

BITES

Crispy Brussels Sprouts <i>truffle oil, truffle salt</i>	12
Edamame <i>sea salt</i>	6
Shishito Peppers <i>sesame garlic soy</i>	11
Cucumber Kimchee Sunomono <i>chili peppers, rice vinegar</i>	6
Little Gems <i>yuzu, sesame, ginger dressing</i>	10

NEW-STYLE SASHIMI

Salmon Shiso* <i>shiso chimichurri, lemon, dried miso, sesame seeds</i>	19
Tuna Avocado* <i>wasabi soy, truffle oil, arugula, shaved parmesan</i>	21
Yellowtail Serrano* <i>garlic ponzu, serrano peppers</i>	19
Seared Albacore* <i>crispy onions, garlic ponzu</i>	18
Kumomoto Oysters* <i>ponzu, green onion, momiji</i>	21
Tai Yuzu Kosho* <i>chili peppers, yuzu, sea salt</i>	24

CRISPY RICE

Truffle Avocado	13
Spicy Tuna*	16
Spicy Salmon*	16

HOT DISHES

Garlic Green Beans <i>haricot verts, soy garlic</i>	10	VEG
Tempura Cauliflower <i>spicy miso glaze, mushrooms, asparagus</i>	13	
Miso Eggplant <i>japanese eggplant, sweet miso</i>	12	
Tofu Toban-Yaki <i>shiitake &amp; oyster mushrooms, soy, yuzu, butter</i>	18	
Rib Eye-Wrapped Asparagus <i>soy mirin sauce</i>	17	LAND
Crispy Chicken <i>soy garlic marinade, cilantro aioli</i>	14	
Wagyu Gyoza <i>chili ponzu</i>	19	SEA
Filet Mignon Japonais <i>soy garlic</i>	21	
Spicy Kurobuta Fried Rice <i>8-hour braise, runny egg</i>	18	
Popcorn Tempura Shrimp <i>spicy miso glaze, mushrooms, asparagus</i>	21	SEA
Lobster Noodles <i>whole lobster tail, sesame, garlic, butter</i>	38	

ROBATA-YAKI

Street Corn	5	VEG
Brussels Sprouts	3	
Avocado	7	
Kobe Black Pepper	12	LAND
Bacon & Asparagus	5	
Chicken Wings	5	
Chicken & Green Onion	5	
Chicken Meatball	5	
Quail Eggs*	5	
Pork Belly	7	
Lamb Chop	8	
Short Ribs	18	
A-5 Wagyu Short Ribs	48	
A-5 Wagyu NY Strip (3oz)	62	
Salmon	6	SEA
Seabass	9	
King Crab Leg (2pc)	28	
Shrimp & Bacon	12	
Lobster	16	
Lobster & Wagyu	29	

SUSHI/SASHIMI

TAISHO Chef's Choice Sushi (5pc)*	23
Big Eye Tuna*	9/18
Salmon*	9/18
Yellowtail*	9/18
Albacore*	9/18
Red Snapper*	9/18
Chef's Daily Selection*	MP

SUSHI ROLLS

Salmon Truffle Roll* <i>spicy tuna &amp; cucumber topped with salmon, truffle ponzu, truffle salt, sesame seeds</i>	21
Lobster Roll <i>baked lobster, asparagus, miso hollandaise</i>	23
Sweet & Spicy Crab Roll* <i>crab, avocado &amp; kimchee cucumbers topped with spicy tuna, sesame seeds, eel sauce</i>	21
Yuzu Kosho Roll* <i>yellowtail, cucumber &amp; garlic paste topped with avocado, yuzu kosho, spicy ponzu, micro greens</i>	19
Spicy Albacore Roll* <i>spicy albacore &amp; cucumber topped with yellowtail, avocado, fresno chili, sesame seeds</i>	21
Albacore Onion Roll* <i>tempura shrimp, asparagus &amp; spicy mayo topped with albacore, crispy onion, truffle soy</i>	21
Baked Crab Hand Roll <i>baked crab wrapped in soy paper</i>	12

\*Consuming raw or undercooked meats, fish, shellfish & egg products may increase the risk of food-borne illness. Please tell your server about any dietary allergies or restrictions.

To help defray the rising wages & benefits in California, a 3% service fee is added to each check. Thank you for your support!