



STARTERS

Edamame (GF) 7

Boiled Premium Japanese
Green Soybeans Served with Sea Salt

Spicy Garlic Edamame (GF) 10

Premium Japanese Green Soybeans sauteed with
Butter, Toasted Chilis, Sea Salt and
Roasted Garlic

Gyoza (6pc) 10

Deep Fried Pork Gyoza served with Sweet Chili Sauce

Brussel Sprouts Chips (GF) 12

With Truffle Oil, Sea Salt and Parmesan Cheese

Crispy Rice With Spicy Tuna (4pc) (GF) 13

(Sub Toro +\$7)

Vegetable Tempura (8pc) 11

Assorted Vegetables Lightly Battered and
Deep Fried

Shrimp Tempura (4pc) 12

Shishito 12

Flash Fried Shishito Peppers with Furukake

Crispy Calamari 14

Golden Brown Calamari tossed with Toasted
Garlic, Chili Powder and Sesame Seeds served with
Sweet & Sour Sauce and Kewpie Mayo

Tokyo Nachos (6pc) 14

Fried Wonton topped with Spicy Tuna,
Masago, White Onion, Cilantro, Eel Sauce
and Spicy Mayo

CARPACCIO (6pc)

Yellowtail (GF) 22

Sweet Vinaigrette, Yuzu Juice, Spicy Yuzu Kocho,
Crystal Sea Salt, Olive Oil

Salmon 22

Yuzu Dressing, Ponzu, Sesame Sauce, Chili Oil,
Fresh Garlic

Halibut (GF) 22

Sweet Vinaigrette, Yuzu Juice, Spicy Yuzu Kocho,
Crystal Sea Salt, Olive Oil

Octopus 22

Yuzu Soy, Cilantro, Serrano, Fresh Garlic

Bluefin Tuna 28

Yuzu Dressing, Ponzu, Sesame Sauce,
Chili Oil, Fresh Garlic

Golden Eye Snapper (Kinmedai) (GF) 28

Yuzu, Olive Oil, Togarashi, Fried Garlic, Cilantro

Toro (GF) 38

Tamari Soy, Truffle Oil, Fried Garlic, Crema,
Black Truffle

GARDEN

Cucumber Salad 7

Seaweed Salad 7

House Salad 7

Spring Mix with Ginger Dressing

Salmon Skin Salad 15

Spring Mix with Crispy Salmon Skin and Ponzu
Dressing

Sashimi Salad 22

Salmon, Tuna, Yellowtail and Albacore
Seaweed Salad Over Mixed Greens With
Creamy Spicy Sesame Dressing

SMALL BITES

Oyster Half Shell (2pc) 7

(Add Uni \$8)

Shooter (Contains Alcohol) 9

Choice of Oyster, Quail Eggs or Uni

Soft Shell Crab 10

Crispy Fried Soft Shell Crab served with
Ponzu Sauce

Baked Green Mussels (4pc) 10

New Zealand Green Mussels baked with Kewpie
Mayo topped with Masago Eel Sauce and Chili Oil

Jalapeño Bomb 13

Jalapeno Tempura stuffed with Spicy Tuna,
Crab Salad, Cream Cheese topped with
Eel Sauce, Sesame and Chili Oil

Tinker Bell Hand Roll (Soy Paper) (No Carbs) 12

Salmon, Tuna, Yellowtail mixed with Crab Salad,
Green Onion, Red Onion, Masago, Avocado
and Shrimp Tempura

Ryan's Style Hand Roll (Soy Paper) 12

Salmon, Red Onion, Avocado, Cucumber
with Truffle Sauce topped with Sesame Seeds

Uni Crouton Zest (2pc) 20

Uni, Cauliflower purée, Kizami Wasabi, Mustard Seeds,
Lemon Juice, Soy Sauce and Lemon Zest on top of Toast

NIGIRI & SASHIMI

	NIGIRI 2 PC	SASHIMI 5 PC
Albacore	8	18
Salmon	8	18
Yellowtail	9	20
Bluefin Tuna	15	28
Octopus	8	18
Engawa (Limited)	10	
Salmon Eggs (Ikura)	8	
Sweet Shrimp (Ama-Ebi)(1pc)	8	
Eel (Unagi)	8	
A5 Wagyu (1pc)	10	
Black Cod <i>(With Shiso)</i>	12	
Amberjack	12	24
Black Snapper	10	22
Halibut	10	22
Jumbo Scallop	10	22
Red Snapper	10	22
King Salmon	12	22
Golden Eye Snapper (Kinmedai)	15	28
Striped Jack (Shima-Aji)	14	25
Toro	20	38
Uni	18	35
Triple Belly Sashimi <i>Bluefin Toro (2pc), Salmon Toro (2pc), Yellowtail Toro (2pc)</i>		28
Trust <i>10 Pcs Premium Sushi (Bluefin Tuna, Toro, Shima-Aji, Jumbo Scallop, Black Snapper, Halibut, Yellowtail Belly, King Salmon,</i>		65
** Belly +\$1 (NIGIRI) +\$4 (SASHIMI) <i>(Salmon, King Salmon, Yellowtail)</i>		

NEW STYLE NIGIRI (2pc)

Super Yellowtail 12

Yellowtail with Avocado, Masago and Chili Oil

Seared Salmon Belly 12

Topped with Yuzu Kosho, Sea Salt, Yuzu Juice

Monster 12

Seared Albacore topped with Garlic Creamy Sauce, Eel Sauce, Chili Oil, Jalapeno and Fried Onions

Salmon Truffle 12

Scottish Salmon topped with Black Truffle, Red Onion and Truffle Ponzu Sauce

TO SHARE

Albacore Fried Onion 20

Topped with Toasted Garlic, Jalapeño, Fried Onion and Vinegar Ponzu

Bluefin Toro Tartare 28

Topped with Quail Egg, Uni, Avocado and Black Truffle served with Wonton Chips

Hamachi Serrano 22

Yellowtail with Cilantro, Serrano Pepper, Fresh Garlic and Yuzu Soy Dressing

Sunrise On 17th St 25

Salmon, Bluefin Tuna, Yellowtail, Albacore mixed with Spicy Tuna and Crab Salad, Avocado, Eel Sauce, Sesame Dressing, Chili Oil

Uni Hotate Yuzu (GF) 25

Hokkaido Scallop topped with Seared Uni, Cilantro, Yuzu Pepper and Sea Salt

Yellowtail Collar 17

Baked Yellowtail Collar served with Ponzu Sauce

Strawberry Hotate 25

Sliced Fresh Strawberry with Hokkaido Scallop Topped with Black Tobiko, Ikura, Micro Cilantro served with Strawberry Yuzu Sauce

- Consuming Raw Or Under Cooked Meat, Seafood, Shellfish Or Egg May Increase Your Risk Of Food Borne Illness
- All Prices Are Subjected To Change Without Notice
- For Any Parties Of 6 Or More, An Automatic 18% Gratuity Will Be Added To The Bill

CLASSIC ROLLS

	HAND	CUT
California <i>Imitation Crab (Sub Snow Crab +5), Avocado, Cucumber</i>	7	12
Avocado	6	8
Cucumber	6	8
Vegetable	7	10
Salmon Skin <i>Gobo, Cucumber, Sprout and Bonito Flakes</i>	7	10
Eel	8	10
Spicy Tuna <i>Spicy Tuna, Cucumber</i>	8	12
Salmon Avocado	8	12
Negitoro	12	14
Crunchy Roll	-	15
Baked Salmon Roll	-	18
Baked Scallop Roll	-	18
Rainbow	-	18
Soft Shell Crab	-	18


SPECIAL ROLLS

Are You Kidding Me Roll (Soy Paper) 25
Inside: Hotate Scallop, Snow Crab, Asparagus Tempura
Top: Seared Bluefin Tuna, Crispy Onion, Spring Mix
Sauce: Truffle Ponzu

Beauty Roll (No Carbs) (Soy Paper) 18
*Inside: Bluefin Tuna, Salmon, Yellowtail, Albacore,
Avocado, Crab Salad, Mix Greens, Mango*
Sauce: Yuzu Sauce, Chili Oil, Creamy Sauce

Blackjack Roll 18
*Inside: Bluefin Tuna, Salmon, Yellowtail, Albacore,
Cream Cheese, Avocado*
Top: Deep Fried Tempura
Sauce: Eel Sauce

Dragon Roll 20
Inside: Crab Salad, Shrimp Tempura
Top: Fresh Water Eel, Avocado
Sauce: Eel Sauce

Leaf Me Alone Roll (Soy Paper)  22
*Inside: Fried Brussel Sprouts, Shiso, Cucumber,
Avocado, Red Onion*
*Top: Black Truffle, Avocado, Yuzu Pepper,
Fried Garlic, and Radish Sprouts*
Sauce: Yuzu Truffle

Lobster Roll 38
Inside: Snow Crab, Avocado, Cucumber
Top: Baked Kewpie Mayo, Lobster Tail
Sauce: Sweet Soy Reduction

Lollipop Roll (No Carbs) 18
*Inside: Bluefin Tuna, Salmon, Yellowtail, Albacore,
Avocado wrapped with Cucumber*
Sauce: Sesame Creamy Sauce, Hot Sauce

Mad Man Roll 28
Inside: Snow Crab, Shrimp Tempura
Top: Filet Mignon, Micro Cilantro, Serrano
Sauce: Mafia

Midnight Roll 18
Inside: Baked Canadian Salmon, Avocado
Top: Albacore, Masago, Green Onion
Sauce: Yuzu Soy, Spicy Kewpie Mayo

HOT ENTRÉES

Served with Rice and Salad

Chicken Teriyaki 17

Chicken Katsu 17

Atlantic Salmon Teriyaki 25

Hibachi Filet Mignon 28
*8 oz Filet Mignon Cubes Sauteed with
Mushroom, White Onions and Tsuya Sauce*

Millionaire Roll (Soy Paper) 22
Inside: Shrimp Tempura, Spicy Tuna, Avocado
Top: Bluefin Tuna, Yellowtail, Furikake
Sauce: Yuzu Soy Dressing, Creamy, Chili Oil

Miss Lyn Roll 20
Inside: Spicy Tuna, Cucumber
Top: Canadian Salmon, Avocado, Green Onion
Sauce: Yuzu Wasabi, Chili Oil

Monster Roll (Soy Paper) 22
Inside: Spicy Tuna, Shrimp Tempura, Avocado
Top: Albacore, Jalapeño, Fried Onions
Sauce: Eel Sauce, Sesame Creamy Sauce, Chili Oil

Newport Beach Roll 24
Inside: Shrimp Tempura, Crab Salad, Avocado
*Top: Mixed Spicy Tuna, Shrimp, Seared Scallop,
Snow Crab, Crunchy Tempura Flakes*
*Sauce: Spicy Mayo, Spicy Ponzu Sauce, Eel Sauce,
Chili Oil*

Orange Blossom Roll (Soy Paper) 27
Inside: Spicy Tuna, Shrimp Tempura, Avocado
Top: Scottish Salmon, Red Onion, Shaved Truffle
Sauce: Yuzu Truffle

Octopus Serrano Roll 22
Inside: Spicy Tuna, Shrimp Tempura
*Top: Sliced Octopus, Fresh Garlic, Serrano, Cilantro,
Hot Sauce*
Sauce: Yuzu Soy

Ponzu Roll (Soy Paper) 20
*Inside: Canadian Salmon, Bluefin Tuna, Yellowtail,
Avocado*
Top: Jalapeño Slice, Lemon Slice
Sauce: Spicy Cilantro Sauce

Snowflake Roll (Soy Paper) (GF) 27
Inside: Salmon, Bluefin Tuna, Yellowtail
Top: Halibut, Spicy Yuzu Kosho, Cilantro
Sauce: Sweet Yuzu, Sea Salt, Olive Oil

Sakura Roll (Soy Paper) 22
*Inside: Bluefin Tuna, Canadian Salmon, Albacore,
Avocado*
Top: Yellowtail
Sauce: Yuzu Truffle

LUNCH SPECIAL

Monday - Friday | 12:00 pm - 3:00 pm
Excluded On Holidays
(No Substitutions)

BENTO BOX

Served With

- o Rice
- o House Salad
- o 2 pc Sashimi
(Choice of salmon, tuna, albacore, yellowtail)
- o Miso Soup
- o 3 pc Gyoza

Chicken Teriyaki 22

Chicken Katsu 22

Salmon Teriyaki 25

THE BELOW ITEMS

Served with Miso Soup and House Salad

Sashimi Lunch 25

Chef's Choice 8 pc Sliced Assorted Fish

Sushi Lunch 25

Chef's Choice 6 pc Assorted Fish +
6 pc Tuna Cut Roll

Roll Combo 22

Your Choice of 3 Hand Rolls or 3 Cut Rolls

- Spicy Tuna Roll
- Avocado Roll
- Cucumber Roll
- California Roll
- Salmon Avocado Roll
- Yellowtail Scallion
- Albacore Scallion
- Salmon Skin Roll
- Salmon Cream Cheese

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DESSERTS

- Yuzu Cheesecake** 6
Ice Cream 6
(Green Tea or Sesame)
Tempura Ice Cream 10
(Green Tea)
Sorbet Orange 12

NON-ALCOHOL BEVERAGE

- S.Pellegrino (500 ml)** 6
Acqua Panna (500 ml) 6
Kimino Yuzu Sparkling Water (250 ml) 8
Soft Drinks 4
Coke, Diet Coke, Sprite
Hot Green Tea 4
Ice Green Tea 4
Mango Green Tea 5

COCKTAILS

- Yuzu Drop** 12
Refreshing and tart, a Japanese twist on the classic Lemon Drop martini with a sugar rim.
Premium Filtered Sake, Yuzu Extract, Simple Syrup, Garnished with Lemon
- Sweetheart** 14
The Sweetheart was created by finding the perfect balance of naturally occurring flavors to complement the unique Umami taste of the hand selected sake.
Premium Black Bottle Sake, Ginger, Cinnamon Stick, Simple Syrup, Lime Juice, Garnished with Rosemary, Served Smoked
- Pretty in Pink** 14
An elegant sake cocktail served in a coup glass that captures the true essence of peach.
Premium Filtered Sake, Tonic Water, Grenadine, Peach Momotoko Sake, Egg White, Garnished with Edible Flowers

BEER

- Asahi (22oz)** 10
Echigo (11oz) 8
Kirin (22oz) 10
Kirin Light (22oz) 10
Orion (22oz) 12
Sapporo (22oz) 10
Sapporo Black (22oz) 10

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