

RAW SPECIALTIES

fresh oysters market price

fresh shucked on the half shell,
please ask for availability

black garlic mignonette 2 extra

sushi shooter

king crab shooter 5 spicy tuna shooter 4.5

individual handroll with spicy king crab or spicy tuna,
avocado, mango and tempura crumbs
wrapped with soy sheet

tuna tataki 16

seared tuna with ponzu sauce, daikon, scallions,
roasted garlic and togarashi sprinkles

new style sashimi

regular 18 premium 22 wagyu 38 angus beef 18 tofu 12

seared with hot olive oil, soy, ginger, sesame seeds,
garlic and green onions

red tuna carpaccio 22

marinated red tuna with wasabi citrus sauce, organic
greens and togarashi sprinkles

salmon carpaccio 20

norwegian salmon with wasabi citrus sauce and soy
sprinkled with roasted garlic

tuna nachos 16

spicy sesame tuna with tobiko, avocado, sesame seeds
and jalapeño on crispy wonton chips

honey plum tuna 18

tuna wrapped in nori with a light crispy tempura finish
and shiso ume honey sauce

jalapeño yellowtail 20

seared yellowtail with jalapeño, cilantro
and ponzu sauce

tuna tartar 18

hand chopped red tuna tartar,
slightly torched, citrus soy
and truffle oil

seared hamachi 12

tequila watermelon, shiso,
yuzukosho and fried lotus root

seafood platter 125

ultimate seafood platter,
featuring sashimi from around
the globe, east coast lobster tail,
tuna tataki, alaskan king crab
and oysters

TO START

edamame 7

warm steamed soy beans sprinkled with sea salt

chips & dip 14

house made asian root vegetable chips with
choice of two (2) dips;
chili tobiko asian pineapple salsa
honey lemongrass avocado lime

black garlic scallops 24

seared sea scallops with grilled asparagus,
ruby grapefruit and black garlic

sushi tortilla 16

salmon and tuna on crisp tortilla with avocado,
red onion, tomato, cilantro, jalapeño and micro arugula
topped with a citrus sauce

veggie tortilla 15

crisp tortilla with avocado, sweet shiitake,
edamame, beet, red onion, tomato,
cilantro, jalapeño and micro arugula
with a citrus wasabi sauce

sushi pizza 8

tempura rice patty topped with salmon, tobiko, scallops,
mayo vegetables and special sauce

seared tuna salad 16

organic greens, black pepper seared tuna,
drizzled with yuzu dressing

soft shell crab salad 20

organic greens, crispy soft shell crab, fresh mango and
avocado with ginger vegetable dressing

sunomono salad

deluxe 15 king crab 14 octopus 10

tiger prawn 10 veggie 8

noodles, pickled cucumber, with rice vinegar dressing

goma ae

regular 7 with pink tuna & avocado 13

blanched spinach with sesame dressing

butter lettuce wraps 16

ginger cured norwegian
salmon, compressed cucumber
with wasabi dill and lime
manitoba honey sauce

wild boar belly 18

slow roasted wild boar with
maple soy reduction, pickled
fennel and wonton chips

fried boston calamari 12

served with matcha salt
and yuzu aioli

wasabi pepper steak 16

slices of seared angus beef
striploin with sauteed shimeji
mushrooms and our signature
long pepper sauce

wasabi pepper steak nigiri 15

5 pieces of pepper
steak on rice

all items and prices are subject to taxes and to change without notice.
we reserved the right to enforce a minimum charge of \$25 per person

HOT SPECIALTIES

WAGYU BEEF

wagyu is japanese beef

Many varieties of wagyu beef are raised around the world by breeding original cattle from Japan with local breeds.

Our wagyu is always purebred Japanese certified A5, the highest quality available, which can be traced back to its origins.

wagyu beef ishiyaki 70

3 oz of sliced wagyu on a hot stone with sesame and ponzu dipping sauces

wagyu beef nigiri

10 per piece
slightly torched with ginger and green onions

new style wagyu 38

seared with hot olive oil, soy, ginger, sesame seeds, garlic and green onions

spicy mango prawns 14

tempura shrimp tossed with creamy chilli sauce

angus beef striploin and vegetables 22

hot plate at your table, serves with sesame and ponzu sauces

grilled miso sable fish 16

sable fish marinated in shiro miso

spicy king crab ^{m/p}

broiled alaskan king crab legs with shiitake mushroom and spicy creamy sauce

soft shell crab 16

deep fried soft shell crab served with ponzu dipping sauce

grilled lamb chops 24

sake soy marinated new zealand lamb, zucchini salad with ginger vegetable dressing

candied cashew chicken 18

tender chicken breast with marinated shiitake and tamarind lime sauce

teriyaki dish

chicken 20 beef 22
chicken breast or angus beef sautéed vegetables with butter teriyaki sauce

ginger & soy salmon 24

grilled norwegian salmon steak topped with hot olive oil, soy, ginger, sesame seeds, garlic, green onions and sauteed vegetables

kushi yaki

(2 grilled skewers per order)

jumbo prawn 15
angus beef 6
tori-shiso 6
p-toro 6
p-toro wrapped scallop 8
shiitake mushroom 5
kushi platter 42
(two of each of the above)

any changes to the menu items may be subject to price change

TEMPURA AND SIDES

deluxe tempura 16

an assortment of vegetables, shrimp and scallop

shrimp tempura 15

bc tiger prawns

vegetable tempura 12

assortment of vegetables

yam tempura 10

mushroom tempura 10

fresh shiitake mushrooms

garlic miso eggplant 8

crisp eggplant tempura with green onions and garlic miso sauce

stir fried vegetables 9

a medley of sautéed asian vegetables finished with a splash of soy and fresh ginger

spicy ginger sesame bok choy 9

steamed chinese bok choy finished with kimchii butter

miso soup 3.25

served with seaweed, green onions and tofu

steamed white rice 2.75

sushi rice 3

brown sushi rice 3.5

SASHIMI, NIGIRI

seafood platter 125

ultimate seafood platter, featuring sashimi from around the globe, east coast lobster tail, tuna tataki, alaskan king crab and featured oysters

sabi sashimi 45

an assortment of today's freshest catch

		<i>sashimi or nigiri per piece</i>
amaebi	sweet shrimp	4
butterfish	escolar	3.50
foie gras	seared quebec duck liver	15 (2 pieces)
hamachi	yellowtail	3.50
hotategai	scallop	3.50
hokkigai	surf clam	2.75
ikura	roe	3.50
king crab	alaskan king crab	6
maguro	tuna	
	sustainable bluefin	market price
	big eye red	4
	albacore pink	3
	albacore toro	4
	salmon	
	norwegian salmon	3.50
	sockeye salmon	3
	spicy chopped tuna	3.50
	spicy chopped salmon	3.50
	octopus	2.50
	flying fish roe	2.75
	bbq eel	3
	sea urchin	market price
	add to nigiri	1
	brown rice nigiri	25¢ per piece

sake

spicy tuna

spicy salmon

tako

tobiko

unagi

uni

quail egg

SIGNATURE ROLLS

crazy 88 roll 12

tuna, salmon, spicy mayo, cucumber, avocado and tempura crumbs

mahalo roll 22

spicy steamed shrimp, pineapple, mango, red pepper and tempura crumbs wrapped with soy sheet topped with albacore tuna, drizzled with chili lime sauce and seaweed sprinkles

new style roll 16

chopped scallops and tobiko wrapped with soy sheet and topped with freshly sliced seafood, seared in our new style way with yuzu tobiko on top

mango tango roll 13

fresh slices of mango, avocado, tobiko and tempura shrimp dressed with wasabi mayo

rainbow roll 14

crab meat, tobiko, mayo, avocado, sesame seeds topped with an assortment of seafood on the outside

kamikaze roll 12

spicy scallops and tobiko with tempura crumbs inside and outside

wasabi tempura roll 13

crabmeat, shrimp with avocado, tobiko, mango & soy bean with a crispy tempura finish drizzled with spicy sesame sauce

caterpillar roll 12

unagi and cucumber wrapped in a roll with thin slices of avocado on the outside with sesame seeds and sweet sauce

godzilla roll 18

tempura shrimp, soft shell crab, scallops, mayo, avocado, radish sprouts, sesame seeds and tobiko

volcano roll 13

hot spicy chopped scallops, calamari and tobiko sauce over an avocado and eel roll

white dynamite roll 10

tempura shrimp, avocado, spicy mayo, tobiko, sesame seeds and sprouts wrapped in a thin radish crepe

brown rice maki

\$1 per roll extra

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SIGNATURE ROLLS

VEGETARIAN ROLLS

red delight 16

tomato, red onions, sweet mushroom, avocado topped with beet and micro arugula with sweet citrus sauce

truffle veggie 15

tempura zucchini, avocado, grilled red pepper, sweet sauce, topped with truffle oil and micro arugula

sabi mushroom roll 15

shimeji and shiitake tempura mushrooms topped with portabella mushrooms, spinach and long pepper sauce

vegetarian caterpillar 12

tempura yam and cucumber inside with avocado on the outside, drizzled with sweet sauce & sesame seeds on top

veggie tempura roll 10

mango, avocado, soy bean, cucumber with a crispy tempura finish drizzled with spicy sesame sauce

aloha roll 15

pineapple, mango, red pepper and tempura crumbs wrapped in a soy sheet and a thin radish crepe, drizzled with chili lime sauce and sprinkled with seaweed powder

NEW SIGNATURE ROLLS

bobbymar roll 25

alaskan king crab, tempura shrimp, green onions with red tuna, black tobiko and mango on top, drizzled with honey plum sauce

foie gras & seared tuna roll 30

chopped red tuna, fuji apple and green onions with seared foie gras on top, black tobiko, sweet truffle sauce and micro arugula

sabi lobster roll 28

spinach, cucumber, red onions and avocado, topped with seared lobster kimchi butter, chilli lime sauce

seared salmon roll 16

torched sockeye salmon with tempura zucchini, avocado and sweet sauce

kimchi butterfish roll 15

tempura asparagus, red pepper and avocado with torched butterfish, sprouts and honey kimchi sauce

brown rice maki
\$1 per roll extra