



Appetizers

SHRIMP TEMPURA 5 PC Yuzu Honey Aioli	14
SPICY TUNA CRISPY RICE Chili Aioli, Soy Glaze, Sesame	15
KANPACHI CARPACCIO Young yellowtail, Ponzu, Greens, Crispy Shallots	18

Classic Cut Rolls

8 pc served with house soy

AVOCADO ROLL	9
SALMON AVOCADO	14
SPICY TUNA CRUNCH Spicy tuna, Chili Aioli, cucumber, tempura crunch	15
SHRIMP TEMPURA CRUNCH Cucumber, Avocado, Tempura Crunch, Garlic Aioli, Soy Glaze	16

Specialty Cut Rolls

8 pc fully seasoned

ABURI SALMON UMAMI Salmon, crab, umami aioli, soy glaze, bonito	18
YUZU CHILI HAMACHI Yellowtail, crab, yuzu ponzu, serrano, chili threads	19
TRUFFLE TORO Fatty tuna, cucumber, truffle aioli, nikiri shoyu, chives	22
SNOW CRAB ABURI Crab, avocado, lemon aioli, nikiri, rice pearls	24

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

3 Handrolls - 28

Fully Seasoned

CHILI YELLOWTAIL Yuzu Ponzu, Crispy Shallot, Chili Threads
SPICY TUNA CRUNCH Tempura crunch, Chili Aioli, Chives
TORCHED SALMON Umami Aioli, Ponzu, Garlic Chips

5 Handrolls - 45

Fully Seasoned

CHILI YELLOWTAIL Yuzu Ponzu, Crispy Shallot, Chili Threads
SPICY TUNA CRUNCH Tempura crunch, Chili Aioli, Chives
TORCHED SALMON Umami Aioli, Ponzu, Garlic Chips
SNOW CRAB ABURI Lemon Aioli, Rice Pearls, Nikiri
SEARED SCALLOP Ume Butter, Black Sesame

Handroll Omakase SUSHI BAR ONLY - 75

Chef-selected progression featuring premium ingredients including toro and A5 wagyu. Served one at a time.

A La Carte Handrolls

Fully Seasoned

CHILI YELLOWTAIL	11
SPICY TUNA	11
TORCHED SALMON	11
SEARED SCALLOP	12
SNOW CRAB ABURI	13
TRUFFLE TORO	16
A5 WAGYU	16