

Happy Hour

MONDAY - SATURDAY

2:00-5:30PM

available for dine-in and carryout

SUNDAY

ALL DAY

dine-in only

DRINKS

COCKTAILS

bluetini, samurai saketini, blue mule, china doll, raspberry mojito, coconut breezy, white peach daiquiri, hapa highball

HOUSE LIME MARGARITA

BEER

KIRIN ICHIBAN SAKE BOMB

KIRIN DRAFT

MICHELOB ULTRA DRAFT

DOG FISH HEAD CITRUS SQUALL

HOUSE WINES

chardonnay, cabernet sauvignon, merlot

SAKE

SHO CHIKU BAI SAKE 4 oz.

BEKKEIKAN HOT SAKE 8 oz.

NIGHT SWIM SAKE, futsu 180ml.

BUSHIDO WAY OF THE WARRIOR SAKE, ginjo genshu 180ml

JOTO ONE CUP SAKE, futsu 200ml.

STARTERS

EDAMAME

classic with maldon sea salt or spicy with garlic, tamari and togarashi

CHARRED EDAMAME

classic with maldon sea salt or spicy with garlic, tamari and togarashi

MISO SOUP

classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion

vegan kombu broth available

HOUSE SALAD

mixed greens, cucumber, cherry tomato and crispy wonton strips with choice of dressing

add grilled all-natural chicken +7

or seared salmon +9

dressings: wasabi soy, sesame honey, carrot ginger

CUCUMBER SUNOMONO

marinated and seasoned cucumber with sesame seeds

add grilled tako +4

SHARE PLATES

MANGO CRAB RANGOON

crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces

SHISHITO PEPPERS

sautéed japanese peppers with citrus, tamari and togarashi

CRISPY BRUSSELS SPROUTS

tossed in creamy lemon miso sauce and toasted cashews

GALAMARI

sesame crusted squid, vegetable tempura and miso aioli

GEVICHE

tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil

CRISPY RICE CAKE

topped with spicy bigeye tuna, scallion and tataki sauce (4 pcs)

LETTUCE WRAPS

sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce

can be made vegan

CHICKEN CRUNCH SALAD

napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast and sesame seeds, tossed in sesame honey dressing

SPECIALTY NIGIRI

BLUE KANI

tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 pcs)

CHERRY BOMB

bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 pcs)

ITCHY SALMON

baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 pcs)

“EVERYTHING” SMOKED SALMON

smoked salmon on top of cream cheese stuffed rice tempura, topped with everything furikake, scallion and ponzu sauce (2 pcs)

SPECIALTY SASHIMI

TRUFFLE SALMON

atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 pcs)

HIRAME TIRADITO

olive flounder topped with cucumber, red onion, cilantro, corn nuts, aji pepper purée, olive oil and maldon sea salt (5 pcs)

TUNA TATAKI

pepper seared bigeye tuna topped with daikon momiji, garlic chips, scallion and tataki sauce (5 pcs)

VEGAN TUNA SUPREME

plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond and ponzu sauce (5 pcs)

YELLOWTAIL SERRANO

dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 pcs)

MAKI

NOT RAW

CALI ROLL

crab mix, avocado, cucumber (8 pcs)

CRUNCHY BLUE

spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)

CRUNCHY L.A.

crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)

HAWAIIAN ROLL

tempura fried, mango, salmon, crab mix, mango sauce (6 pcs)

JUST SHRIMP TEMPURA MAKI

shrimp tempura (8 pcs)

SNOW WHITE

crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces (5 pcs)

SPICY TAKO

spicy octopus (5 pcs)

SUPER ASPARAGUS

cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)

TIDAL WAVE

shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces (8 pcs)

RAW

CABO ROLL

spicy bigeye tuna, crab mix, cucumber (8 pcs)

HOT POPPER

smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)

LION KING

crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)

NEGI YELLOWTAIL

yellowtail, garlic chip, scallion (8 pcs)

PHILADELPHIA

smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)

ROJA

bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)

RAW

SAKE

salmon (5 pcs)

SALMON SKIN ROLL

crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)

SPICY GRINGO

salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 pcs)

SPICY SAKE

spicy salmon, cucumber (5 pcs)

SPICY TEKKA

spicy bigeye tuna, cucumber (5 pcs)

TEKKA

bigeye tuna (5 pcs)

VEGAN MAKI

UP IN SMOKE

vegan smoked salmon, vegan cream cheese, vegan shrimp tempura, avocado, charred jalapeño, serrano ponzu sauce (5 pcs)

AVO KALUNA

plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 pcs)

COWGIRL

pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)

CRUNCHY CABBAGE

tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)

GREEN GODDESS

spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)

PRINCE ROLL

eggplant vegan tempura, avocado, sweet soy sauce (8 pcs)

VEGAN HOT POPPER

vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha (5 pcs)

SHIITAKE TO ME

mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)

THAI HIPPIE

tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce (8 pcs)

UNAMI EXPRESS

pineapple, red pepper, thai basil, bbq eggplant eel, tobiko caviart, scallion, sweet soy sauce (8 pcs)

UNAMI MAKI

bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce (5 pcs)

V.L.T.

bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 pcs)

VEGAN BLACK DRAGON

bbq eggplant eel tempura, vegan cream cheese, vegan shrimp tempura, black tobiko caviart, sweet soy sauce (8 pcs)

VEGAN SOUTH PACIFIC

bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce (8 pcs)

VEGAN PHILADELPHIA

vegan smoked salmon, vegan cream cheese, scallion, cucumber (8 pcs)

DESSERT

CHOCOLATE TORTE

chocolate ganache with coconut milk, layered with toasted coconut and cashew, raspberry sorbet

vegan dish.

Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fish. 18% gratuity added to parties of 6 or more.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.