

Happy Hour

MONDAY - SATURDAY 2:00-6:00PM

available for dine-in and carryout

SUNDAY ALL DAY

dine-in only

BEER

MICHELOB ULTRA DRAFT 4

KIRIN ICHIBAN SAKE BOMB 4

KIRIN DRAFT 5

HOUSE WINES

CHARDONNAY 7

CABERNET SAUVIGNON 7

MERLOT 7

SAKE

GEKKEIKAN HOT SAKE 8 oz. 5

SHO CHIKU BAI SAKE 4 oz. 5

bold & sweet, notes of strawberry & rice custard

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve. Bones can happen in dishes with fishes. 20% gratuity added to parties of 6 or more.

COCKTAILS

HOUSE LIME MARGARITA 7

RASPBERRY MOJITO 8

bacardi rum, raspberry, lime, mint

CHINA DOLL 7

skyy blood orange vodka, jasmine tea, pomegranate, lime

BLUETINI 8

blueberry-infused svedka vodka, chambord, lime

SAMURAI SAKETINI 8

cucumber infused svedka vodka, unfiltered sake, lime

BLUE MULE 8

titos vodka, house "blue" sour, q ginger beer

COCONUT BREEZY 8

cruzan mango rum, coconut, lime, hibiscus, ginger

WHITE PEACH DAIQUIRI 8

bacardi rum, white peach, lime, sparkling peach sake, peach boba

CUCUMBER JALAPEÑO MARGARITA 9

cucumber infused, casa noble tequila, grand marnier, lime, jalapeño

SHARE PLATES

EDAMAME  5

classic with maldon sea salt or spicy with garlic, tamari and togarashi

CHARRED EDAMAME  5

classic with maldon sea salt or spicy with garlic, tamari and togarashi

MANGO CRAB RANGOON  7.5

crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces

SHISHITO PEPPERS 9.5

sautéed japanese peppers with citrus, tamari and togarashi

CRISPY BRUSSELS SPROUTS  9.5

tossed in creamy lemon miso sauce and toasted cashews

CEVICHE   11.5

tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil

CALAMARI  16.5

sesame crusted squid, vegetable tempura and miso aioli

CRISPY RICE CAKE  15

topped with spicy bigeye tuna, scallion and tataki sauce (4 pcs)

LETTUCE WRAPS 17

sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce

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.

MAKI

NOT RAW

CRUNCHY BLUE 7
spicy crab mix, cilantro, crispy panko, eel sauce [8 pcs]

CRUNCHY L.A. 7
crab mix, avocado, cucumber, crispy panko,
sweet chili sauce [8 pcs]

CRUNCHY RED 8
shrimp tempura, crab and tampono mix, avocado, serrano,
beet tempura crisps, eel sauce [8 pcs]

CALI ROLL 7
crab mix, avocado, cucumber [8 pcs]

JUST SHRIMP TEMPURA MAKI 7
shrimp tempura [8 pcs]

HAWAIIAN ROLL 11
tempura fried, mango, salmon, crab mix, mango sauce [6 pcs]

TIDAL WAVE 12
shrimp and crab stick tempura, crab mix, cream cheese,
honey wasabi and eel sauces [8 pcs]

SUPER ASPARAGUS 12
cooked salmon, cream cheese, asparagus, eel sauce [8 pcs]

RAW

CABO ROLL **R** 10
spicy bigeye tuna, crab mix, cucumber [8 pcs]

HOT POPPER **R** 9.5
smoked salmon, cream cheese, jalapeño tempura, soy
paper, sriracha [5 pcs]

LION KING **R** 11
crab mix, cucumber, avocado, spicy salmon, scallion,
eel sauce, chili aioli [8 pcs]

PHILADELPHIA **R** 10.5
smoked or raw salmon, cream cheese, scallion,
cucumber [8 pcs]

SAKE **R** 8.5
salmon [5 pcs]

SPICY SAKE **R** 8.5
spicy salmon, cucumber [5 pcs]

VEGAN

NOT MAKI

KOMBU MISO SOUP **VG** 5
classic japanese style soup with shiitake mushroom, tofu,
wakame and scallion

MAKI

THAI HIPPIE **VG** 7.5
tofu vegan tempura, avocado, cucumber, carrot,
cashews with thai basil, cilantro, mint and red onion salad,
thai peanut sauce [8 pcs]

CRUNCHY CABBAGE **VG** 7
tofu and napa cabbage vegan tempura, scallion,
vegan creamy spicy sauce [8 pcs]

COWGIRL **VG** 7.5
pickle vegan tempura, sriracha-fried onion rings, bbq
paper, vegan mayo, tonkatsu sauce [5 pcs]

SPICY KALUNA CRUNCH **VG** 10
plant based tuna, cucumber, avocado, crispy quinoa,
black tobiko caviar, scallion, vegan spicy aioli [8 pcs]

SHIITAKE TO ME **VG** 11.5
mushroom sautéed in coconut milk, shiitake and sweet
potato tempura, truffle oil, thai basil, sweet soy sauce [8 pcs]

VG Vegan dish.

R 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 either fished or
farmed in a manner that has minimal or no effect on the
ocean's ecosystems.

SPECIALTY NIGIRI

BLUE KANI **🌱** 5.5
tempura fried tofu pockets stuffed with
spicy crab mix, served with eel sauce [4 pcs]

ITCHY SALMON **🌱** 7
baked atlantic salmon on top of spicy crab mix,
topped with serrano, cilantro and ponzu sauce [2 pcs]

CHERRY BOMB **R** 9.5
bigeye tuna on top of rice tempura, topped with
serrano, sriracha, togarashi and ponzu sauce [2 pcs]

SPECIALTY SASHIMI

TRUFFLE SALMON **R** **🌱** 12.5
atlantic salmon drizzled with hot sesame oil, topped with
ikura, truffle ponzu sauce and wasabi sprouts [5 pcs]

YELLOWTAIL SERRANO **R** 11.5
dutch yellowtail topped with cilantro, serrano and
ponzu sauce [5 pcs]

SOUPS & SALADS

MISO SOUP 5
classic japanese broth style soup with shiitake mushroom,
tofu, wakame and scallion

HOUSE SALAD **VG** 5
mixed greens, cucumber, cherry tomato and
crispy wonton strips with choice of dressing
add grilled all-natural chicken +6
or seared salmon +8
dressings: wasabi soy, sesame honey, carrot ginger

CUCUMBER SUNOMONO **VG** 5
marinated and seasoned cucumber with sesame seeds
add grilled tako +4