

Dinner - \$33

Soup

Miso soup - shiitake mushrooms, tofu, wakame, scallions

Starter

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

Citrus Salmon - pan-seared, sambal yuzi 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 (V)(R), cali roll, cowgirl (V), crunchy blue (R), crunchy cabbage (V), crunchy l.a., crunchy red, eden roll (V), hawaiin roll, hotel cali, just beet it, kappa (V)(R), prince (V), shrimp tempura maki, shiitake to me, snow white, south pacific, spicy tako, super asparagus, thai hippie (V), tidal wave, v.l.t. (V), veggie. *Raw*: cabo roll (R), hot pepper, negi hama, philadelphia, rainbow roll, roja, sake, spicy gringo, spicy sake (R), spicy tekka (R), tekka

Dessert

Chocolate Spring Roll - toasted cashews, cinnamon, raspberry puree, chocolate syrup, vanilla bean ice cream

Chocolate torte (V) - chocolate ganache with coconut milk, layered with toasted coconut and cashew, raspberry sorbet

Ice Cream - green tea or vanilla ice creams

(V) *vegan*, (R) *available as a hand roll*

