



SUSHI & SASHIMI /2PIECES/

tuna 6	yellow tail 6	scallop 8	striped bass 7
fatty tuna 15	sea eel 9	tobiko 5	octopus 8
salmon 5	shrimp 7	white tuna 5	

ROLLS

spicy tuna

spicy mayo and scallion /// 9

cali roll

kani crab stick, avocado and cucumber /// 9

philly roll

smoked salmon, cream cheese, avocado and cucumber /// 10

shrimp tempura

spicy mayo and avocado /// 9

shiitaki

carrot, cucumber and seaweed salad /// 8

mango

salmon, cucumber and avocado, topped with mango, eel sauce and tobiko /// 10

pacific rim

tempura shrimp, avocado, cucumber and seaweed salad /// 10

napa valley

blackened salmon, mixed greens, cucumber, soy bean paper, eel sauce and spicy mayo /// 11

new world

kani crab stick, cucumber and avocado topped with tuna, red tobiko, eel sauce and mango sauce /// 12

sunflower

crunchy-spicy tuna wrapped with tuna, salmon & eel, topped with tobiko, eel sauce and spicy mayo /// 13

godfather

tuna, avocado and cucumber wrapped in prosciutto di parma and mango and topped with horseradish sauce /// 13

olive tree

crunchy tuna, salmon, tuna and avocado wrapped in cucumber, topped with eel sauce, spicy mayo and tobiko /// 13

green lobster

lobster, mango, cucumber, avocado and wasabi tobiko/// 17

o-toro

fatty tuna tartar, spicy mayo, bonito, wasabi tobiko, eel sauce and jalapeno /// 22

TAPAS

cheese board choose 3 or more

humboldt fog | goat | california /// 4

talleggio | cow | italy /// 3

valdeon | cow | spain /// 4

chabrin | goat | france /// 4

testun al barolo | mix | italy /// 5

pyrenees | sheep | france /// 5

charcuterie

lomo iberico bellota, jamon iberico, calabrese salumi /// 15

olives

picholine, castelvetreno, cerignola, gaeta, caper berries /// 5

miso soup

tofu, wakame, maitake mushroom /// 5

edamame

togarashi chili, garlic, sea salt /// 4

shoe string fries

truffled vinaigrette /// 6

cheese steak egg roll

crispy onions, cherry pepper relish, spicy ketchup /// 9

spare ribs

five spice rubbed, glazed with hoisin /// 7

chicken satay

with peanut dipping sauce /// 7

mushroom flatbread

maitake, porcini, shiitake with fontina cheese, arugula, truffle aioli /// 8

filet mignon dumpling

ginger-soy dipping sauce /// 9

fish tacos

striped bass, bok choy salad and mango salsa /// 10

calamari salad

tempura calamari, nappa cabbage, frisee, radicchio, sweet miso dressing /// 10

nori crusted filet

sweet soy glaze, wasabi aioli, seared potabella mushroom /// 12

lobster mac

gruyere, sharp cheddar, mascarpone, pecorino romano, toasted panko /// 16



consuming raw or uncooked food increases the chances of food borne illnesses

18% gratuity may be added to parties of six or more

SEPTEMBER 6, 2012