

NOODLES

CHOICE OF SOBA, UDON or RAMEN

PORK BELLY RAMEN SOUP \$20

SPICY SEAFOOD SOUP \$20

SAUTÉED beef, chicken, shrimp OR vegetarian \$20

SQUID INK NOODLES homemade black long noodles, sautéed calamari \$ 25

UNI PASTA homemade spaghetti noodles, shaved truffles & poached egg \$30

ENTRÉE

LAMB CHOP cut double thick, shiitake truffle sauce & crispy thyme \$38

TERIYAKI RIBEYE grilled, served with rice \$32

JAPANESE AS STEAK shaved truffles \$70

TERIYAKI CHICKEN served with rice \$25

SEAFOOD RISOTTO scallop, crab, shrimp & wild mushrooms in a sizzling stone pot \$35

CHEF TING'S FRIED RICE beef, chicken, or shrimp with mixed vegetables \$18

CHILEAN SEABASS crispy garlic with ginger, citrus soy sauce \$30

CRISPY HALIBUT peppers, pickled kyuri \$30

SPECIALTY MAKI

*HAMACHI or TORO TRUFFLE seared, shrimp tempura, spicy mayo, cucumber, truffle & caviar \$25

*VEGETARIAN TRUFFLE avocado, yam tempura, tonburi, cucumber & truffle \$19

*"THE MAKI" torched toro, spicy mayo, asparagus, cucumber, bonito flakes, ginger sauce & jalapeno \$23

*CRISPY MANGO tempura flakes, mango, cucumber, spicy mayo, tuna, sudachi & honey glaze \$20

*KING CRAB cucumber, spicy mayo, tobiko, chili sauce, wasabi micro greens \$28

*SPICY TUNA TEMPURA fleur de sel, chives, crispy garlic, micro cilantro, spicy soy glaze \$14

*SUDACHI SEARED HAMACHI cucumber, spicy mayo, tobiko, sweet miso sauce & sudachi \$18

*CRISPY SALMON tempura flakes, spicy mayo, tobiko, avocado & menegi \$14

*OISHII SASHIMI maguro, wild king salmon, hamachi & albacore wrapped in cucumber \$20

LOBSTER mayo, boston lettuce & avocado wrapped in cucumber \$17

SHIITAKE GALORE tempura shiitake, sautéed shiitake in a soy ginger sauce. Served warm \$18

LOBSTER TEMPURA chives, & sweet mustard sauce, wrapped in daikon radish \$15

JAPANESE YAM TEMPURA sweet potato tempura & kabayaki sauce \$13

"REAL" CALIFORNIA snow crab, avocado, cucumber, mayo & tobiko \$12

SHRIMP EXPLOSION rock shrimp tempura, avocado, white nori, brown rice chip & wasabi lemon sauce \$25

ULTIMATE CRISPY SHRIMP shrimp tempura, crispy rice dots & unagi sauce \$12

ALLIGATOR shrimp tempura, crabstick, eel, tobiko, avocado & chive \$18

*WHITE TIGER tuna, tobiko, avocado, cucumber & white nori, wasabi lemon sauce \$14

*WAGYU BEEF crispy shallot, arugula, menegi & aioli \$30

*TORCHED crabstick, avocado, scallop & spicy mayo. Served warm \$15

TOKYO SOFT SHELL CRAB tamago, unagi, cucumber, chives & tobiko. Wrapped in daikon radish \$18

SCALLOP TEMPURA sea scallop, avocado, oshinko sauce, \$23

SPECIALTY HANDROLL

*Spicy Tuna salad with Cucumber Wrap \$10

*Spicy Salmon salad with Cucumber Wrap \$10

*Spicy Crispy Toro with Nori Wrap \$15

Raw or undercooked meat, poultry, fish and shellfish may increase your risk of foodborne illness. Items with * may contain one or more raw ingredient. Inform your server before ordering if you have a food allergy or dietary restrictions.