

SUSHI & SASHIMI

 SALMON SASHIMI 9
dashi vinaigrette, serrano, sesame, lime

 HAMACHI SASHIMI 12
white soy-yuzu, spicy ponzu, japanese herbs

 LAZY SUSHI HANDROLLS
make your own handroll
served with sushi rice, nori, scallion, ginger, wasabi, spicy mayo, sesame sauce

	FOR 2	FOR 4	FOR 6+
HAMACHI	36	58	90
SALMON	36	56	87
TUNA	38	60	95
ALL 3	38	60	95
MAITAKE TEMPURA	42	55	85

TUNA RIB MKT
FOR THE TABLE // LIMITED AVAILABILITY

MAKI ROLLS HALF ORDER // FULL ORDER

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

 SPICY SALMON ROLL 8 // 16
smoked oaxacan pasilla chile kewpie

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

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

ROBATA GRILLED SHRIMP ROLL 15
shiso salsa verde, yuzu pickled onions, avocado

SOBA MAKI ROLL 12
soba noodles, tamago, kabayaki glazed shiitake mushroom, shiso, scallions, ponzu

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

BOWLS

 TORCHED SASHIMI RICE BOWL 21
sashimi selection, avocado, cucumber, pickled ginger, spicy ponzu kewpie

 TUNA POKE 19
chilled soba noodles, ponzu vinaigrette, avocado, cucumber, japanese herbs, seaweed

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

ANKAKE SOBA NOODLES 22
warm silken egg dashi, ginger, nori

JAPANESE CURRY CHICKEN RICE 15
braised chicken, potatoes, steamed rice, pickles

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

FUNKY CHICKEN RAMEN 17
48 hour chicken broth, soy egg, menma, robata grilled koji chicken

FERMENTED CHILE RELISH +1



SMALL PLATES

BRAINS ON CRACK 8
crispy calves brains, hojoko xo butter, lemon zest, bonito flakes

BRUSSELS SPROUTS 10
shio koji, dashi, pumpkin seed furikake

PORK + GINGER POTSTICKERS 8
miso spicy dipping sauce

SHRIMP + GARLIC POTSTICKERS 10
hot sesame vinegar dipping sauce

TOFU TEMPURA 14
crispy silken tofu, chanterelle mushrooms, warm dashi broth

CHARRED CAULIFLOWER + BROCCOLI 10
miso sesame sauce, ao nori, togarashi, pickled thai chile

LOCAL GREENS SALAD 12
figs, okinawan potato chips, red onion, homemade IPA mustard vinaigrette

MAITAKE MUSHROOM TEMPURA 14
miso truffle kewpie, ginger salt, tensuyu broth

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

SOBA NOODLE OKONOMIYAKI 12
pork belly, shiitake, cabbage, hojoko honkytonk sauce, ao nori, truffle kewpie, bonito flakes

KARAAGE FRIED CHICKEN
ginger-soy marinated chicken thighs, lemon

THREE PIECE BASKET 8 // SEVEN PIECE BASKET 16

CRISPY KIMCHI FRIED RICE 20
tiger shrimp, neuskes bacon, fried egg, nori, scallion ginger oil, gochujang

TUNA RIBS MKT
rack of big eye tuna ribs, nori, ponzu, shiso, scallions

SANDOS

 SPICY TUNA BURGER 21
seared big-eye tuna, avocado, kabayaki, spicy mayo, sprouts, fries

CRISPY COD SANDWICH 17
koji cured cod, yuzu tartar sauce, dashi pickles, american cheese, fries

HOJOKO CHEESEBURGER 18
chuck + wagyu short rib, american cheese, dashi pickles, red onion, special sauce, fries

DOGGZILLA 14
bacon-wrapped smoky hot dog, pickled jalapeno, american cheese, kabayaki sauce, bonito flakes, fries

FIESTA STYLE +4
shiso pico de gallo, guac, spicy mayo, crushed potato chips

SIDES

EDAMAME POTATO SALAD 5
dashi mayo, bonito

FRIES 5

PREMIUM BLACK EDAMAME 5

TSUKEMONO 6
seasonal pickles

MISO SOUP 6
wakame, tofu, shiitake, scallion



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.