

COLD APPETIZERS



SAKE TEMPTATION

\$20

A slightly spicy mix of crispy shrimp, avocado, and sweet plantain, rolled in thin slices of smoked salmon and drizzle with sweet chili sauce and yuzu mayo



SPECIAL TSUNAMI

\$18

A flavorful combination of kani, avocado wrapped in fresh salmon topped with ponzu spicy mayo and scallions

ROLLITO ACEVICHADO

\$19

Kani salad blended with smoky chipotle, crispy bacon, and sweet plantain, wrapped in fresh tuna and finished with our signature ceviche sauce

ROLLITO PICANHA

\$17

Wrapped in picanha beef, filled with shrimp, plantain, and avocado. Topped with a cheese sauce.

AG PICADITO

\$21

Wrapped in sweet plantain, filled with smoked salmon, avocado, spicy mix of shrimp, cream cheese and neptuno salad. Topped with ceviche and crispy quinoa

DYO UNAGI

\$20

Crispy ovals of rice mixed with tempura flakes, scallions and kimchi sauce, wrapped in fresh salmon and topped with grilled eel, melted cream cheese, and a rich Peruvian huancaína sauce.



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An 18% gratuity is automatically included on your check.

COLD APPETIZERS

SPECIAL THAI SPRING ROLLS

\$17

Fresh salmon, tuna, kani, wakame, and avocado wrapped in delicate rice paper, served with a sweet and sour sauce on the side.

BACON SAKE

\$17

Crispy thin slices of bacon layered with crushed pistachios, topped with fresh salmon, truffle oil, spicy mayo, sweet chili sauce, and a pop of tobiko.

CRISPY RICE

\$15

Golden bites of fried rice topped with fresh tuna tartare, tobiko, spicy mayo, and our house W. sauce.

TRIO DE TACOS

\$17

Three crispy hard-shell tacos, each filled with a bold fusion of Latin and Japanese flavors:

Crispy Shrimp tossed in spicy mayo with creamy avocado.

Fresh Salmon with tonkatsu sauce and wakame.

Spicy Tuna mixed with scallions and spicy mayo.

SUSHI PIZZA

\$19

Golden crispy rice topped with smoked salmon, creamy Neptune salad, and scallions, finished with thin avocado slices, spicy mayo, tobiko, sesame seeds, and a drizzle of sweet chili sauce.



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APPETIZER SAMPLER

Sushi pizza, Bonsai antojitos, Salmon Coquitos, Gyozas and Crab Croquettes.

FOR 2 \$29

FOR 4 \$58



AREPAS



EBI CRISPY AREPAS \$17

A golden fried rice arepa filled with a slightly spicy mix of crispy shrimp, cream cheese, and topped with avocado and a drizzle of sweet chili sauce.

KANI AREPAS \$17

A golden fried rice arepa filled with our dynamite salad tossed in chipotle sauce, cream cheese, and avocado, finished with a sprinkle of furikake.

BLUE CRAB AREPAS \$19

Golden, crispy rice arepas filled with our signature blue crab mix, finished with avocado slices, a drizzle of sweet chili sauce, and spicy mayo.

HOT APPETIZER



DATILES

\$16

Dates filled with a savory mix of chistorra sausage and manchego cheese, wrapped in crispy bacon, then topped with our house sauce, creamy cotija cheese sauce, and finished with crunchy quinoa crisps.

SHUMAI

\$11

Delicate shrimp dumplings, available fried or steamed, served with our house tempura dipping sauce.

SEAFOOD JALEA

\$24

A marinated mix of shrimp, calamari, octopus, and fish, fried to a golden crisp and served with criolla salsa, tartar sauce, and creamy Peruvian huancaína.

CRISPY SALMON SASHIMI

\$21

Lightly battered and crispy fried salmon sashimi served over a smooth avocado purée, complemented by citrus ponzu and finished with spicy mayo, red tobiko, and fresh chives.

ASIAN WINGS

\$15

Crispy fried chicken wings tossed in our house-made smoky BBQ sauce with a hint of spice.



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HOT APPETIZER



SPRING ROLLS

\$10.50

Crispy fried veggie spring rolls served with a side of sweet and sour sauce.

SALMON COQUITOS

\$17

Kani Osaki, wakame, tobiko, and Japanese mayo served with crispy fried salmon coquitos stuffed with salmon, cream cheese, scallions, and kani, then drizzled with curry sauce and eel sauce.

GYOZAS

\$10.50

Savory pork dumplings, available fried or steamed, served with tempura dipping sauce and a touch of mustard.

CRAB CROQUETTES

\$13

Our original croquettes filled with a savory crab mix, golden-fried and served with tartar sauce.



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BAOS

BAO PORK BELLY \$17

Steamed bao buns stuffed with tender glazed pork belly in Asian BBQ sauce, served with fresh arugula and tomato

BAO SHORT RIBS \$18.5

Slow-baked, tender shredded short rib in a sweet glaze, with fresh arugula and tomato topped with crispy onions, and a creamy cheese sauce.

BAO PICANHA \$18

Steamed bao buns filled with smoked picanha steak, fresh arugula, tomato, creamy cheese sauce, crispy potato sticks, and a sprinkle of furikake.



EDAMAMES

HOT EDAMAME AND TOGARASHI \$11

Edamame cooked with savory soy sauce, fiery togarashi, zesty sriracha, and toasted sesame oil and salt.

TRUFFLED SPICED EDAMAMES \$13

Edamame tossed in a hot wok with soy sauce and sesame oil, finished with a drizzle of aromatic truffle oil and a sprinkle of zesty Tajín seasoning.

EDAMAME AND SEA SALT \$9

Smoky grilled edamame tossed in savory soy sauce and fragrant sesame oil, finished with a sprinkle of sea salt.

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SALADS

NEPTUNO SALAD

\$18

A mix of fresh kani osaki, wakame seaweed, chunks of salmon and tuna, finished with tobiko and drizzled with our signature house sauce.

CHUKA IKA SALAD

\$19

Seasoned squid salad topped with our signature dynamite salad, drizzled with eel sauce, accompanied by marinated idako (baby octopus), and served on a crispy fried rice sheet.

WAKAME

\$10.5

Seaweed salad



SOUPS

COCO THAI SOUP

\$16

Juicy chicken and shrimp cooked in creamy coconut milk and red curry paste, tossed with fresh vegetables. Slightly spicy.

RAMEN

\$20

Ramen noodles in house broth with egg, vegetables and dry seaweed. Choose pork, chicken, or tofu

MISO SOUP

\$8.5

Tofu, seaweed, and scallions in a warm miso broth made with savory hondashi.

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TIRADITO

TUNA TIRADITO

\$20

Fresh tuna slices layered with creamy avocado, scallions, spicy mayo, and ponzu sauce.

TRUFFLE HAMACHI TIRADITO

\$21

Thinly sliced hamachi dressed with golden quinoa crunch, red tobiko, truffle oil, and bright ponzu sauce.

OCTOPUS TIRADITO

\$19

Thinly sliced octopus served with leche de tigre, crispy capers, chili oil, and fresh micro cilantro.

HAMACHI NIKKEI

\$21

Thinly sliced hamachi dressed with a vibrant citrus sauce made with nuoc mam, lemon, yuzu, and kimchi base, finished with rayu oil, crispy garlic, and serrano pepper.

BLACK PEARL HAMACHI

\$23

Thinly sliced fresh hamachi served in citrus ponzu, finished with fresh jalapeño, black truffle tobiko, sesame seeds, and a wakame garnish.

NIKKEI TUNA TATAKI

\$22

Seared tuna served over a creamy Peruvian huancaína sauce, finished with extra virgin olive oil and topped with a vibrant criolla salad of red onion, fresh cilantro, and lime.

SALMON CAPRICCIO

\$20

Delicate slices of fresh salmon served over a smooth avocado base, complemented by citrus ponzu, finished with spicy mayo, red masago, passion fruit sauce, and fresh chives.

BEEF TATAKI

\$20

Australian Wagyu tataki served with truffle ponzu, takuan rolls, onion purée, and microgreens.

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TARTARE

TARTAR MIX \$18

A flavorful mix of fresh salmon, crispy shrimp, and spicy mayo, tossed with scallions, and crispy quinoa.

TUNA PONZU TARTAR \$18

Fresh, tender chunks of tuna paired with scallions, cilantro and edamame, finished with a bright citrus-ponzu and zesty orange dressing. Served with tortilla chips.

SALMON

SALMON BLANC \$28

Pan-seared salmon topped with sautéed shrimp in a velvety white wine reduction. Served with a crisp honey-Parmesan salad.

BAMBOO LACQUERED SALMON \$22

Seared salmon wok-tossed with bamboo shoots, fresh herbs, and seasoned vegetables in a savory oyster sauce, finished with a drizzle of sesame oil



CEVICHE

CEVICHE THAI MIX \$18

Fresh corvina and shrimps marinated in zesty leche de tigre and yellow chili, tossed with sweet chili, red onion, and cilantro. Served with traditional sides of sweet potato, cancha and choclo corn.

NIKKEI CEVICHE \$18

Fresh corvina marinated in zesty leche de tigre and yellow chili, tossed with sweet chili, red onion, and cilantro. Served with traditional sides of sweet potato, cancha and choclo corn.

SMOKED TUNA CEVICHE \$19

Tuna marinated in citrus soy sauce, lightly seared, and finished with onion, cilantro, lemon, lime pepper, and aromatic oil, served with sweet potato and a delicate orange reduction.

FISH



SEAFOOD CALDERETA \$32

A rich seafood medley of shrimp, calamari, octopus, mussels, and clams in a creamy aji amarillo-Parmesan reduction. Accompanied by white rice, tostones, and criolla sauce.

MISO GLAZED FISH \$27

Oven-baked fish glazed with sweet miso sauce, served with crispy Colombian potatoes, spicy mayo, and togarashi.



SABA

SABA ASADA \$26

Lightly torched mackerel filet served with fresh lemon juice and citrusy ponzu sauce.



OCTOPUS

CHIMICHURRI OLIVE GRILLED OCTOPUS \$30

8 oz of tender, char-grilled octopus served with crispy potatoes, sautéed vegetables, vibrant chimichurri sauce, and a house-made green olive mayo.

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CHICKEN



ASIAN CHICKEN CURRY \$20

Wok-sautéed chicken with seasonal vegetables, and red curry paste, simmered in coconut milk and finished with a touch of oyster sauce.

CHICKEN TERIYAKI \$18

Sautéed chicken glazed in teriyaki sauce, served over jasmine rice and finished with toasted sesame seeds.



PORK

RIBS BBQ \$22

Tender baby back ribs slow-cooked and finished with a sticky Asian-style orange BBQ glaze.

PORK BELLY \$18

Tender, slow-roasted pork belly glazed with house marinade and finished with zesty criolla sauce.



LAMB

BANGKOK RACK OF LAMBS \$32

Juicy grilled ribs smothered in teriyaki BBQ glaze, paired with sautéed vegetables.

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MEATS

NEW YORK STEAK

\$34

10 oz grilled New York strip, served with crispy French fries and house-made hollandaise sauce.

WAGYU BEEF

\$52

10 oz wagyu beef, served with rosemary-baked potatoes.

SPICY SWEET RIBEYE

\$42

Sliced ribeye served with spicy sweet sauce and truffle hibachi-style vegetables, including zucchini, mushrooms, carrots, and white onion.

RIBEYE

\$41.95

Juicy 10 oz ribeye grilled to perfection, paired with golden fries and our special home-style sauce.

BONSAI BURGER

\$21

8 oz grilled beef patty topped with crispy bacon, caramelized onions, fresh tomatoes, lettuce, and melted American cheese. Finished with chipotle mayo and roasted garlic mayo. Served with crispy French fries.

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MEATS



TENDERLOIN

\$35

Juicy grilled beef tenderloin glazed with house-made teriyaki sauce, served with a vibrant mix of seasonal vegetables—mushrooms, carrots, zucchini, onions, bell peppers, broccoli, and asparagus.



NASU BEEF

\$26

Sautéed beef tenderloin with oyster sauce, soy sauce, scallions, aromatic spices, and a medley of fresh vegetables.

LOMO SALTADO

\$33

Marinated strips of beef stir-fried with onions, tomatoes, and crispy French fries, all tossed in a savory, house-made Peruvian sauce.

FILET MIGNON RISOTTO

\$38

Creamy mushroom risotto served with 8oz of filet mignon and a red wine reduction.



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WOK

HIBACHI

Grilled-to-order with your choice of protein, seared on the hibachi with savory garlic butter. Served with vegetable fried rice and sautéed seasonal vegetables—mushrooms, zucchini, onions, carrots, and broccoli, and a soup

CHICKEN \$27 SHRIMP \$27
STEAKS \$32.95 MIX \$34

NOODLES

Japanese-style stir-fried noodles tossed with scallions, shallots, and mixed vegetables in a savory house sauce. Served with your choice of protein.

CHICKEN \$19 SHRIMP \$19
STEAKS \$23 MIX \$23

PAD THAI

Stir-fried rice noodles with egg, seasonal vegetables, and scallions, garlic paste, tossed in a tamarind-peanut sauce and finished with roasted peanuts. Served with your choice of protein.

CHICKEN \$19 SHRIMP \$19
STEAKS \$23 MIX 23

CHAUFA

Wok-tossed jasmine rice infused with scallions, shallots, and seasonal market vegetables, finished with your choice of protein.

CHICKEN \$19 SHRIMP \$19
STEAKS \$23 MIX \$23
SEAFOOD \$25

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SIGNATURE ROLLS



FUJI ROLL \$21

Crispy tempura shrimp, cream cheese, scallions, and tobiko wrapped in sushi rice and nori, topped with shrimp tempura and finished with our house Fuji sauce.



LOBSTER ROLL \$38

Wrapped in nori and filled with lobster, cream cheese, avocado, and kani Osaki. Covered in tobiko, topped with tempura lobster and drizzled with champagne butter sauce.



PICANHA ROLL \$24

Filled with cream cheese, avocado, scallions, and picanha. Topped with a mix of crispy shrimp, spicy mayo, ponzu, w house sauces, covered with flamed picanha, and Asian chimichurri.



MIAMI ROLL \$20

Filled with Neptuno salad, crispy shrimp, and cream cheese. Topped with flamed salmon, spicy mayo, eel sauce, and a sprinkle of tempura flakes.



VOLCANO ROLL \$21

Filled with eel, crispy shrimp, and cream cheese. Covered with fresh tuna and topped with a kani chipotle salad and a drizzle of eel sauce.



CRAZY ROLL \$19

Filled with fresh salmon, scallions, cream cheese, and kani Osaki. Topped with shredded kani and finished with a drizzle of ponzu sauce.

SIGNATURE ROLLS

YELVI ROLL \$24

Filled with fresh tuna, eel, kani Osaki, and scallions. Covered with fresh salmon and topped with a slightly spicy mix of crispy shrimp, finished with tobiko.



COCO ROLL \$20

Filled with crispy shrimp, smoked salmon, cream cheese, kani Osaki, and scallions. Covered with avocado and topped with toasted coconut flakes and a drizzle of curry sauce.



BONSAI ROLL \$24

Filled with smoked salmon, scallions, kani Osaki, cream cheese, and sweet plantain. Topped with a slightly spicy mix of crispy shrimp, then drizzled with truffle oil, curry sauce, and eel sauce.



SHIRAKU ROLL \$24

Wrapped in soy paper, filled with tuna, smoked salmon, kani osaki, a slightly spicy mix of crispy shrimp, sweet plantain, cream cheese, ponzu, and spicy mayo. topped with avocado, sweet chili sauce and quinoa crispy.



KYOTO ROLL \$20

Filled with fresh tuna, salmon, cream cheese, and scallions. Topped with a creamy kani chipotle salad.



FIRE ROLL \$20

Filled with Neptuno salad, crispy kani Osaki, avocado, and cream cheese. Covered with sweet plantain, topped with flamed brie cheese, and finished with a drizzle of spicy mayo and eel sauce.

SIGNATURE ROLLS



DRAGON ROLL \$19

Filled with crispy shrimp, cream cheese, and scallions. Covered with avocado and finished with a drizzle of spicy mayo.



OSAKA ROLL \$24

Filled with fresh salmon, kani salad, sweet plantain, and cream cheese. Topped with tuna tartare, covered with avocado and black tobiko, then finished with a touch of truffle oil and honey mustard.



EEL ROLL \$20

Filled with kani chipotle salad, cream cheese, and scallions. Covered with eel and avocado, then drizzled with eel sauce.



VEGGIE SPECIAL \$19

Filled with cream cheese, avocado, sweet plantain, and tempura vegetables. Covered with wakame salad, topped with avocado, crispy quinoa, and drizzled with ponzu sauce and spicy mayo.



YUZU SALMON MAKI \$18

Fresh salmon mix, avocado, and pickled red onion rolled in sushi rice, topped with shiso furikake and finished with yuzu mayo.



WAGYU MAKI \$24

Shrimp tempura, avocado, asparagus, and takuan rolled in sushi rice, topped with seared Australian Wagyu and finished with silky onion purée.



SIGNATURE ROLLS

BUTTER CRAB \$20

Kani osaki, tobiko, Japanese mayo, and truffle oil wrapped in delicate soybean paper, served with a clarified butter ponzu sauce.



YAGI ROLL \$25

Filled with creamy goat cheese, chipotle salad, avocado, salmon, ponzu and scallions. Topped with fresh salmon tartar and a sweet pineapple chutney.



SPICY TUNA FUTOMAKI \$18

Spicy tuna mix, shrimp tempura, takuan, avocado, and cucumber wrapped in nori and sushi rice, finished with spicy mayo.



SOUTH BEACH \$23

Wrapped in soy paper, filled with tuna, smoked salmon, kani osaki, a slightly spicy mix of crispy shrimp and fish, sweet plantain, cream cheese, ponzu, and spicy mayo. topped with avocado, sweet chili sauce and quinoa crispy.



SUNSET ROLL \$23

Filled with smoked salmon, a mildly spicy mix of shrimp and fish, mayo orange, avocado, and sweet plantain. Topped with fresh mango and a lightly spicy kani salad.



SPICY ROCK AND ROLL \$21

Crispy white fish with scallions and cream cheese, finished with our Dynamite topping

CLASSIC ROLLS



CALIFORNIA ROLL \$15

Kani, avocado, cucumber, topped with tobiko.



DINAMITA ROLL \$15

Filled with kani Osaki salad and tobiko



ALASKA SPECIAL \$22

Filled with fresh salmon, avocado, and cream cheese. Covered with avocado and salmon slices, then topped with wakame and ikura.



ALASKA ROLL \$16

Filled with fresh salmon, avocado, and cream cheese.



VEGGIE ROLL \$16

Filled with wakame, carrots, cucumber, avocado, and scallions.



SPICY TUNA \$17

Filled with a flavorful mix of spicy tuna and tobiko



RICELESS ROLLS

VVR ROLL

\$24

Riceless. Wrapped in soy paper and filled with smoked salmon, kani chipotle salad, sweet plantain, and avocado. Topped with a slightly spicy mix of crispy shrimp, covered with kani Osaka, and drizzled with W sauce. (8 pieces)



MAGURO BITES

\$28

Delicate fresh tuna wrapped around our signature blue crab mix, avocado, and Kewpie mayo, finished with citrus ponzu, spicy mayo, and red tobiko. (7 pieces)



KANISU ROLL

\$20

Delicately wrapped in fresh cucumber, this rice-less roll is filled with Kani Osaki, fresh salmon, tuna, and avocado, then finished with citrus ponzu and ikura. (6 pieces)



SILKY ROLL

\$19

Delicately wrapped in rice paper, filled with fresh arugula, avocado, and cabbage, finished with a citrus ponzu, curry, and truffle sauce. (8 pieces)



SPICY WRAP

\$20

Rice paper-wrapped roll filled with Neptune salad, spicy tuna, and smoked salmon, topped with fresh jalapeño, red tobiko, and finished with citrus ponzu and delicate dots of spicy mayo. (8 pieces)

RICELESS ROLLS



SOHO ROLL \$24

Rice-less soy paper roll filled with kani, freshwater eel, scallions, and fresh tuna, topped with a creamy shrimp, Kewpie mayo, kimchi, tobiko, and scallion mixture, then finished with a drizzle of eel sauce. (8 pieces)



LOVE ROLL \$21

Riceless. Wrapped in soy paper and filled with arugula, Neptuno salad, smoked salmon, sweet plantain, and a slightly spicy mix of crispy shrimp. Topped with curry, sweet chili, spicy mayo, truffle oil, ponzu sauce, and a sprinkle of toasted quinoa. (8 pieces)



ACEVICHADO ROLL \$24

Riceless. Wrapped in soy paper and filled with Neptuno salad, crispy shrimp, and avocado. Topped with corvina ceviche, ceviche sauce, and crispy quinoa. (8 pieces)



DORAL ROLL \$24

Riceless. Wrapped in soy paper and filled with Neptuno salad, fresh salmon, Tuna and avocado. Covered with delicate slices of hamachi and drizzled with ponzu sauce. (8 pieces)



TANUKI ROLL \$25

Filled with mango and neptuno salad, topped with tuna and hamachi, and drizzled with sweet chili sauce.

TEMPURA ROLLS

TATANUI ROLL \$22

Riceless roll filled with kani Osaka, cream cheese, scallions, and shrimp tempura. Topped with Neptuno salad, a crispy fried prawn, and drizzled with spicy mayo



AVENTURA CRISPY \$21

Tempura-fried roll filled with tuna, smoked salmon, kani Osaka, scallions, and cream cheese. Topped with spicy dynamite salad and drizzled with eel sauce.



TOKIO ROLL \$21

Tempura-fried roll filled with cream cheese, scallions, avocado, and crispy shrimp. Topped with a slightly spicy mix of crispy shrimp, then drizzled with Fuji sauce and eel sauce.



TROPICAL ROLL \$19

Tempura-fried, riceless roll filled with salmon, kani Osaka, scallions, and cream cheese, wrapped in sweet plantain. Topped with dynamite salad and drizzled with eel sauce.
(6 pieces)



TIGER SPECIAL \$19

Tempura-fried roll filled with Salmon, kani Osaka, avocado, and cream cheese. Finished with a drizzle of eel sauce

HOSOMAKI

CLASSIC ONE-INGREDIENT ROLLS WRAPPED IN NORI AND RICE

TUNA HOSOMAKI	\$9
SALMON HOSOMAKI	\$9
KANI HOSOMAKI	\$7
EBI HOSOMAKI	\$7
KAPPAMAKI HOSOMAKI	\$6



POKE BOWLS \$21

BASE

RICE

PROTEIN OPTIONS

Choose a protein: Salmon, tuna, shrimp

SAUCE

Poke sauce and eel sauce

TOPPINGS

Edamame, kani salad, wakame salad, tobiko, pineapple, avocado, quinoa crispy



TEMAKI

CONE-SHAPED SEAWEED ROLLS FILLED WITH SUSHI RICE AND FRESH INGREDIENTS

\$10,5	ALASKA
\$10,5	DINAMITA
\$15	SUNSET
\$15	BONSAI
\$15	VOLCANO

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HANDROLLS

BONSAI HANDROLL

\$16

Filled with fresh salmon, tuna, cream cheese, sweet plantain, and our signature shrimp mix.

SPICY HANDROLL

\$18

Filled with our signature spicy tuna blend and edamame.

TARTAR HANDROLL

\$16

Fresh salmon tartare mixed with pineapple, ponzu sauce, sweet chili, spicy mayo, tobiko, and scallions, wrapped in crisp nori.

SUNSET HAND ROLL

\$16

Filled with our signature shrimp mix, Kani Osaki, and fresh mango.

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NIGIRI & SASHIMI

FRESH FISH OR SEAFOOD SERVED OVER
HAND-PRESSED SEASONED RICE & SLICED
RAW FISH

NIGIRI SAMPLER \$36

SASHIMI SAMPLER \$38

TUNA \$6.5

SALMON \$5.5

HAMACHI \$6.5

UNI \$10

EBI \$5.5

ANGUILA \$6.5

TOBIKO \$5

IKURA \$8

KANI \$4



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NIGIRI & SASHIMI SPECIALS



TUNA HUANCAINA

\$7

Huancaína sauce, Criolla Sauce, and crispy quinoa.

TUNA NIKKIRI

\$7

Nikiri sauce, red tobiko, and yuzu mayo.

SALMON FLAMED

\$7

Flamed salmon, truffle black tobiko, chives, and citrus ponzu.

HAMACHI JALAPENO

\$7

Jalapeño, umami, ponzu sauce, and truffle oil.

TAKO

\$7

Flamed octopus, huancaína sauce, Criolla Sauce, and crispy quinoa.

EEL & FOIE GRAS NIGIRI

\$12

Eel and foie gras over sushi rice.

OTORO

\$16

Premium bluefin tuna toro nigiri topped with Beluga caviar and finished with nikiri soy.

SCALLOPS

\$7

Butter-seared, Nikiri sauce, sea salt, and ikura.

UNI IKURA

\$12

Ikura, chives, and ponzu sauce

WAGYU

\$16

Flamed, Nikiri sauce, sea salt, and chives

EBI MENTAICO

\$7

Mentaiko, spicy mayo, and tobiko

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KIDS MENU



CHIIHIRO ROLL \$12

Filled with Kani Osaki and avocado.

GOKU ROLL \$12

Filled with cream cheese and crispy shrimp

CHICKEN TENDERS \$13.5

Served with french fries

SALMON NUGGETS \$15

Served with french fries

HAPPY ROLL \$14

Tempura-fried roll filled with salmon and cream cheese. Drizzled with eel sauce.

SLIDER DUO BURGER \$17

Two mini grilled burgers topped with melted cheese, crispy bacon, tomatoes, and a fresh mix of lettuce. Drizzled with creamy mayo and beet sauce.

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DESSERT



ICE CREAM TEMPURA \$10.5

Choose between vainilla or chocolate

YUZU CREME BRULEE \$13

Classic creamy brûlée infused with bright, tangy yuzu citrus for a refreshing twist.

CHEESECAKE TEMPURA \$10.5

NUTELLA MARQUISE \$12.5

PASSION FRUIT MOUSSE \$11

THAI DONUTS \$11

TRES LECHES CAKE \$10.5

COOKIE NUTELLA \$14.5



CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18% gratuity is automatically included on your check.