chicken thigh, warm dashi broth,
rice, sweet onion, maitake mushroom,
scrambled egg, nori

FUNKY CHICKEN RAMEN 16
48 hour chicken broth,
soy egg, menma, robata grilled
koji chicken

MAKE IT SPICY \$1
side of fermented chile relish

CRISPY KIMCHI FRIED RICE 16
neuskes bacon, fried egg, nori,
togarashi, green onion

HOJOKO RICE BOWL
garnished with; spicy daikon slaw,
charred bean sprouts, garlicky
watercress, glazed shitake
mushroom, kabayaki,
scallion ginger oil, spicy kewpie

PICK ONE:
WAGYU HANGER STEAK 22
MISO GLAZED TOFU 16
SHIO KOJI CHICKEN THIGH 16
SALMON BELLY FINS 18

PLATES

CRISPY LOCAL COD 18
shio koji cured cod filets,
shiso slaw, dashi pickle tartar
sauce, bonito malt vinegar,
side of potato edamame salad

ROBATA GRILLED CHICKEN 24
shio koji, yuzu kosho glaze,
green onion

KARAAGE FRIED CHICKEN
ginger-soy marinated chicken
thighs, lemon

3 PIECE BASKET 7
7 PIECE BUCKET 15

HAMACHI KAMA 15
robata grilled hamachi collar,
served with ponzu, spicy daikon,
green onion and lemon



TUNA RIBS Mkt
ask your server

served with fries



SPICY TUNA BURGER 19
seared big-eye tuna, avocado,
kabayaki, spicy mayo, sprouts

HOJOKO CHEESEBURGER 16
chuck + wagyu short rib,
american cheese, dashi pickles,
red onion, special sauce

DOGGZILLA 13
bacon -wrapped smoky
hot dog stuffed with pickled
jalapeno and American cheese,
crowned with kabayaki sauce and
bonito flakes

Before placing your order, please inform your server
if anyone in your party has a food allergy.

May contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness.