

BITES

Crispy Brussels Sprouts <i>truffle oil, truffle salt</i>	13
Edamame <i>sea salt</i>	7
Shishito Peppers <i>sesame garlic soy</i>	12
Cucumber Kimchee Sunomono <i>chili peppers, rice vinegar</i>	7
Little Gems <i>yuzu, sesame, ginger dressing</i>	11
Artichoke Salad <i>yuzu, truffle, dry miso, parmesan cheese</i>	18

NEW-STYLE SASHIMI

Salmon Dry Miso* <i>yuzu, dried miso, olive oil</i>	21
Tuna Avocado* <i>wasabi soy, truffle oil, arugula, shaved parmesan</i>	22
Yellowtail Serrano* <i>yuzu soy, serrano peppers</i>	22
Seared Albacore* <i>crispy onions, garlic ponzu</i>	21
Kumomoto Oysters* <i>ponzu, green onion, momiji</i>	21
Tai Yuzu Kosho* <i>chili peppers, yuzu, sea salt</i>	24

CRISPY RICE

Truffle Avocado	14
Spicy Tuna*	17
Spicy Salmon*	17

HOT DISHES

Garlic Green Beans <i>haricot verts, soy garlic</i>	11	VEG
Tempura Cauliflower <i>spicy miso glaze, mushrooms, asparagus</i>	14	
Miso Eggplant <i>japanese eggplant, sweet miso</i>	13	
Tofu Toban-Yaki <i>shiitake & oyster mushrooms, soy, yuzu, butter</i>	18	
Rib Eye-Wrapped Asparagus <i>soy mirin sauce</i>	19	
Crispy Chicken <i>soy garlic marinade, cilantro aioli</i>	15	
Wagyu Gyoza <i>chili ponzu</i>	21	
Filet Mignon Japonais <i>soy garlic</i>	23	
Spicy Kurobuta Fried Rice <i>8-hour braise, runny egg</i>	21	
Popcorn Tempura Shrimp <i>spicy miso glaze, mushrooms, asparagus</i>	22	
Lobster Noodles <i>whole lobster tail, sesame, garlic, butter</i>	42	SEA

VEG

LAND

SEA

BRUNCH

French Toast <i>crispy crust, soft center, whipped honey, butter</i>	15
Lemon Pancakes <i>lemon batter, sweet lemon curd</i>	15
Breakfast Sandwich <i>runny egg, bacon, cheddar, garlic aioli, english muffin, breakfast potatoes</i>	16
Avocado Toast <i>6-minute egg, pickled onion, radish, sprouts, sun-dried tomato aioli, everything spice</i>	15
Eggs Benedict <i>runny poached eggs, bacon, herb hollandaise, english muffin, japanese 7 spice, breakfast potatoes</i>	17
Breakfast Fried Rice <i>lap cheong, edamame, onions, runny eggs</i>	18
Kurobuta Pork Hash <i>pork belly, black pepper sauce, red peppers, onion, potato, runny eggs</i>	18
Steak & Eggs <i>filet mignon, runny eggs, soy garlic, breakfast potatoes</i>	24
Smoked Salmon <i>everything bagel, red onion, chive cream cheese, capers, hard egg</i>	23

SIDES

Breakfast Potato	8	Two Eggs	8
Bacon	8	Berries	6

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 & cucumber topped with salmon, truffle ponzu, truffle salt, sesame seeds</i>	22
Lobster Roll <i>baked lobster, asparagus, miso hollandaise</i>	24
Sweet & Spicy Crab Roll* <i>crab, avocado & kimchee cucumbers topped with spicy tuna, sesame seeds, eel sauce</i>	22
Yuzu Kosho Roll* <i>yellowtail, cucumber & garlic paste topped with avocado, yuzu kosho, spicy ponzu, micro greens</i>	20
Spicy Albacore Roll* <i>spicy albacore & cucumber topped with yellowtail, avocado, fresno chili, sesame seeds</i>	22
Albacore Onion Roll* <i>tempura shrimp, asparagus & spicy mayo topped with albacore, crispy onion, truffle soy</i>	22
Baked Crab Hand Roll <i>baked crab wrapped in soy paper</i>	13

*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!