

Dinner Menu- \$33

SOUP

miso soup shiitake mushrooms, tofu, wakame, scallions

STARTER (CHOOSE ONE)

seaweed salad cucumber sunomono, pickled carrots, daikon, sesame chili oil
squid salad Japanese tree mushrooms, bamboo shoots, cucumber sunomono, pickled carrots, daikon,
sesame chili oil
shishito peppers garlic, soy, lime, butter, shichimi
itchy salmon baked salmon, spicy crab, serrano, cilantro, ponzu
itchy seabass baked seabass, spicy crab, serrano, cilantro, ponzu
cherry bomb tuna, serrano, rice tempura, sriracha, ponzu

ENTREES (CHOOSE ONE)

citrus salmon pan-seared, sambal yuzu marinade, coconut-crust shiitake mushroom sticky rice cake,
fresno and shishito pepper cream, stir-fried baby green beans, red bell pepper and carrots
maki (choice of any two):
not raw avocado, cali roll, cowgirl, crunchy blue, crunchy cabbage, crunchy l.a., crunch red, eden roll,
hawaiian roll, hotel cali, kappa, prince, shojin, shrimp, tempura maki, snow white, south pacific, spicy
tako, super asparagus, tidal wave, v.l.t., veggie
raw *cabo roll, *hot popper, *negi hama, *philadelphia, *rainbow roll, *roja, *sake, *spicy gringo,
*spicy sake, *spicy tekka, *tekka

DESSERT (CHOOSE ONE)

chocolate spring roll toasted cashews, cinnamon, raspberry puree, chocolate syrup, vanilla bean ice
cream.
chocolate torte chocolate ganache, hazelnut cookie crust, homemade candied ginger ice cream, plum
creme anglaise, raspberries

Tax and gratuity not included
substitutue brown rice on most maki
substitute soy paper on some maki (no other subs, please)