

# Brunch Specials



Brunch Menu is Available 1pm to 4pm Fridays,  
Saturdays and Sundays

## \*Kaiseki 1

Miso Soup, Sweet Miso Black Cod,  
Seaweed Salad, Japanese Crab Cake,  
White Tiger Maki, Salmon Avocado Maki,  
Shrimp & Asparagus Tempura,  
Steamed Broccolini Sesame Dressing

**\$40**

## \*Chirashi

Sake, Maguro, Hamachi, Tamago,  
Kanikama Salad,  
Served w/Sushi Rice & Miso Soup

**\$30**

## Chicken Katsu

Katsu Fried Chicken Breast, Shaved Scallions,  
Pickled Ginger Sprouts, House Katsu Sauce,  
Served on a Bed of White Rice

**\$23**

## Japanese Soufflé Pancakes

Two Souffle Pancakes, Whipped Maple Butter,  
Matcha Powdered Sugar, Fresh Fruit,  
Whipped Cream

**\$25**

## \*Kaiseki 2

Miso Soup, Rock Shrimp Tempura,  
Sweet Miso Black Cod,  
Bana King Sake w/Ikura,  
Spicy Crispy Toro Handroll,  
Hamachi & Chu Toro Sashimi,  
Sake & Tamago Sashimi,  
Kaibashira & Tennen Tai Nigiri  
Served w/Sushi Rice

**\$50**

## Brunch Cocktails

### Mimosa

Cremant w/Passionfruit or Yuzu

**\$12**

### Lychee Martini

Stolichnaya Vanilla Vodka, Ketel One Citroen Vodka,  
SOHO Lychee Liqueur, Pineapple Juice

**\$16**

### Blood Orange Sake Spritz

Amabuki Blood Orange Sake, Cremant,  
Soda Water

**\$14**

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# OMAKASE

6 Course \$215

9 Course \$275

## Honey Bomb Canapé

*Soy Marinated Tomato, Sake Jelly, Lime Zest,  
Red Veined Sorrel*

## Chilian Sea Bass Soup

*Chilian Sea Bass Wrapped w/ Napa, Bonito  
Dashi, Chili Pepper, Scallion, Wasabi, Mint*

## \*Ora King Sake & Truffles

*Ora King Salmon, Black Summer Truffles, Fried  
Scallions, Crispy Shallots*

## Tennen-Tai Tempura

*Wild Red Snapper, Togarashi, Crispy Ginger,  
Citrus Sesame Soy*

## \*Chef's Nigiri Selection

*Five Pieces of Nigiri*

## Japanese A5 Wagyu Beef Ishiyaki

*Miyazaki A5 Wagyu, Soy Sauce, Cooked on Hot  
Stone*

## Honey Bomb Canapé

*Soy Marinated Tomato, Sake Jelly, Lime Zest,  
Red Veined Sorrel*

## \*Youme Hamachi

*Coffee Marinated Hamachi on Truffle Ponzu  
w/ Sweet Potato Puree*

## \*Ora King Sake & Truffles

*Ora King Salmon, Black Summer Truffles, Fried  
Scallions, Crispy Shallots*

## \*Miso Suzuki

*Wild Sea bass, Miso Powder, Yuzu Honey, Pickled  
Wakame, Arima Sancho, Cucumber*

## Pan Seared Kaibashira

*Garlic Soy Beurre Blanc, Paddlefish Caviar,  
Micro Purple Shiso*

## \*O-Toro Sashimi

*Ultra Fatty Bluefin Tuna, Yuzu Dashi, Kizami  
Wasabi, Micro Shiso*

## Tennen-Tai Tempura

*Wild Red Snapper Tempura, Crispy Ginger,  
Citrus Sesame Soy*

## \*Chef's Nigiri Selection

*Five Pieces of Nigiri*

## Japanese A5 Wagyu Beef Ishiyaki

*Miyazaki A5 Wagyu, Soy Sauce, Cooked on Hot  
Stone*

Dessert is included in all Omakases

## Omakase Additions

Include Japanese A5 Wagyu Steak w/Truffle	+\$60
6 Course Wine & Sake Pairing	+\$70
9 Course Wine & Sake Pairing	+\$90

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## Hot Appetizers

**Edamame** / steamed, broiled or spicy  
\$10

**Truffle Edamame** / steamed or broiled  
\$18

**Shishito Peppers** / bonito threads &  
sesame \$14

**Wild Mushrooms** / seasonal mix \$19

**Black Cod** / sweet white miso sauce \$32

**Hamachi Kama** / grilled, ponzu &  
lemon \$19

**\*Wagyu Beef Ishiyaki** /  
cooked on a hot stone at your table.  
Japanese A5 Wagyu \$95

**\*Wagyu Beef Slider Trio** /  
wasabi aioli \$38  
add foie gras & truffle \$95

**Wagyu Beef Taquitos** / fresh salsa  
\$32

**Crispy Pork Belly** / red miso & shiso  
sauce, pickled shallots \$39

**Pork Belly Buns** / cucumber, scallion,  
red miso \$22

**Moulard Duck** / pearl onions, honey  
apples, sautéed in sake rhododendron  
honey, served in a red delicious apple \$32

**Rock Shrimp Tempura** / wasabi lemon  
sauce \$23

**Japanese Crab Cake** / oshinko sauce \$24

## Dumplings

**Golden Lobster Dumplings** / lobster claws  
& cheese \$20

**Gyoza** / Heritage Pork. steamed or pan fried  
\$19

**Ting's Garden Dumplings** / Berkshire Pork  
& vegetables \$19

**Crispy Vegetable Dumplings** / Broccoli,  
edamame, shitake, carrot, cabbage, jalapeno,  
potato, onion \$13

## Cold Appetizers

**\*Salmon On Fire** / fried shallots, &  
raspberry gastrique \$35

**\*Toro Tartare** / ossetra caviar, crispy  
shallots, ponzu \$48

**\*Sakura Smoked Hamachi** / cherry wood  
smoke, soy and ginger glaze \$24

**\*Baby Hamachi Jalapeno** / ponzu, crispy  
potato & momiji oroshi \$31

**\*A5 Wagyu Beef Tataki** / cilantro,  
shallots, pickled red onion & habanero  
peppers \$64

**\*Crispy Rice (2)** / spicy tuna or spicy  
salmon \$19

**\*Treasure Spoon** / uni, ikura, creme  
fraiche \$20

**\*Tuna Tartare** / tuna, avocado, potato  
chips, topped w/ Micro Greens \$37

**\*Youme Hamachi** / coffee marinated  
hamachi on truffle ponzu, topped with sweet  
potato puree \$32

**\*Wagyu Beef Tartare** / quail egg, soy  
reduction & crunchy rice sphere \$38

## Soup & Salads

**Miso Soup** / scallions, mushrooms, tofu &  
seaweed \$8

**Enoki Mushroom Soup** / bonito dashi,  
enoki mushrooms & scallion \$8

**Green Salad** / ginger vinaigrette \$12

**Kyuri Salad** / soybean dressing, sesame \$10

**Seaweed Salad** \$12

**Avocado Terrine** / spicy corn dashi  
coulis. Served over a sheet of ice \$23

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## Specialty Maki



**Toro Truffle\*** / seared, shrimp tempura, spicy mayo, cucumber, truffle & caviar \$34

**Vegetarian Truffle** / avocado, yam tempura, tonburi, cucumber & truffle \$23

**“The Maki”\*** / torched toro, spicy mayo, asparagus, cucumber, bonito flakes, ginger sauce & serrano peppers \$28

**Crispy Mango\*** / tempura flakes, mango, cucumber, spicy mayo, tuna, sudachi & honey glaze \$25

**Spicy Tuna Tempura\*** / fleur de sel, chives, crispy garlic, micro cilantro, spicy soy glaze \$25

**White Tiger\*** / tuna, tobiko, avocado, cucumber & white nori, wasabi lemon aioli \$22

**Sudachi Seared Hamachi\*** / cucumber, spicy mayo, tobiko, sweet miso sauce & sudachi \$24

**\*B52** / hamachi, crabstick, avocado and tobiko tempura fried, chili soy, rolled with rice \$21

**\*Hamachi Tango** / hamachi, spicy mayo, tempura, torched hamachi & black tobiko \$32

**For the Love of Salmon\*** / tobiko, avocado, spicy mayo, seared king salmon, ikura, shiso, cucumber \$32

**Crispy Salmon\*** / tempura flakes, spicy mayo, tobiko, avocado & menegi \$21

**\*Route 66** / salmon, crabstick, cream cheese, avocado, tempura fried, spicy mayo \$23

**Wagyu Beef\*** / crispy shallot, arugula, menegi & aioli \$34

**Oishii Sashimi\*** / maguro, wild king salmon, hamachi & albacore wrapped in cucumber \$28

**Alligator** / shrimp tempura, crabstick, eel, tobiko, avocado & chive \$30

**Lobster Tempura** / lobster claw tempura, chive, sweet citrus aioli, wrapped in daikon radish \$24

**Snow Crab** / cucumber, spicy mayo, tobiko, chili sauce, micro greens \$37

**“Real” California** / snow crab, avocado, cucumber, mayo & tobiko \$26

**Tokyo Style Soft Shell Crab** / soft shell crab tempura, tamago, unagi, cucumber, avocado & tobiko. wrapped in daikon radish \$27

**Shrimp Explosion** / rock shrimp tempura, avocado, cucumber, white nori, brown rice chip & wasabi lemon sauce \$30

**Ultimate Crispy Shrimp** / shrimp tempura, crispy rice dots & unagi sauce \$18

**Scallop Tempura** / crispy sea scallop, avocado & oshinko sauce \$30

**Torched** / crabstick, avocado, scallop & spicy mayo. served warm \$23

**Shiitake Galore** / tempura shiitake, sautéed shiitake in a soy ginger sauce. served warm \$21

**Japanese Yam Tempura** / sweet potato tempura & kabayaki sauce \$18

## Specialty Handroll

**Spicy Tuna Salad with Cucumber Wrap\*** \$17

**Spicy Salmon Salad with Cucumber Wrap\*** \$17

**Spicy Crispy Toro with Nori Wrap\*** \$22

## Chef’s Choice

**Sushi\*** / 10 pieces \$75

**Sushi & Sashimi\*** / 15 pieces \$85

**Sashimi\*** / 20 pieces \$95

## Entrée

**Lamb Chop** / cut double thick, shiitake truffle sauce & crispy thyme \$50

**Teriyaki Ribeye** \$38

**Japanese A5 Steak** / shaved truffles \$mkt

**Chilean Sea Bass** / crispy garlic with ginger, citrus soy sauce \$45

**Seafood Risotto** / scallop, crab, shrimp & wild mushrooms in a sizzling stone pot \$43

**Pan Seared Chicken Teriyaki** \$28

**Chef Ting’s Fried Rice** / beef, chicken, or shrimp with mixed vegetables \$24

## Noodles

**Squid Ink Noodles** / homemade black long noodles with sautéed calamari \$ 32

**Uni Pasta** / homemade spaghetti noodles, shaved truffles & poached egg \$52

**Pork Belly Ramen Soup** \$31

**Spicy Seafood Udon Soup** \$31

<u>Tuna</u>	Sushi / Sashimi (+\$5)		<u>Shellfish</u>	Sushi / Sashimi (+\$5)	
O-Toro	\$13	/ (+\$10)	*Tako (Octopus)	\$6	/
Toro	\$11	/ (+\$7)	Kaibashira (Sea Scallop)	\$8	/
Maguro	\$9	/	Sumi Ika	\$7	/
Chu-Toro	\$10	/ (+\$6)	Botan Ebi	\$8	/
			Ama Ebi	\$5	/
<u>Yellowtail</u>			*Snow Crab	\$15	/
Hamachi	\$6	/	*Kanikama (Imitation)	\$6	/
Baby Hamachi	\$7	/	Uni California	\$15	/ (+\$8)
Hamachi Toro	\$7	/	Uni Hokkaido	\$15	/ (+\$8)
Kanpachi	\$7	/	Uni Maine	\$10	/
<u>Salmon</u>			<u>Mackerel</u>		
Wild King Sake	\$10	/	Gen Saba	\$9	/
Sake	\$8	/	Aji	\$10	/
Sake Toro	\$9	/	Shima Aji	\$8	/
White Salmon	\$10	/	Kohada	\$9	/
<u>Whitefish</u>			<u>Egg</u>		
Madai	\$8	/	Tobiko	\$5	/
Tennen Tai	\$11	/	Wasabi Tobiko	\$7	/
Ishidai	\$11	/	Black Tobiko	\$7	/
Kochi	\$10	/	*Tamago	\$5	/
Kinmedai	\$11	/	Ikura	\$5	/
Suzuki	\$10	/	Wild King Salmon Ikura	\$9	/
Bronzini	\$9	/			
Hirame	\$10	/	<u>Vegetarian</u>		
Engawa	\$15	/ (+\$8)	*Tonburi	\$6	/
			*Kampyo	\$5	/
<u>Eel</u>			Kaiwali	\$6	/
*Freshwater Unagi	\$8	/	*Yuba	\$7	/
*Saltwater Anago	\$9	/	*Inari	\$5	/
*Rocky (Unagi with Avocado)	\$10	/	*Shiitake Mushroom	\$6	/
			Menegi	\$6	/
<u>Specialty Sushi</u>			<u>Maki or Handroll</u>		
*Foie Gras w/ truffle	\$24	/	<u>Maki / Handroll</u>		
*Foie Gras diced with fruit	\$16	/	Negitoro	\$17	/
*Tenderloin Wagyu Sushi	\$10	/	Negitoro	\$19	/
*Paddlefish Caviar	\$50	/ (+\$15)	Tekka	\$13	/
*Lobster Tempura	\$10	/	Negihama	\$11	/
*Ankimo	\$8	/	Negisake	\$11	/
Spicy Crispy Toro Gunkan	\$12	/	Ikura	\$10	/
Bana Toro Gunkan	\$11	/	Uni	\$26	/
Bana Toro	\$12	/	*Unagi, Avocado, Cucumber	\$14	/
Bana Maguro	\$10	/	*Ume Shiso	\$8	/
Bana Sake	\$10	/	Salmon Avocado	\$12	/
Bana Hamachi	\$8	/	*Salmon Skin	\$9	/
Bana Ika	\$10	/	Spicy Tuna	\$14	/
Bana Uni	\$17	/			
Bana Kaibashira	\$10	/			

Fresh Wasabi

\$38



Sushi is one piece per order. Sashimi is two pieces per order.

All items are raw unless marked with \*

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