

STARTERS

VEGETABLE SPRING ROLLS 7

EDAMAME 5

Choice of: sea salt, yuzu salt, or wasabi salt

SALMON CAKE 14

salmon, sweet corn, jalapeno with japanese tartar sauce. Topped-
balsamic glaze

GYOZA 9

pan fried pork dumplings, house special sauce

EGGS BENEDICT 12

bed of rice, spicy tuna, shiso leaf, sunny side up quail egg

KANI SUNOMONO / MORI SUNOMONO 6/9

cucumber salad with option of crab only
or crab along with shrimp and octopus

GREEN BEAN FRIES 9

haricot vert tempura, truffle aioli

CALAMARI RINGLETS 8

crispy calamari with wasabi aioli and
sweet soy reduction drizzle

TO SHARE

SALMON TATAKI 14

seared salmon, miso glazed, serrano pepper, black caviar

GARLIC BUTTERED ESCOLAR 14

slightly seared walu, creamy garlic sauce,
red tobiko, serrano pepper, japanese rice crackers

TUNA CRISP 14

truffle aioli, slivers of sweet red onion

TUNA TARTARE 18

avocado, spicy tuna, wasabi aioli, sweet soy reduction

LANGOUSTINE 18

crispy spicy tuna, crunchy baked scampi

MANGO TANGO 12

salmon bathed in yellow tomato reduction, mango,
serrano pepper, hawaiian seasalt

MOSHI MOSHI OYSTER 12

lightly battered oysters, japanese tartar sauce

EIGHT "MADAME" SALAD 16

romaine lettuce, mix springs, crab salad, spicy conch,
and slices of spicy thai chili, optionally topped with
salmon skin chips

CEVICHE 15

ocean trout, heirloom tomatoes, sweet red onion,
avocado, yuzu dressing

SUSHI COMBINATION

soup and salad
(spicy tuna substitution \$2 extra)

SUSHI DELUXE 18

california roll + 5 pcs nigiri

SASHIMI DELUXE 18

california roll + 6 pcs sashimi

SUSHI & SASHIMI DELUXE 22

california roll + 3 pcs nigiri + 6 pcs sashimi

CHIRASHI DON 20

9 pcs sashimi over rice

SASHIMI LOVER 30

15 pcs sashimi

UNAGI DON 25

unagi over rice

BENTO PLATE

soup, salad, 4 pcs california roll, steam rice, spring roll
(spicy tuna substitution \$2 extra)

CHICKEN TERIYAKI 13

MISO STEAK 16

Ribeye

SALMON TERIYAKI 13

SHRIMP SAKU-SAKU 13

"AWARD WINNING RAMEN" 16

(PORK RAMEN)

comes with salad only

LUNCH

choice of soup or salad
(grilled chicken or ribeye or salmon or shrimps
on a bed of fried rice , egg, onion, edamame)

"NEW" BEDDED CHICKEN 13

"NEW" BEDDED RIBEYE 16

"NEW" BEDDED SALMON 13

"NEW" BEDDED SHRIMP 14

THIS IS HOW WE ROLL

LANGOUSTINE ROLL 19

pressed sushi rice, baby lobster, shrimp, crunch, masago, scallion, truffle aioli

HASHTAGS ROLL 18

spicy toro, shrimp tempura, topped with seared crabstick and smoked salmon, sesame dressing, tobiko, scallions

DYNASTY ROLL 15

jumbo prawns tempura topped with seared tuna, avocado, and tobiko

VELVET ROLL 16

soft shell crab tempura, cucumber, topped with avocado and spicy tuna, tobiko crunch.

WINDMILL ROLL 16

spicy yellowtail, tempura crunch rolled with mixture of spicy tuna and crab salad, finished with cajun seasoned wonton chip

RED SAMURAI ROLL 16

spicy tuna and cucumber topped with layers of avocado, fresh tuna, grape tomato, and serrano pepper dipped in sweet ponzu

EXPLOSION ROLL 15

pressed sushi rice, spicy salmon, tuna, and yellowtail slightly seared. topped with tempura crunch, masago, tobiko, and scallions

MANHATTAN ROLL 13

fried sweet cream cheese filling rolled with spicy tuna drizzled with wasabi aioli and sweet soy reduction

CRYSTAL ROLL 16

shrimp tempura, crab salad, spring mix, avocado, asparagus rolled in rice paper

WESTSIDE ROLL 13

flash fried tuna, salmon, yellowtail, and cream cheese rolled with rice outside splashed with sweet ponzu

SHINOBI ROLL 16

crab salad and tempura crunch rolled in marinated seared filet mignon

BRADY ROLL 19

sushi rice pressed with spicy yellowtail dressed two ways with spicy tuna and eel, mango sauce sweet chili sauce and sweet soy reduction

NIGIRI/SASHIMI (2PCS)

BLUE FIN MAGURO (BLUE FIN TUNA) 12

sesame oil, fried leeks

SAKE (SALMON) 9

yuzu citrus, salted aonori

SAKE TORO (SALMON BELLY) 11

seared, tonzazu sauce, capers, truffle sea salt

HAMACHI (YELLOWTAIL) 10

red jalapeno salsa, black lava salt

SAKE KUNSEI (SMOKED SALMON) 9

truffle mayo, lotus chip

WALU (ESCOLAR) 10

miso glaze, garlic chip

MADAI (JAPANESE SNAPPER) 11

shiso leaf, sea salt, yellow tomato reduction, lemon juice

HIRAME (FLOUNDER) 10

Shiso leaf, Shio konbu

IKA (SQUID) 8

sesame oil, spicy caviar, shiso leaf

SABA (MACKEREL) 8

lightly seared, yuzu soy, lemon juice, ginger, scallion

KAMPACHI (BABY YELLOWTAIL) 11

grape tomato, yuzu ponzu

TAKO (OCTOPUS) 8

serrano pepper, jalapeno sauce

EBI (SHRIMP) 7

spicy miso

HOTATE (WILD HOKKAIDO SCALLOPS) 11

seared, yuzu citrus wasabi, spicy caviar

UNI (SEA URCHIN) 19

seared, kizami wasabi

BINCHO MAGURO (ALBACORE) 9

seared, fried shallot, balsamic vinaigrette

KINMEDAI (GOLDEN EYES RED SNAPPER) 15

jalapeno sauce

UNAGI (EEL) 12

sweet soy reduction, sesame seed

BLUE FIN CHUTORO (MEDIUM FATTY TUNA) 15

gold flakes, caviar

BLUE FIN OTORO (BLUE FIN FATTY TUNA) 19

seared, wasabi yuzu, truffle salt, truffle oil (optional sturgeon caviar on top add \$10)

FOIE GRAS 18

seared uni on top

WAGYU BEEF (JAPANESE A5 WAGYU BEEF) 19

seared, gold caviar

SHIMA AJI (STRIPED JACK) 11

jalapeno sauce

AMAEBI (SWEET SHRIMP) 10

caviar, with fried head

KING CRAB 16

butter, salt, pepper

IKURA (SALMON ROE) 10

house marinated ikura

TAMAGO (SWEET EGG) 8

baked with spicy aioli, aji no furikake

TRADITIONAL ROLL

CALIFORNIA ROLL 7

TUNA/SALMON ROLL 7

SPICY TUNA/ SPICY SALMON ROLL 8

BAGEL ROLL 8

smoked salmon, avocado, cream cheese, masago

SUPER CRUNCH ROLL 12

shrimp tempura, cucumber, avocado, topped with shrimp and drizzle of sweet soy drizzle

RAINBOW ROLL 12

california topped with assorted sashimi and avocado, tobiko

MY GARDEN ROLL 9

seasonal vegetable rolled with ginger dipping sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*20% GRATUITY MAY BE ADDED FOR PARTY OF 6 OR MORE.