

SHAREABLES

EDAMAME

MISO SOUP

Dashi Broth, Miso, Tofu, Wakame, Scallions

BABY GEM SALAD

Ajitama, Avocado, Lardon, Grapefruit, Parmesan, Kurogoma, Yuzu Truffle Vinaigrette

WAKAME SALAD

Classic Japanese Seaweed Salad, Cucumber, Chili Oil

NORI KURAKKA (SPICY TUNA NACHOS)*

Seared Seven-Spice Tuna Sashimi, Avocado, Spicy Mayo, Masago, Micro Cilantro, Wasabi-Dusted Nori Chips

STEAMED OR FRIED PORK GYOZA

Pork and Vegetable Dumplings, Ginger Vinaigrette

KARAAGE

Fried Chicken Thighs, Asian Vinaigrette

SPICY CUCUMBER SALAD

Soy Sauce, Sesame, Shichimi Togarashi, Chili Oil, Scallions, Crispy Shallots

CAUSA NIKKEI*

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

CRUDO*

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

CRAZY A-BAO BUNS

Two Baos

PORK BELLY

Slow-Roasted Pork Belly, Tangy Asian BBQ Sauce, Pickled Cucumber

KOREAN BBQ SHORT RIB

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

LARGE PLATES

CRISPY KUROBUTA PORK RIBS

Asian BBQ, Peanuts, Scallions, Garlic Chips, Spicy Salsa Verde, Pickled Cucumber

SHORT RIB BIBIMBAP

Short Rib, Fried Egg, Green Onion Namul, Japanese Rice, Gochujang Sauce

RED CHICKEN CURRY

Roasted Chicken, Lemongrass, Ginger, Chili, Cilantro, Basil

TUNA POKE BOWL*

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

NIGIRI & SASHIMI

Nigiri (two pc)

Maguro (Tuna)*

Sake (Salmon) *

Hamachi (Yellowtail)*

Hirame (Madai)*

Sashimi (three pc)

Unagi (BBQ Eel)*

Masago (Smelt Roe)*

Ebi (Shrimp)

Tobiko (Flying Fish Roe)*

SIGNATURE ROLLS

DRAGON*

Giant Crispy Prawn, Tuna, Ebi, Cream Cheese, Avocado, Kewpie Mayo, Eel Sauce

JALAPEÑO*

Spicy Salmon, Yellowtail, Jalapeño, Avocado, Cucumber, Tempura Crunch

HAWAIIAN*

Spicy Tuna, Cucumber, Tuna, Salmon, Avocado

DYNAMITE*

Yellowtail, Tuna, Salmon, Wasabi Mayo, Cucumber, Masago

BONSAI*

BBQ Eel, Spicy Tuna, Cucumber, Avocado, Tempura Crunch

CALIFORNIA*

Crab Salad, Mayo, Cucumber, Avocado, Masago

“24K” SURF & TURF*

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

WINE

SPARKLING / CHAMPAGNE

Bouvet | Cremant de Loire, FR

Perrier-Jouet, *Grand Brut* | Champagne, FR

Moet & Chandon, *Imperial Brut* | Champagne, FR

ROSÉ

Belle Glos, *Oeil de Perdix* | CA

Chateau d'Eclans, *Whispering Angel* | Provence, FR

SAUVIGNON BLANC

Rombauer | Napa & Sonoma Counties, CA

Cakebread | Napa, CA

CHARDONNAY

Sonoma-Cutrer | Russian River Ranches, CA

Sanford Estate | Santa Rita Hills, CA

Far Niente | Napa, CA

OTHER WHITES

August Kessler, *R* | Riesling, Rheingau, GER

Bulletin | Moscato, AU

Terlato | Pinot Grigio, Friuli DOC, IT

PINOT NOIR

Hahn | Santa Lucia Highlands, CA

Ponzi | Willamette, OR

CABERNET SAUVIGNON

DAOU | Paso Robles, CA

Post & Beam *by Far Niente* | Napa, CA

Bella Union | Rutherford, CA

OTHER REDS

Paraduxx | Red Blend, Napa Valley, CA

La Posta | Malbec, Mendoza, AR

18% Gratuity added for to go orders. 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

