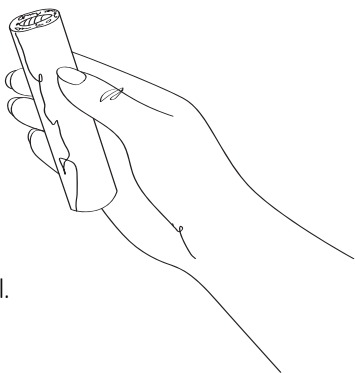


How to Eat a Hand Roll

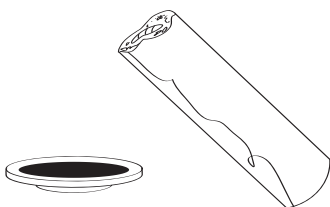
1

PICK UP
your hand roll.



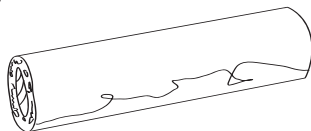
2

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

Dessert

Milk Ice Cream Club 5
Strawberry · Ube · Pandan 
· Seasonal

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

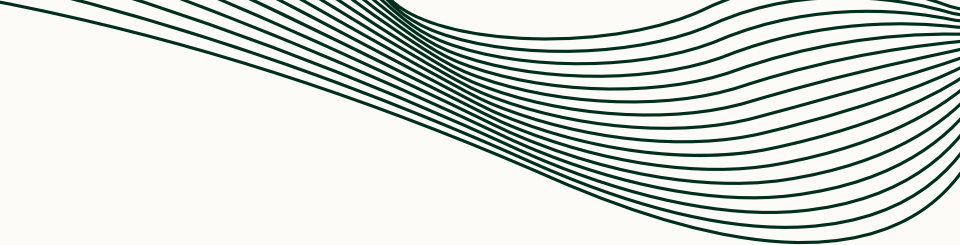
Sake & Wine

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

Bottle Service

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





Cocktails & Highballs

Yuzu Old Fashioned 18

2 oz | whiskey, scotch, bitters, yuzu
bold, woody, smooth

Teeny Weeny Saketini 18

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

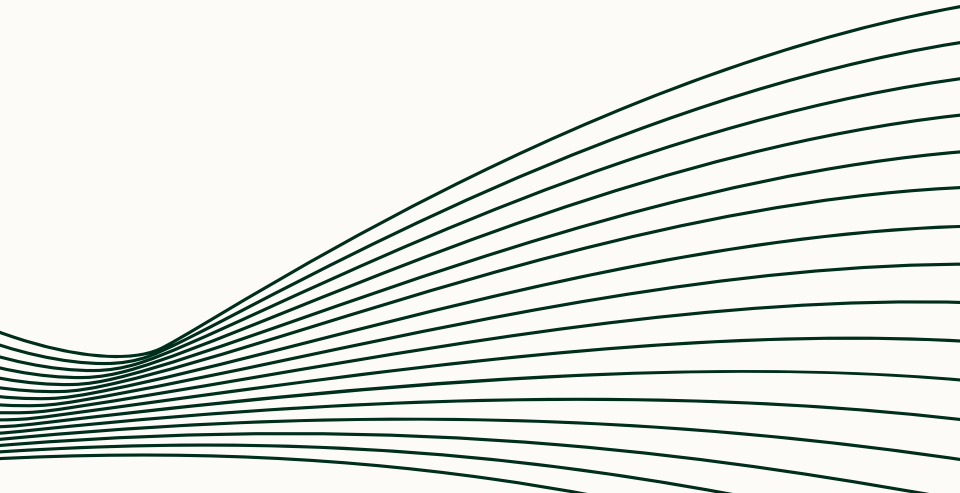
500 mL | 5% ABV

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.