neighborhood all day

ばんごはん

happy hour

Mon-Fri, 3-5 pm

$10 Beer and a Sake

$10 Specialty Cocktails

Half-off Tempura & Yaki

for the table*

Grilled Edamame *ponzu, sansho, maldon sea salt*	10
Yellowtail Tartare *kaluga caviar, wasabi soy, chive*	29
Steamed Egg Custard *king crab, shiitake, ginger*	13
Grilled Daily Fish Collar *kizami wasabi, lime, maldon sea salt*	*MKT

soups & salads

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

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	15
Shrimp Stuffed Basil Leaf	16
Mixed Vegetable Platter	23

yaki

Miso Bass *yuzu, black pepper, scallion*	17
Chicken Wing *house tare, crispy garlic*	11
Wagyu *kizami chimichurri, maldon salt*	21
Red Chili Pork Belly *house tare, pineapple, purple shiso*	16
Chicken Thigh *house tare, scallion, togarashi*	12
Sweet Potato *honey-miso, sesame seed, scallion, cilantro*	9

**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, adzuki anglaise*	16
Dark Chocolate Namelaka *miso, chantilly, sesame tuile*	15
Matcha Panna Cotta *orange blossom, honey, puffed rice*	14
Kakigori *passionfruit sherbet, mango, dragonfruit, passionfruit condensed milk*	15
Seasonal Ice Cream	8
Seasonal Sorbet	8