

To ensure that your party has the best possible dining experience, we ask that all parties of 8 or more order from our group sharing menu. Our sharing menus contain all of our signature menu items allowing your group to enjoy a variety of our menu. All our food is meant to be shared and is portioned for the amount of guests at the table. Please contact us if you need assistance with your choices or have any dietary restrictions. Cost does not include tax, gratuity and beverage.

\$40 PER PERSON MENU

HOT + COLD DISHES (CHOOSE 4)	SUSHI ROLLS (CHOOSE 6)
<p>SMOKED SUPER WHITE TUNA CARPACCIO tomato, parmesan cheese, chive, butter</p> <p>TRUFFLED TUNA truffle oil, avocado, parmesan, chili fresco + wonton chips</p> <p>SEARED WAGYU BEEF sweet soy, sesame, cucumber, watercress, sesame oil, togarashi</p> <p>PORK CUTLET tonkatsu sauce, arugula salad, pickled chili, white onion + yuzu dressing</p> <p>BLACK PEPPER SHRIMP black pepper, pickled chili, green onion</p> <p>OYSTERS ON THE HALF SHELL red tobiko, green onion, crispy shallot + jalapeno cilantro ponzu</p> <p>✓ MUSHROOM DUMPLINGS fontinella, green onion + garlic-chive sauce</p> <p>✓ SAUTEED MAITAKE MUSHROOMS enoki, green onions, pickled chili</p> <p>DUCK FAT YAKISOBA egg noodles, ginger, cabbage, pickled chili bell pepper, green onion, bonito, seaweed + mustard-tonkatsu sauce</p> <p>✓ ROASTED CAULIFLOWER SALAD fennel, balsamic caramelized onion, orange zest, red pepper + orange sesame vinaigrette</p> <p>✓ MUSHROOM SALAD shiitake, oyster mushroom, chili strings, baby arugula, tomato, red onion, pickled onion + garlic-soy vinaigrette</p> <p>✓ HOUSE SALAD baby arugula, tomato, frisee, red onion, yuba, tofu crouton, micro-greens, yuzu dressing</p>	<p>SHRIMP TEMPURA avocado, eel sauce, caramelized onion + masago-mayo</p> <p>SPICY TUNA spicy chili oil, masago, tempura flake + mayo</p> <p>CLASSIC CALIFORNIA crab meat, cucumber, masago, avocado</p> <p>BAY STREET CALIFORNIA crabcake, cucumber, masago, spicy mayo</p> <p>SPICY OCTOPUS sesame chili oil, masago, mayo, green onion, jalapeno</p> <p>RAINBOW eel, hirage, tuna, cucumber, avocado</p> <p>DRAGON spicy shrimp, eel, avocado, masago, green onion + eel sauce</p> <p>SPICY SHRIMP spicy chili oil, masago, green onion, mayo + black pepper sauce</p> <p>SOFT SHELL CRAB lettuce, fried ginger, avocado, rice puff, sesame paste, green onion, sweet chili sauce + wrapped in cucumber</p> <p>CRISPY SMOKED SALMON SKIN cucumber, avocado, masago, cilantro, chili oil + eel sauce</p> <p>HOKKAIDO grilled scallop, avocado, masago-mayo, roasted pepper, jalapeno, cilantro, garlic + wrapped in soy paper</p> <p>PACIFIC COAST tuna, yellowtail, fish roe, tempura crumb, jalapeno, cilantro, green onion, cucumber, avocado, wasabi mayo, eel sauce, sriracha</p> <p>OLD CITY MARKET spicy tuna, seared salmon, spicy ponzu, cilantro, green onion, crispy onion + wrapped in collard green</p> <p>CHESAPEAKE BAY fried oyster, black rice, red tobiko, green onion, avocado, garlic aoli + wrapped in collard green</p> <p>CLIFTON #4 fried calamari, masago, green onion, grilled asparagus, cilantro, garlic mayo + wrapped in marbled nori</p> <p>✓ DEVON sweet potato, curry mayo, chive, pickled radish + eel sauce</p> <p>✓ MUSHROOM shiitake + tempura enoki mushroom, green onion, avocado, sesame</p>
<p>BARBEQUE BAR (CHOOSE 3)</p> <p>BEEF FILET ginger soy</p> <p>CHICKEN THIGH Japanese curry</p> <p>KING CRAB LEGS garlic mayo, rice puffs, chive</p> <p>SPARE RIB miso + house tonkatsu</p> <p>BERKSHIRE PORK SHOULDER coconut milk, cilantro</p> <p>SQUID sweet soy</p> <p>CAULIFLOWER red miso, cheddar spice</p> <p>SQUASH togarashi</p> <p>PROSCIUTTO-WRAPPED SCALLOP wasabi avocado puree, sweet plum sauce, fried ginger</p> <p>SHRIMP sweet black pepper sauce, sesame</p>	<p>DESSERTS (CHOOSE 2)</p> <p>KILLER YUZU PIE coconut biscuit crust, fresh whipped cream</p> <p>PUMPKIN MOCHI CAKE cream cheese meringue, caramel, and pumpkin seed brittle</p> <p>CHOCOLATE BROWNIE chocolate tofu mousse, blueberry + raspberry sauce, coconut biscuit crumbs</p>