neighborhood lunch おっす

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
asparagus yaki with lemon-miso aioli and 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*

for the table*

Grilled Edamame 10
sansho, ponzu, sea salt

Yellowtail Tartare 29
kaluga caviar, wasabi soy, chive

Steamed Egg Custard 13
king crab, shiitake, ginger

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 8

Tosaka Seaweeds 12
asian pear, sweet citrus, ginger, sesame

Birds Nest Salad 13
napa cabbage, quail egg, crispy potato

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

Red Chili Pork Belly 16
house tare, pineapple, purple shiso

Miso Bass 17
yuzu, black pepper, scallion

Chicken Wing 11
house tare, crispy garlic

Wagyu 21
kizami chimichurri, maldon sea salt

Chicken Thigh 12
scallion, togarashi, house tare

Sweet Potato 9
honey-miso, sesame seed, scallion

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

specialty nigiri*

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

rolls*

Spicy Tuna *kewpie, avocado, jalapeño*	19
Spicy Salmon *fermented chili, cucumber, ikura*	17
Yellowtail Scallion *jalapeño, ponzu*	18
Fluke *yam tempura, shiso, cubanelle, almond*	20
Mishima Reserve Wagyu *tartare, crispy shallot, spicy teriyaki*	34
Snow Crab *avocado, cucumber, wasabi tobiko*	22
Shrimp Tempura *big eye tuna, avocado, unagi sauce*	25
Vegetable Roll *asparagus & red onion tempura, spicy mayo*	14

hand rolls*

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

dessert

Mochi Doughnut *japanese whisky caramel, cherry shiso sauce, adzuki anglaise*	16
Dark Chocolate Namelaka *sesame chantilly, miso, almond tuile*	15
Matcha Panna Cotta *orange blossom, honey, puffed rice*	14
Kakigori *passionfruit sherbert, dragonfruit, mango, passionfruit condensed milk*	15
Seasonal Sorbet	8
Seasonal Ice Cream	8