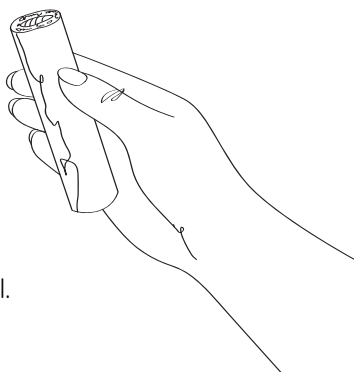


How to Eat a Hand Roll

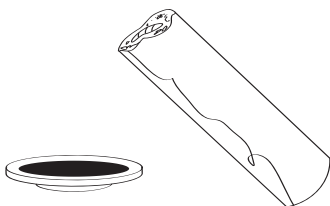
1

PICK UP
your hand roll.



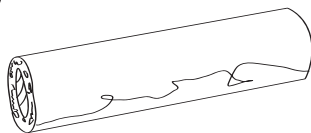
2

TRY A BITE
before adding soy.
Our handrolls are
pre-seasoned.



3

ENJOY
within 10-15 secs
for crispy nori.



Hand Rolls

Yuzu Salmon	8	Tempura Prawn	9
Spicy Salmon	8	Seared Hokkaido Scallop	13
Negituna	7.5	Truffle Lobster	14
Yuzu Kosho Hamachi	9.5	Magic Wagyu	13
Creamy Scallop	7.5	Tofu Banh Mi [Ⓥ]	7
Ahi Tuna Poke	9	Mushroom Kimchi [Ⓥ]	7
Spicy Crab	9.5	Crispy Oyster Mushroom [Ⓥ] *	8.5

Feature Hand Roll

A taste of what's in season.
Ask your server about this month's feature.

Seared Salmon Belly Nigiri
limited quantities

5

Bluefin Tuna

Akami MP
Chutoro MP
Otoro MP

Only available Thurs - Sun
Limited Quantities

Hand Roll Sets

All hand roll sets are accompanied by a complimentary starter miso soup.

Classic 3

Yuzu Salmon
Negituna
Creamy Scallop

21

Signature 4

Yuzu Salmon
Ahi Tuna Poke
Creamy Scallop
Spicy Crab

32

Signature 5

Negituna
Creamy Scallop
Spicy Salmon
Tempura Prawn
Yuzu Kosho Hamachi

39

● The Premium Set

Hokkaido Scallop
Truffle Lobster
Tempura Prawn
Yuzu Kosho Hamachi

42

Our **most prized**
hand roll set.

Appetizers

Miso Soup	4.5	Cucumber Salad ^(V) ^(A)	7.5
tofu, wakame, green onion		house chili dressing, cilantro, shiso	
Assorted Tempura	14	Vegetable Tempura ^(V) [*]	14
jumbo prawn, seasonal vegetables		seasonal vegetables	
Agedashi Tofu ^(V) [*]	8.5	Chicken Karaage	half 8
fried soft tofu, tsuyu, grated daikon, green onion		crispy chicken, choice of togarashi mayo or yuzu kosho mayo	full 16
Japanese Yam Fries	10	Salmon Crudo	half 7
handcut fries, house garlic aioli		coconut citrus dressing, shallot, cilantro	full 15
Tuna Carpaccio ^(A)	18	Hamachi Tataki	15
ahi tuna, yuzu kosho dressing, sesame cucumber, shallot, radish		citrus miso dressing, dill, tomato, tobiko, shiso	
Prawn Toastie	9		
milk bread, prawn, yuzu kosho mayo, tobiko			

Dessert

Milk Ice Cream 5
Strawberry · Ube · Pandan
· Seasonal

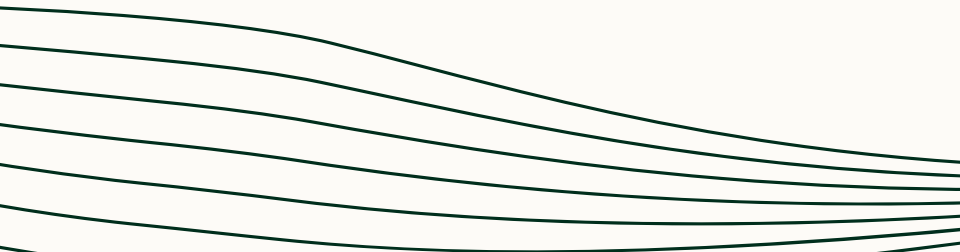
Raw x Milk Ice Cream Club 6
Exclusive
Kinako with Brown Sugar Syrup

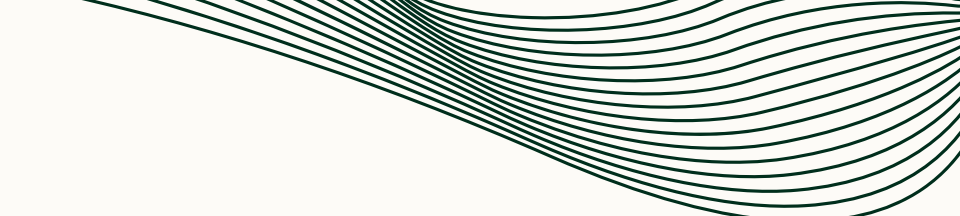
Sake & Wine

Sake Flight (3)	1.5 oz 18
Brewmaster's Honjozo, Saika Daiginjo, Dassai 45	
Brewmaster's Honjozo	2 oz 6
Yoshi No Gawa Brewery Nigata Prefecture	5 oz 14
15.5% ABV	9 oz 25 *can be warmed
Saika Daiginjo	2 oz 7
Nakano Sake Brewery Aichi Prefecture	5 oz 15
15.5% ABV	9 oz 27
Dassai 45 Junmai Daiginjo	2 oz 8
Asahi Shuzo Co. Yamaguchi Prefecture	5 oz 17
15.5% ABV	9 oz 30
La Muse Sauvignon Blanc	5 oz 15
Huteau Boulanger Loire Valley	
12% ABV	

Bottle Service

Sayuri Junmai Nigori	22	Dassai 45 Junmai	300 mL 38
300 mL		Daiginjo	720 mL 78
La Muse Sauvignon Blanc	58	Dassai Nigori	360 mL 58
750 mL		Sparkling 45	





Cocktails & Highballs

Yuzu Old Fashioned 18
2 oz | whiskey, scotch, bitters, yuzu
bold, woody, smooth

Teeny Weeny Saketini 15
3 oz | sake, gin, elderflower, citrus
light, refreshing, floral

Lychee, Baby 15
2 oz | blanco, lychee, lime
fruity, sweet, light

Drunken Yuzu 15
2 oz | sake, gin, house lemonade
refreshing, sweet, bright

Hands Off My Melons 15
2.5 oz | midori, gin, cucumber mint
sweet, crisp, fresh

Ume Sour 15
2.5 oz | vodka, umeshu, citrus, foam
bold, tart, smooth

Beer

Ol' Beautiful Okami Kasu 8
355 mL | 5% ABV

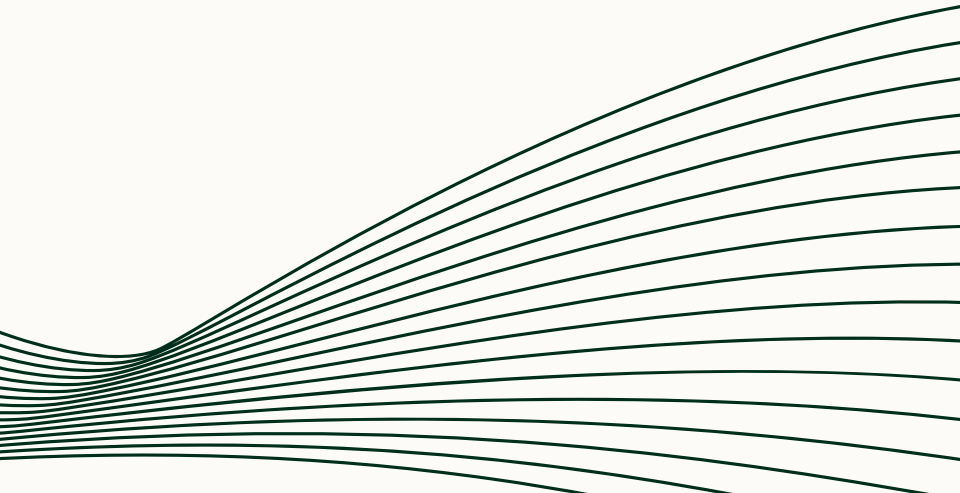
Asahi Dry 12
500 mL | 5% ABV

Sapporo 12
500 mL | 5% ABV

Sapporo 0% 7
355 mL | non-alcoholic

Non-Alcoholic

Sparkling Water San Pellegrino 750 mL	8	Soft Drinks Coke, Coke Zero, Diet Coke, Iced Tea, Ginger Ale	3.5
Genmaicha Green Tea roasted rice green tea	3.5	Cold Brew Genmaicha choice of sweetened or unsweetened	5
Peach Nectar Soft Drink	6	Melon Cream Soda make it a float +2	6
Pink Yuzu Lemonade house lemonade with a yuzu twist	7	Brown Sugar Matcha Oat Latte ceremonial grade matcha latte sweetened with kuromitsu	8



Can't get enough?

RAW
After Dark

Nightly
Last hour of service

Rotating Features, **Sushi**
Tacos, Chef's Pick Hand Roll

Weekday
Lunch

Thursday & Friday
11:30am — 2:30pm

Chef's Middy Set

Weekend
Brunch

Saturday & Sunday
11:30am — 2:00pm

Japanese-Style Brunch
Limited Quantities

Happy
Hour

Saturday & Sunday
3:00pm — 5:00pm

Half-Off Sake & Wine
Feature Hand Roll

Join us again soon.



Happy Hour

HH Handroll —
chef's pick

Cucumber Salad 5
house chili dressing, cilantro, shiso

Tempura 10
assorted or vegetable

Chicken Karaage 12
fried chicken thigh, choice of togarashi mayo
or yuzu kosho mayo

Japanese Yam Fries 7
handcut fries, house garlic aioli

Drinks

All alcoholic
beverages 25% off

including bottles of
wine and sake

SAT-SUN 3-5 PM

Onigirazu

Take Out 

Salmon

12

salmon, cucumber,
tenkasu, wasabi mayo

Spicy
Salmon &
Tuna

13

salmon, tuna,
avocado, tobiko, spicy
mayo

Crab

13

red crab, avocado,
tobiko, mayo

Tofu

10

marinated tofu,
pickled red cabbage,
cucumber, sesame

Chicken
Curry Katsu

13

panko chicken,
cabbage, japanese
curry, add cheese +2

onigirazu platters available by preorder

Take Out

Appetizers

Miso Soup 4.5

tofu, wakame, green onion

Cucumber Salad [🌱] 7.5

house chili dressing, cilantro, shiso

Salmon Crudo 15

coconut citrus dressing, shallot, cilantro

Assorted Tempura 14

jumbo prawn, seasonal vegetables

Vegetable Tempura ^{🌱*} 14

seasonal vegetables

Chicken Karaage 16

crispy chicken, choice of togarashi mayo or yuzu kosho mayo

Japanese Yam Fries 10

handcut fries, house garlic aioli

Drinks

Sparkling Water 8

San Pellegrino 750 mL

Bottled Water 3

Dasani 591 mL

Peach Nectar Soft Drink 6

Pink Yuzu Lemonade 7

house lemonade with a yuzu twist

Soft Drinks 3.5

Coke, Coke Zero, Diet Coke, Iced Tea, Ginger Ale

Cold Brew Genmaicha 5

choice of sweetened or unsweetened

Melon Cream Soda 6

Brown Sugar Matcha Oat Latte 8

ceremonial grade matcha latte sweetened with kuromitsu