

SHAREABLES

- EDAMAME

16
- MISO SOUP

10
- Dashi Broth, Miso, Tofu, Wakame, Scallions
- BABY GEM SALAD

18
- Ajitama, Avocado, Lardon, Grapefruit, Parmesan, Kurogoma, Yuzu Truffle Vinaigrette
- WAKAME SALAD

16
- Classic Japanese Seaweed Salad, Cucumber, Chili Oil
- NORI KURAKKA (SPICY TUNA NACHOS)*

25
- Seared Seven-Spice Tuna Sashimi, Avocado, Spicy Mayo, Masago, Micro Cilantro, Wasabi-Dusted Nori Chips
- STEAMED OR FRIED PORK GYOZA

16
- Pork and Vegetable Dumplings, Ginger Vinaigrette
- KARAAGE

18
- Fried Chicken Thighs, Asian Vinaigrette
- SPICY CUCUMBER SALAD

15
- Soy Sauce, Sesame, Shichimi Togarashi, Chili Oil, Scallions, Crispy Shallots
- CAUSA NIKKEI*

26
- Tuna Tataki, Crispy Shrimp, Crab Salad, Pressed Potato, Aji Amarillo, Acevichados Sauce, Squid Ink Tuile
- CRUDO*

24
- Florida Citrus-Cured Snapper, Spicy Mango Chalaca, Passion Fruit Leche de Tigre, Avocado, Sesame Oil, Shichimi Togarashi

CRAZY A-BAO BUNS

- Two Baos for 18
- PORK BELLY

10
- Slow-Roasted Pork Belly, Tangy Asian BBQ Sauce, Pickled Cucumber
- KOREAN BBQ SHORT RIB

10
- Kalbi-Marinated Short Ribs, Gochujang Sauce, Kimchi, Green Onion

LARGE PLATES

- CRISPY KUROBUTA PORK RIBS

34
- Asian BBQ, Peanuts, Scallions, Garlic Chips, Spicy Salsa Verde, Pickled Cucumber
- SHORT RIB BIBIMBAP

32
- Short Rib, Fried Egg, Green Onion Namul, Japanese Rice, Gochujang Sauce
- RED CHICKEN CURRY

30
- Roasted Chicken, Lemongrass, Ginger, Chili, Cilantro, Basil
- TUNA POKE BOWL*

42
- Avocado, Masago, Wakame, Bean Sprouts, Tamago, Furikake, Kimchi, Spicy Aioli, Pickled Beech Mushrooms

NIGIRI & SASHIMI

- Nigiri (two pc 12)

Sashimi (three pc 15)
- Maguro (Tuna)*

Unagi (BBQ Eel)*
- Sake (Salmon) *

Masago (Smelt Roe)*
- Hamachi (Yellowtail)*

Ebi (Shrimp)
- Hirame (Madai)*

Tobiko (Flying Fish Roe)*

SIGNATURE ROLLS

- DRAGON*

28
- Giant Crispy Prawn, Tuna, Ebi, Cream Cheese, Avocado, Kewpie Mayo, Eel Sauce
- JALAPEÑO*

23
- Spicy Salmon, Yellowtail, Jalapeño, Avocado, Cucumber, Tempura Crunch
- HAWAIIAN*

21
- Spicy Tuna, Cucumber, Tuna, Salmon, Avocado
- DYNAMITE*

22
- Yellowtail, Tuna, Salmon, Wasabi Mayo, Cucumber, Masago
- BONSAI*

22
- BBQ Eel, Spicy Tuna, Cucumber, Avocado, Tempura Crunch
- CALIFORNIA*

18
- Crab Salad, Mayo, Cucumber, Avocado, Masago
- “24K” SURF & TURF*

35
- Colossal Crab, Spicy Beef Tartare, Asparagus, Tobiko, Beech Mushroom, Truffle Aioli, Black Truffle

WINE BY THE GLASS

- SPARKLING / CHAMPAGNE

Scharffenberger *Brut* | Mendocino, CA17 | 80

Moët & Chandon *Imperial Brut* | Epernay, FRxx | 135

J Vineyards *Brut Rose* | Sonoma, CA31 | 118

ROSÉ

Fleur de Mer | Provence, FR19 | 74

SAUVIGNON BLANC

J De Villbois | Sancerre, Loire, FR30 | 117

Matanzas Creek | Sonoma, CA17 | 66

Rombauer | Napa, CA20 | 78

CHARDONNAY

Sonoma-Cutrer | Russian River Ranches, CA19 | 74

Flowers | Sonoma Coast, CA25 | 98

OTHER WHITES

August Kessler *R* | Riesling, Rheingau, GER16 | 62

Sigalas *Santorini* | *Assyrtiko*, Aegean Islands, GR24 | 94

PINOT NOIR

Raeburn | Sonoma, CA17 | 66

Flowers | Sonoma Coast, CA25 | 98

CABERNET SAUVIGNON

Franciscan Estate | Napa Valley, CA19 | 74

Duckhorn | Napa Valley, CA27 | 133

OTHER REDS

Tablas Creek | Red Blend, Paso Robles, CA18 | 72

Orin Swift *8 Years in the Desert* | Napa Valley, CA35 | 135

20% Gratuity added to parties of six or more. No more than four split checks for parties of six or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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ASIA

