



## cold appetizers

**tuna poke tacos** 16  
avocado, spicy aioli, maui onion

**hamachi tacos** 16  
avocado, yuzu kosho, lime

**wagyu beef carpaccio** 26  
yuzu soy, ginger, sweet garlic

**fish carpaccio** 20  
hot oil, mitsuba

## salads

**mixed green salad** 15  
shaved bonito, kabosu vinaigrette

**tempura calamari salad** 19  
quinoa two ways, white miso dressing





## hot appetizers

<b>edamame</b> maldon sea salt	11
<b>sticky ribs</b> spicy tamarind glaze, local fruit	21
<b>rock shrimp tempura</b> spicy kochujang sauce, wasabi aioli	21
<b>grilled kama</b> daikon, lemon	24
<b>crab bao</b>	16
<b>kakuni bao</b>	9
<b>pork gyoza</b>	19



# soup

## **tofu miso**

14

white miso broth, silken tofu



# entreeés

## **seared local fish**

55

thai coconut curry, clams, pohole fern

## **angry chicken**

38

marinated organic half chicken,  
roasted peppers

## **braised black cod**

38

ginger-soy reduction



**morimoto pork chop  
and applesauce** 45  
kimchee, bacon, ginger apple puree

**ishi yaki buri bop** 42  
yellowtail on rice cooked at your table  
in a hot stone bowl

**8 oz wagyu filet** 80  
steak sauce

**japanese a-5 wagyu** (per ounce) 35  
(3oz minimum)



## sides

**blistered shishito peppers** 12  
ponzu sauce

**local market vegetables** 12  
maldon salt



<b>hamakua mushrooms</b>	14
brown butter and white soy	
<b>sushi rice</b>	6
<b>steamed rice</b>	5



## sushi / sashimi

<b>oh-toro</b>   fatty tuna	16
<b>chu-toro</b>   medium fatty tuna	12
<b>maguro</b>   tuna	8
<b>sake</b>   salmon	6
<b>unagi</b>   freshwater eel	7
<b>ebi</b>   shrimp	7
<b>hamachi</b>   yellowtail	6
<b>kampachi</b>   amberjack	7



<b>tai</b>   japanese red snapper	7
<b>saba</b>   japanese mackerel	6
<b>tamago</b>   omelette	5
<b>tako</b>   octopus	6
<b>ikura</b>   salmon roe	8
<b>tobiko</b>   flying fish roe	6
<b>uni</b>   sea urchin	16

## chef's combination

sushi	50 / 100
sashimi	58 / 116



# maki

- |   |    |
|---|----|
| <b>soft shell crab roll</b>   | 17 |
| deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce |    |
| <b>shrimp tempura roll</b>  | 13 |
| tempura shrimp, asparagus, spicy sauce  |    |
| <b>california roll</b>  | 13 |
| snow crab, cucumber, avocado  |    |
| <b>eel avocado roll</b>   | 13 |
| barbeque eel, avocado   |    |
| <b>spicy tuna roll</b>  | 15 |
| chopped tuna, scallion, spicy sauce   |    |
| <b>spicy salmon roll</b>  | 11 |
| chopped salmon, scallion, spicy sauce   |    |
| <b>spicy yellowtail roll</b>  | 13 |
| chopped yellowtail, scallion, spicy sauce                                     |    |
| <b>negitoromaki</b>   | 16 |
| chopped toro, scallion  |    |
| <b>tekkamaki</b>  | 8  |
| tuna  |    |
| <b>salmon roll</b>  | 8  |
| salmon  |    |
| <b>negihamachimaki</b>  | 9  |
| yellowtail, scallion  |    |



**kappamaki**  
cucumber, sesame seed

7

**avocado roll**  
avocado, cucumber

7

## desserts

**sakura forest** 19  
ruby chocolate mousse with candied cherries,  
dark chocolate marquise and chocolate shoyu cake

**matcha garden** 18  
assortment of matcha wagashi (mini desserts)

**p.o.g. island** 17  
passionfruit panna cotta, citrus gelee and guava sorbet  
with lemongrass consomme

**pina haupia brulee** 16  
coconut custard baked with roasted pineapple and  
dulcey chocolate ganache

**trio** (each scoop) 3  
consists of pineapple, vanilla, tropical,  
strawberry lychee and sometime coconut





# ports

- |   |    |
|---|----|
| <b>fonseca 27, finest port</b><br>portugal          | 13 |
| <b>taylor fladgate, 10 year tawny</b><br>portugal   | 15 |
| <b>terra d'oro, zinfandel port</b><br>amador county | 13 |

# dessert wine

- |  |          |
|--|----------|
| <b>dolce, far niente winery</b><br><b>late harvest</b> napa valley | 25 / 160 |
| <b>ben rye, passito di pantelleria</b><br>sicily, italy            | 15 / 100 |
| <b>royal tokaji, red label</b><br>hungary                          | 20 / 130 |

*warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

*all menu items are subject to change according to seasonality and availability*

**[back to home page](#)**