



happy hour

Mon-Fri, 3-5 pm

\$10 Beer and a Sake

\$10 Specialty Cocktails

Half-off Tempura & Yaki

for the table*

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

yaki

King Trumpet	12
<i>vegetarian tare, crispy garlic, chive</i>	
Miso Bass	17
<i>yuzu, black pepper, scallion</i>	
Chicken Oyster	13
<i>roasted lemongrass tare, fresh wasabi</i>	
Mishima Reserve Wagyu	20
<i>kizami chimichurri</i>	
Chicken Thigh	13
<i>house tare, scallion, togarashi</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
<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>	
Mishima Reserve Wagyu	11
<i>nikiri, black pepper, green yuzu kosho</i>	
King Crab	13
<i>lemon butter, togarashi</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>	
Mishima Reserve Wagyu	33
<i>tartare, crispy shallot, spicy teriyaki</i>	
Snow Crab	21
<i>avocado, cucumber, wasabi tobiko</i>	
Shrimp Tempura	25
<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>	
Fatty Tuna	23
<i>nikiri, scallion</i>	
Tuna Wasabi	14
<i>tempura flake, tamari, scallion</i>	
Hon Shimeji Mushroom	9
<i>red yuzu kosho, crispy garlic, scallion</i>	
dessert	
Mochi Doughnut	16
<i>sake caramel, raspberry lychee sauce, adzuki anglaise</i>	
Dark Chocolate Namelaka	15
<i>miso, chantilly, sesame tuile</i>	
Matcha Panna Cotta	14
<i>orange blossom, honey, puffed rice</i>	
Kakigori	15
<i>mango sherbet, prickly pear, pineapple & coconut cream</i>	
Seasonal Sorbet	8