

LUNCH

SOUP

Miso white miso with wakame, scallions and tofu	6
Fire Roasted Tomato with brie toast	8

SALADS

Bibb Salad hydroponic bibb lettuce, cucumber and tomato carpaccio in a red miso dressing	9
Kobe Skirt Steak grilled american style kobe skirt with romaine & radicchio salad with cilantro citrus dressing	21
Grilled Chicken Salad herb marinated grilled chicken with mesclun greens in a mustard seed-honey dressing	12
Japonais Niçoise cured ahi tuna, baby mizuna greens and asian vegetables with a shogun dressing	16

COLD PLATES

Kobe Beef Carpaccio american style kobe beef thinly sliced with yuzu and dark soy ginger sauce	14
Ahi Tuna Ceviche yuzu and white soy marinated ahi tuna with english peas and tempura shallots	18
Hawaiian Hamachi thinly sliced yellowtail in a sesame soy yuzu vinaigrette	16

HOT PLATES

Sweet and Sour Calamari fried calamari in a sweet and sour sauce with wasabi vinaigrette	11
Lobster Spring Rolls lobster spring rolls with mango relish and blood orange vinaigrette	18
Crab Cakes two pan seared lump crab cakes with soy mustard sauce	18
Tuna Flatbread ahi tuna, mochi cheese, shimeji mushrooms on fresh made ohba and wakame crust	18

ROBATA

skewered and grilled on Japanese Bincho Tan Charcoal

Smoked Kobe american style kobe beef with ginger wasabi ponzu	26
Kobe Togarashi Burger american style kobe beef burgers pickled vegetables and Japanese sweet potato fries	21
Madagascar Shrimp and Diver Scallop with yuzu salt	16
Spicy Chicken with shiso buds	12

ENTREES / SANDWICHES

*sandwiches served with a choice of asian mixed chips,
sweet potato pommes frites or side salad with a citrus cilantro dressing*

Japonais Burger togarashi spiced burger with truffle mayo and maytag blue cheese	16
Pastrami Cured Tuna hard boiled egg, mizuna, red onion and anchovy spread on grilled tuscan bread	14
Soft Shell Crab crispy fried softshell crab served with avocado and wasabi mayo	16
“Le Quack Japonais” ½ maple leaf smoked duck with hoisin sauce, mango chutney and mushu wraps	32
Seafood Noodles cold japanese egg noodles with ahi tuna, yellowtail, octopus, ikura and avocado in a spicy sesame dressing	24

HOURS OF OPERATION

Dinner: Sun -Thurs 5pm -11pm Fri and Sat 5pm -11:30pm Lunch: Monday - Friday 12:00pm-3:00pm

Executive Chef: Gene Kato Chef de Cuisine: Diego Di Lao

SUSHI

NIGIRI / SASHIMI

Nigiri 1pc on top of rice / Sashimi 2 pcs sliced
selections may vary daily based on availability to ensure freshness

	NIGIRI	SASHIMI		NIGIRI	SASHIMI
TUNA			FISH ROE		
Akami - lean	6	12	Black Tobiko	5	10
Chutoro - medium fatty	10	20	Spicy Tobiko	5	10
Toro - fatty	12	24	Wasabi Tobiko	5	10
			Salmon Roe - Ikura	6	12
WHITE FISH			EEL		
Hamachi - japanese wild yellowtail	5	10	Unagi - baked freshwater	6	12
Hirame - north carolina fluke	5	10	Shiro Anago - sweet sake poached	7	14
SALMON			IKA Squid		
Sake - scottish	5	10		5	10
Sake - smoked scottish	5	10	TAKO Octopus		
Zuke - soy marinated	5	10		5	10
SHRIMP			UNI Sea Urchin		
Ebi - boiled shrimp	5	10		8	16
Botan Ebi - sweet raw shrimp	7	14			

CHEF'S SPECIAL MAKI ROLLS 19

Crispy Shrimp and Salmon panko shrimp roll topped with soy marinated salmon and wasabi tobiko sauce

Spicy Mono spicy octopus roll topped with spicy tuna and sweet unagi sauce

Ebi Ebi panko shrimp topped with shrimp and wasabi tobiko sauce

MAKI MONO

California with Snow Crab	16	Salmon	8
Tuna	8	Yellowtail Scallion	8
Spicy Tuna	9	Cucumber	7
Spicy Octopus	9	Shiitake Mushroom	7
Panko Shrimp	12	Avocado	7

For parties of 6 or more, 20% service charge will be added. We will try our best to accommodate your dietary restrictions and allergies, please inform your server when ordering. To ensure freshness, some of the sushi items may be limited in quantity.

Executive Chef: Jun Ichikawa Head Sushi Chef: Shigeki Tanaka