

CHILLED

Spicy Ponzu Oysters	16
spicy ponzu, chive oil, micro greens	
Crispy Tuna Bites	18
crispy rice, spicy tuna, spicy mayo, eel sauce	
Kihiro Tuna	20
kihiro sauce, tuna, sesame seeds, mint, crispy shallots	
Citrus Hiramasa	20
carmelized oranges, orange ponzu, chili threads micro shisho	
Chefs Classic Serrano Sashimi	20
choice of salmon, yellowtail or tuna	
A-5 Hyaku Bites	35
A-5 wagyu, wasabi cream, chives, caviar, butter/soy portabella, shallots	

HOT

Edamame	8
yuzu vinaigrette, house furikake	
Miso Soup	9
shiro miso, chives, dashi, seaweed	
Shishitos	11
wok tossed, bonito flakes, togarashi, lime	
Brussels	14
sweet sambal, bonito flakes, peanuts	
Fried Rice	19
pork + 8 chicken + 6 carrots, scallions, egg, tamari, furikake	
Gyoza	22
wagyu, ponzu	
A5 Hot Stone - 1.5 oz	50
house ponzu, kizami wasabi	

SKEWERS

Chicken	12
(2) chicken thigh, tare, yuzu kosho	
Chasu	12
(2) pork belly, umeboshi honey, chives	
Mushroom	15
(2) yuzu kosho butter, avocado curry, house furikake	
Shrimp	20
(2) lemon pepper, togorashi, yuzu kosho butter kewpie tarter	
Waygu	28
(2) charred shishito sauce, red kosho	

CHEFS CHIOCE

Skewers	28
(3) Chefs favorite skewers	
Handrolls	28
(3) Chefs favorite Temaki	
Nigiri	50
(7) composed pieces	
Sashimi	60
(7) Premium Fish, (2) slices each	
Bluefin Tuna	65
sampler of (3) Toro, (3) Chutoro and (3) Akami	

DESSERT

Harumaki	15
fried cheesecake roll, banana, strawberry yuzu, ice cream	
Japanese Raspa	12
flavored snow ice, seasonal fruit	

TEMAKI

Hama	14
hiramasa, guajillo sauce, jalapeno aioli, wasabi furikake, micros	
Snow Crab	14
spicy mayo, chives, white onion	
Aburi Salmon	14
takuwan, jalapeno aioli, chives	
Chutoro	16
fatty tuna, chives, citrus nikiri, caviar	
Unagi	17
eel sauce,arare, chives	
Santa Barbara Uni	22
chives, ikura, nikiri	
A5 Wagyu	25
japanese salt, leeks, nikiri	

MAKIMONO

Up Scale	25
tuna, salmon, onion, asparagus, caviar, nikiri	
Lemon Kani	22
snow crab, hiramasa, tobiko, lemon, avocado, soy paper, micro cilantro	
Serrano Hiramasa	19
salmon, chives, serrano, tabe rayu, onion	
Karai Salmon	18
tuna, salmon, jalapeno aioli, takuan, pickled serrano, tabe rayu chives, dashi	
Spicy Unagi	18
cucumber, jalapeno, avocado, spicy tsume, pickled shallots, eel sauce	
Broadway Roll	19
salmon, takuan, onions, cucumber, creamy ponzu, nikiri	
Torched Scallop	20
Shrimp tempura, cilantro, avocado, white onion, lime zest white ponzu, kosho	
Truffle Honey	21
Seared Salmon, Tempura Shrimp, Pickled Serrano, Chives, Citrus Nikiri cucumber, truffle honey, ikura	
Albacore	18
yuzu mascarpone, shrinp tempura, chives, truffle ponzu, fried onion, cucumber	
Hyaku Heater	25
caution: very spicy! No refunds TX wagyu, spicy tuna, asparagus, tempura shishito, tabe rayu, tsume, eel sauce, crispy shallots, tsurai sauce	
Ebi Thing	20
Tempura Shrimp, chives, creamy ponzu, fried shallots, pickled onions kosho, soy paper	
Lobster Party	25
Hiramasa, chives, jalapeno aioli, poached lobster, citrus tobiko, basil dip	
Crunchy Atun	22
Lobster tempura, avocado, cucumber, spicy tuna, chili threads, honey siracha arare	
Robu Nashi	22
Lobster, hiramasa, asian pear, japapeno, cilantro, yuzu tobiko, orange ponzu cucumber wrap	
Nelson 2.0	22
hiramasa, akami, cucumber, avocado, jalapeno soy, crispy garlic, sriracha kizami wasabi	
Chulo Roll	19
hiramasa, taberayu, chives, asian pear, cucumber, jalapeno, spicy ponzu	
Hyaku Spider	18
soft shell crab, tobiko, creamy ponzu, chives, eel sauce, chrispy shallots	
Midori Roll	19
veggie tempura, sweet potato, asparagus, green onions, shishito peppers shisho leaves	
Kari Kari	19
tempura fried, spicy tuna, avocado, chives, jalapeno, micro cilantro citrus vinaigrette	

HAPPY HOUR

Daily 5pm-7pm
BAR | SUSHI BAR

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

Nelson Amaya **CHEF DE CUISINE** Jose Medina **SOUS CHEF**