



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 12

*asian pear, ginger, yuzu tobiko, 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 Tentacle	6
<i>nikiri, 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 &amp; 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, nikiri, 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>passionfruit sherbet, mango syrup, dragon fruit syrup, passionfruit sweetened condensed milk</i>	
Sorbet	7
<i>hibiscus lychee</i>	