

## CHILLED

<b>Spicy Cucumber Salad</b> chili flakes, sesame oil, micro cilantro, akazu vinaigrette	14
<b>Ponzu Oysters</b> spicy ponzu, chive oil, micro greens	16
<b>Crispy Tuna Bites</b> crispy rice, spicy tuna, spicy mayo, eel sauce	19
<b>Kiiri Tuna</b> kiiri sauce, tuna, sesame seeds, mint, crispy shallots	20
<b>Citrus Hiramasa</b> carmelized oranges, orange ponzu, chili threads micro shisho	20
<b>Chefs Classic Serrano Sashimi</b> choice of salmon, yellowtail or tuna	20
<b>A-5 Hyaku Bites</b> A-5 wagyu, wasabi cream, chives, caviar, butter/soy portabella, shallots	35

## HOT

<b>Edamame</b> yuzu vinaigrette, house furikake	8
<b>Miso Soup</b> shiro miso, chives, dashi, seaweed	9
<b>Shishitos</b> wok tossed, bonito flakes, togarashi, lime	11
<b>Chicken Karaage</b> chicken thigh, nori salt, shishito aioli	15
<b>Brussels</b> sweet sambal, bonito flakes, peanuts	14
<b>Fried Rice</b> pork + 8 chicken + 6 carrots, scallions, egg, tamari, furikake	19
<b>Shumai Dumplings</b> pork, shrimp, chili crisps, ponzu	20
<b>Gyoza</b> wagyu, ponzu	22
<b>A5 Hot Stone - 1.5 oz</b> house ponzu, kizami wasabi	50

## SKEWERS

<b>Chicken</b> (2) chicken thigh, tare, yuzu kosho	14
<b>Chasu</b> (2) pork belly, umeboshi honey, chives	14
<b>Mushroom</b> (2) yuzu kosho butter, avocado curry, house furikake	15
<b>Shrimp</b> (2) lemon pepper, togarashi, yuzu kosho butter kewpie tarter	20
<b>Tuna</b> (2) house furikake, tare, nori salt	20
<b>Wagyu</b> (2) charred shishito sauce, red kosho	28

## CHEFS CHOICE

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

## DESSERT

<b>Harumaki</b> strawberry yuzu syrup, 5 spice miso crumble, ice cream	15
---	----

## TEMAKI

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

## MAKIMONO

<b>Up Scale</b> tuna, salmon, onion, asparagus, caviar, nikiri	25
<b>Lemon Kani</b> snow crab, hiramasa, tobiko, lemon, avocado, soy paper, micro cilantro	23
<b>Serrano Hiramasa</b> salmon, chives, serrano, tabe rayu, onion	19
<b>Karai Salmon</b> tuna, salmon, jalapeno aioli, takuan, pickled serrano, tabe rayu chives, dashi	20
<b>Spicy Unagi</b> cucumber, jalapeno, avocado, spicy tsume, pickled shallots, eel sauce	18
<b>Broadway Roll</b> salmon, takuan, onions, cucumber, creamy ponzu, nikiri	19
<b>Torched Scallop</b> Shrimp tempura, cilantro, avocado, white onion, lime zest white ponzu, kosho	22
<b>Truffle Honey</b> Seared Salmon, Tempura Shrimp, Pickled Serrano, Chives, Citrus Nikiri cucumber, truffle honey, ikura	22
<b>Hyaku Heater</b> *caution: very spicy! No refunds* TX wagyu, spicy tuna, asparagus, tempura shishito, tabe rayu, tsume, eel sauce, crispy shallots, tsurai sauce	25
<b>Ebi Thing</b> Tempura Shrimp, chives, creamy ponzu, fried shallots, pickled onions kosho, soy paper	20
<b>Lobster Party</b> Hiramasa, chives, jalapeno aioli, poached lobster, citrus tobiko, basil dip	25
<b>Crunchy Atun</b> Lobster tempura, avocado, cucumber, spicy tuna, chili threads, honey sriracha arare	24
<b>Nelson 2.0</b> hiramasa, akami, cucumber, avocado, jalapeno soy, crispy garlic, sriracha kizami wasabi	22
<b>Chulo Roll</b> hiramasa, taberayu, chives, asian pear, cucumber, jalapeno, spicy ponzu	19
<b>Hyaku Spider</b> soft shell crab, tobiko, creamy ponzu, chives, eel sauce, crispy shallots	18
<b>Midori Roll</b> veggie tempura, sweet potato, asparagus, green onions, shishito peppers shisho leaves	19
<b>Kari Kari</b> tempura fried, spicy tuna, avocado, chives, jalapeno, micro cilantro citrus vinaigrette	19
<b>Negitoro</b> chutoro, takuan, chives, shisho leaves, jalapeno soy	22
<b>Steakhouse Roll</b> texas steak, asparagus, chives, lobster, bearneas sauce, caviar, togarashi	35

## 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**

NINETEEN **H Y A K U**