

SNACKS & SMALL PLATES

Wood Grilled Levain Bread 5 Cultured Butter, Furikake

Edamame (GF/V) 6 Sesame Oil, Ponzu, Sea Salt

Sunomono (V) 10

Japanese Cucumber, Cherry Tomato Sesame, Amazu Vinaigrette

Hand Cut Chipperbec Potato Fries 8

Fermented Garlic & Ancho Chili Aioli

CA Crafted Cheese (GF) 18

Daily Selection of California Cheese Seasonal Fruit and Chutney

Local Assorted Cured Meat (GF) 18

Grilled Levain Bread, House Pickles Red Wine Mustard

Wood Grilled Summer Peppers (GF/V) 16

Fried Chili Crisp, Whipped Yuzu Tofu Crushed Almonds

*Pork Belly Bao Buns 19 (N)

Ginger-Hoisin Sauce, Yuzu Pickles Pickled Fresno Chilis, Scallion, Peanut

Gather & Share Serves 6 to 8

Assorted Cured Meat 54

Grilled Levain Bread, House Pickles, Red Wine Mustard

CA Crafted Cheese 51

Daily Selection of California Cheese Seasonal Fruits and Chutney

*Wagyu Short Rib Ssam & Fries 152

20 oz Wagyu Short Rib Gochujang BBQ Sauce Pickled Vegetables, Butter Lettuce Herbs, Crispy Onions, House Fries

*Fish & Chips 132

Local Fish & House Chips Seabean Slaw, Curried Tartar and Ponzu Sauce

Sushi Platter 224

Ponto Roll, California Roll Nigiri Sushi and Sashimi - Tuna, Salmon, Yellow Tail, Albacore Maki - Tuna, Salmon, Hamachi

BIG BITES

Heirloom Tomato Salad 17

Agave-Chipotle Jicama, Hoja Santa Green Goddess Dressing, Crispy Rice With Chicken 23 With Shrimp 28

*Brisket Banh Mi Dip 21

Pickled Carrots, Daikon Cilantro, Pho Broth

*Wagyu Short Rib Ssam 28

Gochujang BBQ Sauce, Pickled Vegetables, Butter Lettuce Herbs, Crispy Onions

*Wagyu or Plant-Based Burger 22

Shiso Thousand Island, Bulgogi Caramelized Onions, Lettuce, Tomato American Cheese, House Fries

*Local Tuna Poke Bowl 32

Avocado, Asian Slaw Tosaka Seaweed White or Brown Rice

Local Fish & House Chips (GF) 24

Rice Pearls, Seabean Slaw Curried Tartar Sauce, Ponzu

*Lobster Roll 28

Kewpie Mayo, Masago, Chives Scallions, Sesame. Fried Shallots Togarashi Vinegar Chips

Confections & Cocktails

Goat Cheese Cake 13

Orange & Miso Caramel, Raspberry & Vanilla Bean Ube Spiced Chocolate

Mochi Donut 13

Pandan Curd, Coconut & Strawberry Compote Toasted Sesame Sugar

Chocolate Experience 14

Hukambi Flourless Chocolate
Cake, Almond Mousse, Blanc Satin
& Yuzu Chocolate Bark,
Fermented Strawberry
Peach Preserves

Peaches and Cream 18

Bulleit Bourbon Peach, Lemon Vanilla Crème Float

Noches de Verano 19

Hennessey, Malbec Orgeat, Lemon

For more information go to www.P65Warnings.ca.gov/restaurant

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



SUSHI BAR

Sunday & Monday 5pm-9pm Tuesday - Saturday 11:30am-9pm

Sashimi

*Salmon - 5 piece 18 *Yellowtail - 5 piece 19 *Tuna - 5 piece 21 *Assorted Sashimi - 9 piece 34

*Yellowtail Sashimi Jalapeno 23 Garlic Puree, Yuzu Soy, Cilantro

*Salmon Carpaccio 21 Seared Salmon, Green Onion Cherry Tomato, Sesame Oil Yuzu Soy

*Hole in One 27

Spicy Tuna, Tempura Onions Avocado, Soy Paper, Chopped Yellowtail, Ponzu, Serrano Tobiko, Sweet Chili

*Crunchy Roll 22

Red Crab, Shrimp Tempura Avocado, Tempura Flakes **Sweet Sauce**

Hand Rolls \$14

*Ahi Tuna *Ikura *Salmon *Albacore *lka *Scallop *Spicy Tuna Salmon Skin *Hamachi

*Sushi Combo 36

3 pieces Tuna Maki, 3 pieces Yellowtail Maki 5 pieces of Assorted Nigiri (Tuna, Salmon, Yellowtail, Albacore & Ebi)

*Seaweed Salad 12

Signature Rolls

*Sunset Roll 22

Salmon, Red Crab, Sliced Lemon, Avocado, Cucumber Ponzu

*Ponto Roll 26

Albacore, Spicy Tuna, Cucumber, Avocado, Blood Orange, Yuzu Aioli, Soy Citrus

*Batiquitos Roll 25

Shrimp Tempura, Asparagus Avocado Ahi Tuna, Soy Mustard Sauce, Organic Greens

*Spicy Tuna Crispy Rice 21

Four Pieces Truffle Tobiko, Scallions **Sweet Sauce**

Classic Rolls

*Rainbow Roll 25

Tuna, Salmon, Yellowtail White Fish, Red Crab, Avocado Cucumber

*Spicy Tuna 18

Spicy Tuna, Cucumber, Sesame *California Roll 19

Red Crab, Cucumber, Avocado, Sesame

*Tsunami Roll 27

Red Crab, Spicy Tuna, Seared Ahi Tuna & Salmon, Avocado Spicy Mayo, Sweet Sauce Scallions, Masago

*Salmon 3 Ways Roll 26 Bakkafrost Salmon, Salmon Skin Salmon Roe, Yamagobo Cucumber, Garlic Aioli

Nigiri \$5/piece

*Ahi Tuna *Ikura *Salmon *Albacore *lka *Scallop *Hamachi *Ebi

SAKE

Hou Hou Shu Rose Sparkling Sake 28 300ml

Konteki Pearls of Simplicity Junmai Daiginjo 28/78

JOTO One Cup Sake 16 200ml

720ml

Cowboy Yamahai 24/65 720ml

Dreamy Clouds Junmai Nigori 32 300ml

Maboroshi Junmai Ginjo Sake 40 300ml

Yuri Masamune Futsushu 20 200ml

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WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.