



neighborhood lunch

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lunch combo

*served with iced green or black tea
choice of soup or small salad*

Light Lunch 19

chef's selection of three pieces of nigiri

Chef's Sushi Combo 31

*chef's selection of three pieces of nigiri
and one roll*

Sushi and Sashimi 36

choice of 5 pieces of nigiri,*

yellowtail or scottish salmon sashimi

Vegetarian 27

chef's selection of three vegetable nigiri and

hon shimeji mushroom hand roll

Hand Roll Lunch 23

choice of 2 hand rolls

Tempura and Roll 28

chef's selection of tempura and a roll

Yaki and Vegetable Roll 26

miso glazed sweet potato yaki and

a vegetable tempura roll

Chirashi 35

chef's selection of sashimi over sushi rice,

furikake, cucumber and avocado

**wagyu, fatty tuna, uni, king crab & yellowtail
belly available as supplement*

happy hour

Mon-Fri, 3-5 pm

\$14 Beer and a Sake

\$2 Off All Alcoholic Drinks

Half-off All Tempura

for the table*

Grilled Edamame 10

sansho, ponzu, sea salt

Yellowtail Tartare 29

kaluga caviar, wasabi soy, chive

Mishima Reserve Wagyu Tataki 23

tataki soy, ginger, scallion, togarashi

Baja Sea Bass Yakitori 16

black pepper miso sauce, citrus kimchi

Pork Belly Yaki 16

tare, scallion, togarashi

Steamed Egg Custard 13

king crab, shiitake, ginger

Miso Glazed Sweet Potato Yaki 14

sesame seed, ginger oil, scallion, cilantro

Grilled Daily Fish Collar *MKT

sea salt, lime, kizami wasabi

soups & salads*

Miso Soup, *tofu, scallion* 6

add shiitake 3

Egg Drop Soup 7

Neighborhood Salad 11

carrot-ginger dressing

Classic Marinated Seaweed Salad 7

Tosaka Seaweeds 11

asian pear, sweet citrus, ginger, sesame

Birds Nest Salad 11

napa cabbage, quail egg, crispy potato

tempura

Mixed Vegetable Kakiage 10

Corn Kakiage 10

Japanese Eggplant 10

Shishito Pepper 11

Red Skinned Yam 9

Broccolini 11

Kabocha Squash 10

Truffled Beech Mushroom 10

Asparagus 10

Calamari 13

Jumbo Gulf Shrimp 14

Shrimp Stuffed Basil Leaf 13

Mixed Vegetable Platter 23

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

nigiri and sashimi*

Scottish Salmon	5/15
King Salmon	7/21
Fatty Salmon	7/21
Tasmanian Trout	6/18
Yellowtail	6/18
Amberjack	6/18
Yellowtail Belly	9/27
Big Eye Tuna	6/18
Fatty Tuna	17/52
Fluke	7/21
Sea Bream	7/21
Baja Bass	5/15
Mediterranean Sea Bass	5/15
Squid	5/15
Poached Gulf Shrimp	6/18
Spot Prawn	9
Maine Dayboat Scallop	6/18
Oyster	7
Salmon Roe	8
Salt Water Eel	6
BBQ Fresh Water Eel	5
Japanese Uni	17

vegetable nigiri

Fried Bean Curd	4
<i>black and white sesame</i>	
Sweet Corn	5
<i>togarashi butter, serrano, cilantro</i>	
Sweet & Sour Eggplant	5
<i>crispy garlic, thai chili</i>	
Avocado	6
<i>nikiri, caper wasabi relish</i>	
Grilled Shishito	5
<i>ponzu, sansho, bonito</i>	
Hon Shimeji	6
<i>crispy garlic, red yuzu kosho, scallion</i>	

specialty nigiri*

Cuttlefish	6
<i>honey-miso, pickled shiitake</i>	
Squid Tentacles	6
<i>tamari, kizami wasabi, lime zest</i>	
Snow Crab	9
<i>cubanelle, scallion, sesame seed</i>	
Beet Cured Salmon	8
<i>confetti sauce, thai chili</i>	
Barnegat Light Scallop	9
<i>brown butter soy, spicy crispy potato</i>	
Legacy Wagyu La Grange, TX	11
<i>nikiri, black pepper, green yuzu kosho</i>	

rolls*

Spicy Tuna	19
<i>kewpie, avocado, jalapeño</i>	
Spicy Salmon	17
<i>fermented chili, cucumber, ikura</i>	
Yellowtail Scallion	18
<i>jalapeño, ponzu</i>	
Fluke	19
<i>yam tempura, shiso, cubanelle, almond</i>	
Legacy Farms Wagyu	33
<i>tartare, shiitake, spicy teriyaki</i>	
Snow Crab	21
<i>avocado, cucumber, wasabi tobiko</i>	
Tempura Shrimp	23
<i>big eye tuna, avocado, unagi sauce</i>	
Vegetable Roll	13
<i>asparagus & red onion tempura, spicy mayo</i>	

hand rolls*

Snow Crab	18
<i>scallion, cubanelle, sesame</i>	
Salmon Avocado Crunch	13
<i>habanero masago, yuzu kosho, cilantro</i>	
Tempura Shrimp	13
<i>coconut macademia, shiso, cilantro</i>	
Scallop	18
<i>jalapeño aioli, burdock, toasted almond</i>	
Fatty Tuna	24
<i>nikiri, scallion</i>	
Tuna Wasabi	14
<i>tempura flake, tamari, scallion</i>	
Hon Shimeji Mushroom	10
<i>red yuzu kosho, crispy garlic, scallion</i>	

dessert

Mochi Doughnut	16
<i>suntory whisky caramel, powdered sugar</i>	
Japanese Crème Caramel	15
<i>coffee jelly, caramel, puffed rice</i>	
Dark Chocolate Namelaka	15
<i>sesame chantilly, miso, almond tuile</i>	
Kakigori	14
<i>ginger sherbet, guava syrup, blood orange syrup, matcha sweetened condensed milk</i>	
Sorbet Trio	14
<i>hibiscus lychee, mango, coconut jasmine</i>	