



SOUPS & SALADS

MISO SOUP	6.25
classic japanese broth style soup with shiitake mushroom, tofu, wakame, scallion	
COCONUT CRAB SOUP	9.25
roasted corn, sweet potatoes, yellow curry, coconut milk, cilantro, chili oil	
CUCUMBER SUNOMONO	6.25
marinated and seasoned cucumber with sesame seeds	
add grilled tako +4	
HOUSE SALAD	6 / 10
mixed greens, cucumber, cherry tomato, crispy wonton strips with choice of dressing	
add grilled all-natural chicken +6 or seared salmon +8	
dressings: wasabi soy, sesame honey, carrot ginger	
SEAWEED SALAD	11
mix of seaweed, cucumber sunomono, scallion, tossed in sesame dressing	
add grilled tako +4	
CHICKEN CRUNCH SALAD	17.5
napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast, and sesame seeds, tossed in sesame honey dressing	

SHARE PLATES

EDAMAME	7.5
classic with maldon sea salt or spicy with garlic, tamari, togarashi	
CHARRED EDAMAME	8.5
classic with maldon sea salt or spicy with garlic, tamari, togarashi	
MANGO CRAB RANGOON	10.5
crispy wonton wrappers stuffed with crab mix, mango, cream cheese, scallion, with mango, fresno pepper sauces	
SHISHITO PEPPERS	10.75
sautéed japanese peppers with citrus, tamari, togarashi	
CRISPY BRUSSELS SPROUTS	11
tossed in creamy lemon miso sauce, toasted cashews	
CALAMARI	16.5
sesame crusted squid, tempura vegetable, miso aioli	
BEEF HOT ROCK	19.75
all-natural beef tenderloin, jalapeño ponzu, yuzu kosho	
CEVICHE	15.5
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi, chili oil	
CRISPY RICE CAKE	13.75
topped with spicy bigeye tuna, scallion, tataki sauce (4 PCS)	
DIPPING CRAB	13.5
crispy soft shell crab, cucumber sunomono, tempura sauce	
LETTUCE WRAPS	18
sautéed all-natural chicken breast with garlic, ginger, cashews, and peanut sauce, with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles, sweet chili sauce	
TUNA TOWER	19.75
sesame and ponzu-marinated bigeye tuna, spicy crab mix, avocado, and sushi rice, topped with black tobiko and wasabi sprouts, served with honey wasabi, mango, and eel sauces	

SPECIALTY NIGIRI

BLUE KANI	9
tempura fried tofu pockets stuffed with spicy crab mix, with eel sauce (4 PCS)	
CHERRY BOMB	10.5
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi, ponzu sauce (2 PCS)	
ITCHY SALMON	9.75
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro, ponzu sauce (2 PCS)	
ITCHY SEABASS	10.5
baked seabass on top of spicy crab mix, topped with serrano, cilantro, ponzu sauce (2 PCS)	

SPECIALTY SASHIMI

TRUFFLE SALMON	16.5
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts (5 PCS)	
TUNA TATAKI	16
pepper seared bigeye tuna topped with daikon momiji, garlic chips, scallion, tataki sauce (5 PCS)	
YELLOWTAIL SERRANO	16.75
yellowtail topped with cilantro, serrano, ponzu sauce (5 PCS)	



Responsibly Caught.
Humanely Raised.
Mindful of Earth.

KODOMO • KIDS
for youngsters 12 and under

JAPANESE SODA	5
strawberry or grape	
LITTLE BENTO BOX	12.5
choice of maki roll, all natural chicken tenders, shrimp tempura, crispy sweet tofu, or pan seared salmon, with edamame, choice of starch, fruit.	
maki roll choices: california roll, crunchy kiddo, avocado, sake, cowgirl roll, shrimp tempura maki, tekka maki	
starch choices: french fries, white sticky rice, brown sticky rice, sesame noodles	

NIGIRI & SASHIMI

SALMON	NIGIRI (2 PCS)	SASHIMI (4 PCS)
KUNSEI SAKE	10	17
atlantic smoked salmon		
SAKE	10	17
atlantic salmon		
SAKE TORO	10	17
atlantic salmon belly		
ABURI SAKE TORO	10	17
seared atlantic salmon belly		
SHELLFISH		
AMA EBI	8.5	15
spot prawn with fried head		
EBI	8	14.5
cooked white shrimp		
HOTATE	8.5	15
hokkiado scallop		
UNI	13.5	
(NIGIRI ONLY) red sea urchin		
FISH ROE & OTHER		
IKURA	9.5	
(NIGIRI ONLY) chum salmon roe		
MASAGO	7	
(NIGIRI ONLY) smelt roe		
TAKO	8.5	15
spanish octopus		
TAMAGO	5.5	11
egg custard		
TOBIKO	8	
(NIGIRI ONLY) black flying fish roe		
UNAGI	11.5	19
bbq american eel		
TUNA		
TOMBO AHI	9	16
seared albacore		
MAGURO	10.5	17.5
bigeye tuna		
WHITEFISH		
DUTCH YELLOWTAIL	11	18
(NIGIRI ONLY) hiramasa		
BLACK TUNA		17
(SASHIMI ONLY) squid ink and soy cured escolar		
WHITE TUNA	8	14.5
escolar		
MADAI	10	17
(NIGIRI ONLY) red sea bream		
VEGAN		
AVOCADO	4.5	
fried tofu		
INARI	7	
bbq eggplant eel, sweet soy sauce		
UNAMI	7.5	
plant based tuna		
KALUNA	7	
seaweed caviar		
TOBIKO CAVIART	8	

Vegan dish.

Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

This seafood carries an eco-certification and is fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.



CLASSIC MAKI

NOT RAW

CALI ROLL	9
crab mix, avocado, cucumber [8 PCS]	
CRUNCHY BLUE	9.75
spicy crab mix, cilantro, crispy panko, eel sauce [8 PCS]	
CRUNCHY L.A.	9.75
crab mix, avocado, cucumber, crispy panko, sweet chili sauce [8 PCS]	
JUST SHRIMP TEMPURA MAKI	9
shrimp tempura [8 PCS]	
SPICY TAKO	9.5
spicy octopus, scallion [5 PCS]	

RAW

CABO ROLL	12
spicy bigeye tuna, crab mix, cucumber [8 PCS]	
NEGI YELLOWTAIL	12.75
yellowtail, garlic chip, scallion [8 PCS]	
PHILADELPHIA	13
smoked or raw salmon, cream cheese, cucumber, scallion [8 PCS]	
RAINBOW ROLL	16
bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS]	
SAKE	9.75
salmon [5 PCS]	
SPICY SAKE	9.75
spicy salmon, cucumber [5 PCS]	
SPICY TEKKA	10
spicy bigeye tuna, cucumber [5 PCS]	
SPIDER MAKI	16
crispy soft shell crab, masago, avocado, cucumber, sriracha, creamy spicy sauce [10 PCS]	
TEKKA	10
bigeye tuna [5 PCS]	

SPECIALTY MAKI

NOT RAW

CLOUD NINE 2.0	15.75
avocado, spicy crab mix, tempura shrimp, baked seabass, cilantro, serrano, ponzu sauce [8 PCS]	
CRUNCHY RED	12.5
shrimp tempura, crab, tampico mix, avocado, serrano, beet tempura crisps, eel sauce [8 PCS]	
HAWAIIAN ROLL	14.5
tempura fried, mango, salmon, crab mix, mango sauce [8 PCS]	
HOTEL CALI	12.75
tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce [8 PCS]	
THE IGUANA	16
shrimp tempura, crab, tampico mix, serrano, eel, avocado, soy paper, cucumber wrap, ponzu and eel sauces [6 PCS]	
SNOW WHITE	13
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces [5 PCS]	
SOUTH PACIFIC	13.5
eel tempura, cream cheese, pineapple, scallion, eel sauce [8 PCS]	

SPECIALTY MAKI cont'd

NOT RAW

SUPER ASPARAGUS	10.5
cooked salmon, cream cheese, asparagus, eel sauce [8 PCS]	
THRILLER	15.75
shrimp tempura, spicy crab mix, togarashi, ponzu and creamy thriller sauces [8 PCS]	
TIDAL WAVE	15.25
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces [8 PCS]	
RAW	
AMAZON ROLL	17
red sea bream, olive oil, smoked salmon, crab, tampico mix, jalapeño, wasabi sprouts, maldon sea salt, chino chimichurri sauce [8 PCS]	

THE BEACH	16.75
seared albacore, spicy bigeye tuna, spicy crab mix, burdock root, avocado, cilantro, serrano, ponzu sauce [8 PCS]	

FLAMINGO LINGO	16.5
crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS]	

GODZILLA BOMB	16.75
tempura blue kani, bigeye tuna, yellowtail, togarashi, serrano, ponzu sauce, sriracha [8 PCS]	

GREEN EGGS & HAMA	16.5
yellowtail, garlic chip, wasabi tobiko, spicy salmon, cucumber, ponzu sauce [8 PCS]	

HOT POPPER	12.5
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha [5 PCS]	

LION KING	13.75
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli [8 PCS]	

ROJA	13.25
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]	

SALMON SKIN ROLL	9.75
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon [8 PCS]	

SAN MARCOS MAKI	16.75
bigeye tuna, shrimp tempura, crab, tampico mix, avocado, charred jalapeño, togarashi, serrano ponzu sauce [8 PCS]	

SPANISH FLY	17
yellowtail, spicy crab mix, bigeye tuna, shallot, cilantro, serrano, yuzu ponzu sauce [8 PCS]	

SPICY GRINGO	13.75
salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce [5 PCS]	

TATAKI MAKI	15.75
shrimp tempura, spicy salmon, pepper seared bigeye tuna, crispy panko, thai basil, eel sauce [8 PCS]	

VEGAN

NOT MAKI

KOMBU MISO SOUP	6.25
classic japanese style soup with shiitake mushroom, tofu, wakame and scallion	

KALUNA CRISPY RICE CAKE	12
topped with avocado, spicy plant based tuna, scallion, and ponzu sauce [4 PCS]	

VEGAN cont'd

NOT MAKI

TOFU LETTUCE WRAPS	16
sautéed tofu with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce	

VEGAN TUNA TOWER	17
sesame and ponzu-marinated plant based tuna, avocado, sushi rice, topped with black tobiko caviart and wasabi sprouts, served with sweet agave mustard, mango and sweet soy sauces	

VEGAN TUNA SUPREME	13.5
plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond, ponzu sauce [5 PCS]	

MAKI

SPICY KALUNA CRUNCH	12.75
plant based tuna, cucumber, avocado, crispy quinoa, black tobiko caviart, scallion, vegan spicy aioli [8 PCS]	

BITO MAKI 2.0	12.5
asparagus vegan tempura, vegan cream cheese, roasted beet, almond, thai basil, citrus, sweet agave mustard [8 PCS]	

AVO KALUNA	12
plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce [8 PCS]	

COWGIRL	9.75
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce [5 PCS]	

CRUNCHY CABBAGE	10.75
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce [8 PCS]	

EDEN ROLL	11.75
sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt [8 PCS]	

GREEN GODDESS	15
spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce [8 PCS]	

PRINCE ROLL	10.5
eggplant vegan tempura, avocado, sweet soy sauce [8 PCS]	

SHIITAKE TO ME	14
mushrooms sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, thai basil, sweet soy sauce [8 PCS]	

THAI HIPPIE	11.75
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint, red onion salad, thai peanut sauce [8 PCS]	

VEGAN HOT POPPER	9.25
vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha [5 PCS]	

V.L.T.	9.5
bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo [5 PCS]	

VEGAN PHILADELPHIA	10
vegan smoked salmon, vegan cream cheese, scallion, cucumber [8 PCS]	

VEGAN SOUTH PACIFIC	12
bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce [8 PCS]	

VEGGIE	8.75
red pepper, vegan cream cheese, avocado, cucumber [8 PCS]	

VB Vegan dish.

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Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve. Bones can happen in dishes with fish. 20% gratuity added to parties of 6 or more. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.