



neighborhood sushi **snacks menu**



for the table

Grilled Edamame <i>sansho, ponzu, sea salt</i>	10
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>	

soups & salads

Miso Soup, <i>tofu, scallion</i>	6
<i>add shiitake</i>	3
Egg Drop Soup	7
Classic Marinated Seaweed Salad	7
Tosaka Seaweeds	12
<i>asian pear, sweet citrus, ginger, sesame</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

yaki

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



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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	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>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

happy hour

Mon-Fri, 3-5 pm

\$10 Beer and a Sake

\$10 Specialty Cocktails

Half-off Tempura & Yaki

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