



neighborhood lunch

おっす

lunch combo	
<i>served with iced green or black tea</i> <i>choice of soup or small salad</i>	
Light Lunch	19
<i>chef's selection of three pieces of nigiri</i>	
Chef's Sushi Combo	31
<i>chef's selection of three pieces of nigiri</i> <i>and one roll</i>	
Sushi and Sashimi	36
<i>choice of 5 pieces of nigiri*,</i> <i>yellowtail or scottish salmon sashimi</i>	
Vegetarian	27
<i>chef's selection of three vegetable nigiri and</i> <i>hon shimeji mushroom hand roll</i>	
Hand Roll Lunch	23
<i>choice of 2 hand rolls</i>	
Tempura and Roll	28
<i>chef's selection of tempura and a roll</i>	
Yaki and Vegetable Roll	26
<i>asparagus yaki with lemon-miso aioli and</i> <i>vegetable tempura roll</i>	
Chirashi	35
<i>chef's selection of sashimi over sushi rice,</i> <i>furikake, cucumber and avocado</i>	
<i>*wagyu, fatty tuna, uni, king crab & yellowtail</i> <i>belly available as supplement</i>	

soups & salads*	
Miso Soup, <i>tofu, scallion</i>	6
<i>add shiitake</i>	3
Egg Drop Soup	7
Neighborhood Salad	11
<i>carrot-ginger dressing</i>	
Classic Marinated Seaweed Salad	8
Tosaka Seaweeds	12
<i>asian pear, sweet citrus, ginger, sesame</i>	
Birds Nest Salad	13
<i>napa cabbage, quail egg, crispy potato</i>	

tempura	
Mixed Vegetable Kakiage	12
Corn Kakiage	10
Japanese Eggplant	10
Shishito Pepper	11
Red Skinned Yam	9
Broccolini	11
Kabocha Squash	10
Truffled Beech Mushroom	12
Asparagus	11
Calamari	14
Jumbo Gulf Shrimp	14
Shrimp Stuffed Basil Leaf	16
Mixed Vegetable Platter	23

for the table*	
Grilled Edamame	10
<i>sansho, ponzu, sea salt</i>	
Yellowtail Tartare	29
<i>kaluga caviar, wasabi soy, chive</i>	
Mishima Reserve Wagyu Tataki	23
<i>tataki soy, ginger, scallion, togarashi</i>	
Steamed Egg Custard	13
<i>king crab, shiitake, ginger</i>	
Grilled Daily Fish Collar	*MKT
<i>sea salt, lime, kizami wasabi</i>	

yaki	
King Trumpet	12
<i>crispy garlic, chives, vegetarian tare</i>	
Miso Bass	17
<i>yuzu, black pepper, scallion</i>	
Chicken Oyster	13
<i>fresh wasabi, roasted lemongrass tare</i>	
Mishima Reserve Wagyu	20
<i>kizami chimichurri</i>	
Chicken Thigh	13
<i>scallion, togarashi, house tare</i>	
Asparagus	11
<i>lemon-miso aioli, togarashi</i>	

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne 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
Salmon Roe	8
Salt Water Eel	6
BBQ Fresh Water Eel	5
Japanese Uni	17

vegetable nigiri

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

specialty nigiri*

Cuttlefish	6
honey-miso, pickled shiitake	
Squid Tentacles	6
tamari, kizami wasabi, lime zest	
Snow Crab	9
cubanelle, scallion, sesame seed	
Beet Cured Salmon	8
confetti sauce, thai chili	
Barnegat Light Scallop	9
brown butter soy, spicy crispy potato	
Mishima Reserve Wagyu	11
nikiri, black pepper, green yuzu kosho	
King Crab	13
lemon butter, togarashi	

rolls*

Spicy Tuna	19
kewpie, avocado, jalapeño	
Spicy Salmon	17
fermented chili, cucumber, ikura	
Yellowtail Scallion	18
jalapeño, ponzu	
Fluke	19
yam tempura, shiso, cubanelle, almond	
Mishima Reserve Wagyu	33
tartare, crispy shallot, spicy teriyaki	
Snow Crab	21
avocado, cucumber, wasabi tobiko	
Shrimp Tempura	25
big eye tuna, avocado, unagi sauce	
Vegetable Roll	13
asparagus & red onion tempura, spicy mayo	

hand rolls*

Snow Crab	18
scallion, cubanelle, sesame	
Salmon Avocado Crunch	13
habanero masago, yuzu kosho, cilantro	
Tempura Shrimp	13
coconut macademia, shiso, cilantro	
Fatty Tuna	23
nikiri, scallion	
Tuna Wasabi	14
tempura flake, tamari, scallion	
Hon Shimeji Mushroom	9
red yuzu kosho, crispy garlic, scallion	

dessert

Mochi Doughnut	16
sake caramel, raspberry lychee sauce, adzuki anglaise	
Dark Chocolate Namelaka	15
sesame chantilly, miso, almond tuile	
Matcha Panna Cotta	14
orange blossom, honey, puffed rice	
Kakigori	15
mango sherbert, prickly pear, pineapple & coconut cream	
Seasonal Sorbet	8
Seasonal Ice Cream	8